

Menu

Bar Snacks

Marinated Olives & Almond Served with homemade focaccia.	R 65.00
Biltong Organic free range beef.	R 75.00
Steamed Edamame Beans With togarishi salt.	R 70.00
Vegan Vegetable Platter Green tenderstems, with caramelised cauliflower, marinated pepper and artichoke drizzled with chili oil and crispy sweet potatoes.	R 90.00
Cheese Platter A selection of 3 cheeses served with fruit chutney preserve and bread.	R 135.00
Lou Lou's Platter A selection of 3 cured meats served with marinated olives, pickles and homemade focaccia.	R 145.00

Tapas

Trio of Dips with Focaccia Bread Hummus, tzastiki, aubergine and olives.	R 75.00
Patagonia Squid Deep fried squid with chorizo, pesto and lemon mayonnaise.	R 85.00
Prawn Toast With miso mayonnaise.	R 65.00
Lamb & Pea Croquettes With salsa verde.	R 80.00
Pork Belly With egg fried rice, hoisin and ginger dressing.	R 90.00
Seared Spice Tuna Rolled in 7 spice, thinly sliced with lime mayo.	R 85.00
Seared Beef Carpaccio With a spicy soy dressing, spring onion and radish.	R 85.00
Spicy Chicken Livers With chorizo, cooked in a secret homemade sauce, served with focaccia bread.	R 75.00
Crumbed Mushrooms A selection of wild mushrooms with curry aioli.	R 85.00
Arancini Mushroom and truffle risotto balls.	R 80.00

Salads

Caprese Salad

Marinated medley of tomatoes, avo, ripped mozzarella.

Price

R 110.00

Add parma ham

R 35.00

Smoked Salmon and Sea Bass

R 105.00

Capers, egg, crème fraîche and croutons, baby potatoes served with a mustard vinaigrette.

Caesar Salad

Chicken, egg, parmesan and white anchovy dressing, romaine / cos lettuce, croutons and parmesan shavings.

Price

R 90.00

Add pancetta

R 20.00

Mains

Cauliflower Risotto

R 110.00

With almonds and capers.

Rigatoni Pasta Al Ragú

R 110.00

Meat based sauce made the traditional way.

Beef Fillet

SQ

Oak Valley pasture reared fillet served with a porcini sauce.

Line Fish

SQ

Served with roast baby potatoes, charred cauliflower and crushed peas with mint.

Wagyu Beef Burger

R 130.00

With mature cheddar, rocket and caramelised red onion and a choice of a side.

Prawns

SQ

Grilled Argentinian prawns with lemon, garlic, parsley and smoky paprika. Served with lemon butter and a peri-peri sauce.

Sides

Truffle French Fries

R 30.00

With parmesan.

Baby Gem Lettuce Salad

R 30.00

With a 6 month gruyere.

Apple & Cabbage Coleslaw

R 30.00

Sautéed Tender Stem Vegetables

R 45.00

Something Sweet

Passion Fruit Panna Cotta	R 70.00
A Selection of Ice creams by Unframed Per scoop	R 35.00
Chocolate Brownie Served with burnt white chocolate ice cream.	R 65.00

Coffee

Premium Italian Lavazza coffee.

Americano	R 20.00
Cappuccino / Flat White	R 25.00
Espresso Single	R 15.00
Double	R 25.00
Latte	R 30.00

Please Note

We cater for private functions.

All dishes subject to availability of ingredients.

All prices are subject to change without prior notice.
At owners discretion.

SQ items not valid for the entertainer vouchers

Menu last updated: 19 Mar 2018