



A la Carte Menu

"We ate well and cheaply, and drank well and cheaply and slept well and warm together and loved each other."

Ernest Hemingway, A Moveable Feast

A percentage of the revenue is donated to StreetSmart South Africa

[Organisation assisting street children] as well as supporting and developing talent of local string orchestra.

Please note that all dishes are carefully prepared to order and are subject to availability.





Starters



Avo Ritz - R96

Grilled prawns, avocado dressed with Marie Rose sauce

Greek Salad - R66

Gourmet baby greens, tomatoes, onions, olives, peppers, cucumber, feta and a dukkha lavash

Calamari - R66

Fresh calamari grilled with lemon and served with a tomato salsa

Duck Bitterballen - R76

Duck croquette, berry salad, honey soya ginger reduction

Baked Brie – R66

Served with walnut crumble and red onion chutney

Roast African Quail and Smoked Peach Salad - R88

Served with beetroot puree

Smoked Venison Carpaccio – R75

Radish salad, parmesan, beetroot jelly and poached quail egg

Sicilian Salad – R65

Slow roasted cherry tomatoes, marinated mozzarella and homemade basil pesto, tossed together with Italian penne pasta.

Fresh West Coast Oysters - R20 each

Fresh Oysters flown in daily

Soup of the day – R48

Please consult the Maitre'd

"My only regret in life is that I did not drink more wine.". Hemingway







Mains

Pork Belly - R166

Honey mustard sweet potato, bok choy, beetroot chutney, butternut puree

Grilled Sole - R165

Served with a side of your choice as listed below

Chicken Parmesan - R156

Served with an olive-infused mash, grilled asparagus and a basil pesto dressing

Seared Salmon - R180

Served with peppadew risotto and pineapple salsa

Duo of Lamb - R215

Dauphinois potato, blueberry and mint jus

Ostrich Fillet - R177

Mushroom infused fondant potato, baby asparagus and carrot parcel with a sweet juniper berry jus

Oxtail - R177

Slowly roasted and served with wild savoury rice

Cranberry and Wild Mushroom Rump - R175

Served with parmesan polenta and braised shallots

Whole Roasted Kingklip - R156

Served with a side of your choice as listed below

Roquefort Rump - R169

Wild mushroom and spinach risotto, roasted baby vegetables and red wine jus

Sides

Chef's choice salad
Hand cut potato or sweet potato chips
Wild mushroom risotto
Pomme puree
Peppadew risotto







Pasta

Homemade and freshly prepared. Your choice of penne pasta or tagliatelle.

Sundried Tomatoes, Olives, Pesto and Parmesan – R116

Simple Sicilian-style feast

Wild Mushroom and Garlic - R111

A creamy garlic celebration

Pasta Napolitana – R91

A traditional Italian favorite with classic tomato flavours and fresh herbs

Pasta Arrabbiata – R91

Beloved South-Italian inspiration! Spicy pasta with garlic, tomatoes and red chilli peppers

"Never delay kissing a pretty girl or opening a bottle of whiskey.". Hemingway





Grills



Fillet 200g - R171

Rump 250g - R165

Rib eye on the bone 500g - R187

BBQ Pork ribs 400g - R156

Starch

Grills are accompanied with a side dish of your choice.

Pomme puree,
Hand cut potato or sweet potato chips
Wild mushroom and Spinach risotto
Sweet potato and Beetroot crisps
Peppadew risotto

Sauces - R25

Madagascar green pepper corn Mushroom and truffle oil sauce Mint jus Red wine jus

"Drinking wine was not a snobbism nor a sign of sophistication nor a cult; it was as natural as eating and to me as necessary...". Ernest Hemingway, A Moveable Feast









Traditional Fish and Chips - R96

Battered hake, homemade chips and tartar sauce

Beef Burger - R111

Gherkins, tomato, lettuce, onion and spiced tomato relish topped with matured emmental cheese

Chicken Burger - R111

Gherkins, tomato, lettuce, onion and spiced tomato relish topped with matured emmental cheese

Pizza

A Movable Feast - R116

Parma ham, fresh rocket, oregano and cherry tomatoes topped with parmesan cheese shavings

Men without Women - R116

Mozzarella, gorgonzola, mushrooms, avocado and green peppers topped with fresh rocket, cherry tomatoes and parmesan shavings

To have and not to have - R116

Chicken strips, feta cheese, mushrooms, peppers and sundried tomatoes with fresh oregano and garlic

Green Hills of Africa - R116

BBQ beef strips, mushrooms onions and peppers topped with fresh rocket and parmesan shavings

Seafood - R155

Prawn, calamari and mussels

Pizza Bianco is also available (no tomato base)









Artisan Meat Selection for two – R257

Selection of 3 cheeses, green olives, stuffed peppadews, seasonal fruits and a variety of breads & condiments.

Select 4 of the following:

Sliced beef rump
Sweet & sour chicken drummettes
Spicy meatballs
BBQ pork riblets
Honey & soya glazed pork belly
Bacon wrapped stuffed jalapeno poppers
Squid tentacles
Mussels
Prawns
Fish goujons

Vegetarian Selection for two - R227

Selection of 3 cheeses, green olives, stuffed peppadews, seasonal fruits and a variety of breads & condiments.

Select 5 of the following:

"I drink to make other people more interesting." - Ernest Hemingway







Dessert

Chocolate and roasted fennel panna cotta – R72

Served with a light orange mousse

Pina Colada Cheese Cake - R72

Served with coconut jelly and pine apple candy

Amarula Chocolate Mousse - R69

Dark and white chocolate mousse layered with forest berries

Dark Chocolate Fondant - R73

Served with a cabernet and blue berry ice cream

Vanilla Crème Brulee - R61

Classic brulee served with a chocolate pecan nut and coffee biscotti

Cheese Platter - R86

Variety of cheese, preserves, lavash, grissini sticks

"Never sit a table when you can stand at the bar." - Hemingway







"There are some things which cannot be learned quickly, and time, which is all we have, must be paid heavily for their acquiring. They are the very simplest things and because it takes a man's life to know them the little that each man gets from life is very costly and the only heritage he has to leave."

Ernest Hemingway, Death in the Afternoon

Temingway's

A LA CARTE RESTAURANT
8. WINE CELLAR

