



SOUPS

Cheese and wine Soup, Crusty Soda Bread -R95

Trio of Chilled fruit, Strawberries, Watermelon and citrus,
minted mascarpone -R95

STARTERS




Baked Snails with Roasted Garlic and Potato Puree
and Red Wine Sauce -R125

 Pan Fried Quail, with couscous salad, raspberry jus,
red wine reduction -R125 
(including a glass of Thelema Chardonnay -R60)

Traditional Caesar Salad -R105


Garden Salad-R95




Home cured Ox tongue, Sauce Gribiche, Pickled asparagus and
carrot and Mustard sauce -R115

 Tuna Tartare, on mat of cucumber mat, red onion marmalade,
sweet 'n sour leeks, wholegrain mayo -R95  
(including a glass of Villiera Sauvignon Blanc -R50)



MAIN COURSE

Grilled Salmon, potato croquette, artichoke & fennel salad
and lemongrass crème -R285 

Grilled Tuna Steak "Nicoise" Style, Beans, Baby Potatoes,
cherry tomatoes, aioli -R250 

 Mini Seafood Platter, jasmine rice, seasonal vegetables,
lemon butter sauce and arabiatta sauce -R320  
(including a glass of Villiera Sauvignon Blanc or
Rust en Vrede Cabernet Sauvignon - R50)

Grilled Beef Fillet dusted with biltong, thrice cooked fries,
pickling onions -R235

 Rosemary Lamb Rump, potato puree, confit beetroot, root
vegetables, pinotage jus -R245 
(including a glass of Ken Forrester Merlot - R70)

Springbok Schnitzel, zucchini, Tomato & Cheese "Fondue" -R275

Cassoulet of Duck- Confit, Rilette and Sausage
and Heirloom Vegetables -R265

Veal Cutlet, sweet potato fondant, mélange of vegetables, jus -R265

{V}-Green Pea, Butternut, and Boursin Risotto, Asparagus
and Champagne Foam -R225

{V}-Exotic Mushroom "Stroganoff" Truffle infused Potato Rosti,
Asparagus -R195

DESSERTS


Rooibos Crème Brule, Caramelized Banana,
Dried Fruit Compote -R95

Chocolate Fondant with Mixed Berries Ice-Cream-R95

Caramelized Pineapple Tart with Coconut Ice Cream-R95

Assorted Fruit Platter with Sorbet R95

 Plume Truffle R95 
(including a glass of Klein Constantia Vin de Constance -R75)

 Amarula Mousse, Choc chip crumbs, cappuccino and
vanilla parfait -R95 
(including a glass of Klein Constantia Vin de Constance -R75)

Cheese Canapé -R155

COFFEES

Italian Coffee: Amaretto Liqueur, Hot Coffee & Cream -R60

Irish Coffee: Irish Whisky, Hot Coffee & Cream -R60

Rusty Nail Coffee: Scotch Whisky, Drambuie,
Hot Coffee & Cream -R60

Amarula Coffee: Amarula Liqueur, Hot Coffee & Cream -R55

DIGESTIVES

Fortified Wines: Glass of Sherry (Douglas Green -
Dry or Medium or Full Cream) -R13

Glass of Port: (Allesverloren or Cape Ruby) -R15

Pomace Brandy: Grappa Original (Antonella Cabernet) -R37

Jagermeister: A shot of Jagermeister Liqueur -R17

Cognacs: Hennessy VSOP -R69 or Hennessy XO -R193

Remy Martins VSOP -R63

 = Chef's Signature/Tasting Dish, Sommelier Food & Wine Pairing.
{V} = Vegetarian Dish.

* Fish is flown in fresh so please understand if unavailable *

Green – Best Choice, chosen from sustainable fishing populations
Orange – Exercise caution, fish from this group are vulnerable to
fishing pressure

Red – Don't buy – These fish are from unsustainable resources or
illegal to purchase



SASSI – The South African Sustainable Seafood Initiative
SMS SASSI on 079 499 8795