



Our dishes are adapted from classics found around the world. We source most of our produce within 50km of Stellenbosch and we liaise closely with our suppliers to procure only the freshest seasonal ingredients. Vegan options are available on request.

STARTERS

Caesar Salad: Local cos, pancetta, Grana Padano, hen's egg, white anchovies, Caesar dressing R85
Attributed to Caesar Cardini, Italian restaurateur extraordinaire, and first served in Tijuana, Mexico on 4 July 1924

Gnocchi, watercress and walnut pesto, goat's milk feta, olives, semi-dried tomatoes R85
In the 19th century, Pellegrino Artusi - "the grandfather of Italian cuisine" - published the official gnocchi recipe.

Kudu carpaccio, pickled beetroot, kohlrabi, baby leaves, Grana Padano and mustard aioli R90
Carpaccio was invented in 1950 by Giuseppe Cipriani from Harry's Bar in Venice.

Risotto with fresh shimeji, shiitake, king oyster mushrooms, Grana Padano, truffle oil R90
Legend suggests that apprentice Valerius accidentally invented Risotto alla Milanese at his master's wedding in 1574.

Oven-grilled calamari, chorizo, red pepper, chick peas, smoked paprika, sherry vinegar R95
Inspired by the cuisine of Valencia, Spain - a region famous for seafood and spicy chorizo sausage

Caprese salad, fior di latte, basil pesto, heirloom tomatoes, balsamic reduction R95
This patriotic salad features the three colours of the Italian flag.

Prawn tempura, courgette, celery, mushroom, citrus ponzu, basil emulsion R95
The origin of tempura (Japanese batter frying) dates back to mid-16th century Japan.

MAINS

Crumbed aubergine burger, grilled plum tomato, Healey's cheddar, mushrooms, basil pesto, hand-cut potato chips, sesame bun R105
The colloquial "veggie burger" may have been created in London in 1982 by Gregory Sams, who called it the "VegeBurger".

Artisanal cheese plate: Goat's black pepper chevin, gorgonzola, baked brie, fig compote, red wine pear, pancetta R120
The earliest archaeological evidence of cheese-making dates back to 5500 BC in what is now Kujawy, Poland.

Monster Burger, spicy aioli, onion marmalade, Healey's cheddar, sesame bun R130
A Jan Cats classic since 1989

Ale-battered hake, hand-cut potato chips, sauce tartare, charred lemon, mushy peas R145
In the early 1860s, J. Malin of London and J. Lees of Manchester both claim to have been the first to conceive the idea of serving fish and chips together.

Braised pork belly, coleslaw, red currants, smoked potato purée, baby carrots, green apple purée, charred sweetcorn R160
In 2011 - after 50 years - the trade in pork belly futures on the Chicago Mercantile Exchange came to an end.

Prawn risotto, garden peas, lemon preserve, grilled courgette, sweetcorn, prawn butter R165
Apprentice Valerius' accidental invention opened the kitchen door to a veritable cornucopia of risotto options.

Shepherd's Pie: Braised shoulder of Karoo Lamb (Certified KMoO), Grana Padano mash, minted pea purée, lamb jus R165
Circa 1877; Scotland or Northern England (This somewhat contentious matter is still undecided.)

Braised shank of Karoo Lamb (Certified Karoo Meat of Origin) with roasted baby potatoes R175
*Lamb shank had become a forgotten cut until celebrity chefs and trendy restaurants prudently retrieved it from oblivion. **Don't miss this one.***

Grass-fed beef sirloin, mushroom purée, caramelised onion, potato gratin, beef jus R185
We source our beef from the best local suppliers to ensure consistent quality. It is then cooked to perfection in our rather remarkable Josper charcoal oven.

Pan-seared line fish, fennel velouté, prawn barley risotto, grilled prawn, red pepper fondue R190
"Line fish" refers to fish of smaller species, caught from the shore or with lines from boats, rather than by gargantuan fishing trawlers.

Beef Wellington, mushroom duxelles, braised baby onion, vine tomatoes, red wine jus R195
Having no doubt gained fortitude from his favourite dish, Arthur Wellesley - first Duke of Wellington - managed to defeat Napoleon at Waterloo in 1815.

Rack of Karoo Lamb (Certified Karoo Meat of Origin), herb crust, charred aubergine and miso, confit tomatoes, fried polenta R195
South African lamb is famous for its quality and flavour; and the rack is a consummate delicacy - not to be missed.

SIDE DISHES

Hand-cut potato chips with aioli or Garden salad or Seasonal vegetables or Beer-battered onion rings R30



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DESSERTS

Mixed berry and white chocolate parfait, wild berry compote, strawberry sorbet R65

Parfait, originating from France, literally means "perfect". What is there to add?

Raspberry millefeuille, raspberry cream, jelly, caramel and vanilla bean ice cream R65

The exact origin of millefeuille remains a mystery; however, this in no way detracts from its status as a delicacy.

Strawberry cheesecake, Italian meringue, vanilla bean ice cream R70

There is evidence that cheesecake was served to Greek athletes during the first Olympic games in 776 BC.

Banana bread, Amarula crème pâté, banana ice cream, salted caramel R70

National Banana Bread Day is celebrated on 25 February in the United States.

Dark chocolate and toffee fondant, white chocolate ice cream, passion fruit anglaise R75

American chef Jean-Georges Vongerichten claims to have invented the fondant in New York in 1987.

However, French chef and chocolatier Jacques Torres disputes this claim, arguing that it had already existed in France.

COFFEE AND SPECIAL BEVERAGES

Espresso R23

Americano R25

Double espresso R27

Cappuccino R28

Cafe latte R30

Hot chocolate R32

Irish Coffee R50

Dom Pedro R50

Double-thick malted milkshake: Vanilla; Strawberry; Chocolate R50

Good, freshly prepared food takes time.

Kindly allow us approximately 25 minutes to get yours ready.

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