



LIGHT MEALS

- VEGETARIAN BRIOUATS – RATATOUILLE FILLED SPRING ROLL WITH A RAS EL HANOUT SPICE (MOROCCAN) BLEND (49)
 SWEET POTATO & CHORIZO CROQUETTE CENTERED WITH RICOTTA, MINT & CORIANDER (59)
 SERVED ON A BED OF CABBAGE AND BABY MARROW
- RIB CROQUETTE SERVED ON A BED OF BABY MARROW AND CABBAGE WITH A RED WINE JUS (69)
 CARAMELISED ARTICHOKE WITH TOASTED PINE NUTS, LEMON AND A DASH OF HONEY (69)
 OLIVES AND A TRIO OF CHEESE AND BISCUITS (79)
 PITA BREAD WITH HUMMUS (49)
- CAJUN CRUMBED CALAMARI SERVED WITH A BASIL, ORANGE & CHILI MAYONNAISE (79)
 SPICY MEATBALL TAGINE WITH PITA BREAD (79)
- SWEET POTATO GNUDI WITH WILD MUSHROOM, AND GOAT'S CHEESE, ROLLED IN HAZELNUTS
 SERVED WITH A POMEGRANATE VINAIGRETTE AND GARLIC CONFIT (79)
- SMOKED SPRINGBOK CARPACCIO SERVED WITH A BLACK MUSHROOM MOUSSE,
 LAVENDER OIL, PARSNIP CRISPS AND A SESAME TUILE (96)
- SESAME SEARED TUNA ACCOMPANIED BY A SEASONAL FRUIT & BEETROOT SALAD SERVED WITH WASABI MAYO AND
 DRIZZLED WITH AN ORANGE & DILL VINAIGRETTE (129)

SALADS

- VEGETARIAN DELIGHT (109)
 ROASTED AUBERGINE AND COUSCOUS SALAD WITH CAULIFLOWER, WALNUTS, PICKLED AND FRESH RADISHES, ROCKET,
 BABY SPINACH, ROASTED RED ONION, TOPPED WITH A TOMATO CUMIN AND CORIANDER LEMON DRESSING. (VEGETARIAN OPTION)
- SMOKED CHICKEN & PAPINO SALAD (118)
 SMOKED CAJUN CHICKEN & CRISPY CHORIZO, PAPINO, RED ONION, ROCKET, FETA, WATERCRESS, BASIL, MINT, BABY SPINACH,
 DRIED CRANBERRIES AND SPICED CASHEWS, TOPPED WITH A DILL & LEMON TZATZIKI
- HALLOUMI & CHICKEN SALAD (118)
 GRILLED HALLOUMI CHEESE WITH CRUMBED CHICKEN STRIPS, MIXED LETTUCE, SUN-DRIED TOMATO,
 RED WINE POACHED PEAR, MIXED PEPPERS, CARAMELISED MACADAMIA NUTS AND A CRANBERRY DRESSING
- SMOKED TROUT SALAD (129)
 SMOKED TROUT RIBBONS, MARINATED ARTICHOKE, DEEP FRIED CAPER BERRIES, CUCUMBER,
 PICKLED RADISHES, AVOCADO(S), RED ONION, GRILLED PICKLED PEARS, TOASTED ALMOND SHAVINGS, SPICY CROUTONS
 AND A CREAMY DILL AND LAVENDER DRESSING
- ANGUS SIRLOIN SALAD (129)
 BEYRITZ SPICE RUBBED ANGUS SIRLOIN SLICES, SET ON ROASTED BUTTERNUT, MARINATED ROOIBOS PEPPERS, SAUTÉED BABY MARROW STRIPS,
 SUNDRIED TOMATOES, WATERCRESS, BABY SPINACH, FETA, MARINATED RED ONION, SERVED WITH
 A CREAMY TOMATO AND CUMIN DRESSING, TOASTED HAZELNUTS AND LIGHTLY DRIZZLED WITH CHILI INFUSED OLIVE OIL

* PLEASE ENQUIRE FROM YOUR WAITER FOR A VEGETARIAN OPTION IN ANY OF THE SALADS

MAINS

- PASTA OF THE DAY (109)
 PLEASE ASK YOUR WAITER FOR TODAY'S SPECIAL - MAY CONTAIN NUTS.
- CHILI ZHOUGH CHICKEN BREAST RISOTTO (129)
 CHILI ZHOUGH MARINATED CHICKEN BREAST, SERVED WITH AUBERGINE PURÉE, BUTTERNUT AND FENNEL PANNA COTTA,
 AND A LENTIL MUSHROOM RISOTTO WITH SAUTÉED PARSNIPS AND A CHASSEUR SAUCE
- CHERRY & AMARETTO PORK CUTLET DELIGHT (149)
 SERVED WITH BRAISED ONIONS, POTATO GNOCCHI, GRILLED FENNEL, CHERRIES AND AN AMARETTO AND ALMOND CRUMBLE
 DRIZZLED WITH A SMOKED CHORIZO SAUCE
- APPLE & RHUBARB PORK BELLY (159)
 HONEY, PAPRIKA & SOY MARINATED PORK BELLY SERVED WITH CREAMY MASH POTATO, ROASTED APPLE PURÉE, POMMERY MAYO,
 RHUBARB CHUTNEY, PICKLED CELERY AND A RED WINE JUS
- DHANBAD LAMB CURRY (169)
 SUCCULENT LAMB PREPARED IN A COCONUT, CORIANDER & MANGO SAUCE SERVED WITH SPICY RICE AND A SEASONAL FRUIT SALSA
- MARULA DUCK BREAST (169)
 MARULA MARINATED DUCK BREAST SERVED WITH FONDANT POTATOES, MANGO PURÉE, PICKLED FENNEL, CARAWAY TUILE,
 AND AN ALMOND AND ORANGE MOUSSE, DRIZZLED WITH AN AMARULA SAUCE
- FISH OF THE DAY (179)
 PLEASE ASK YOUR WAITER FOR TODAY'S SPECIAL - MAY CONTAIN NUTS
- RIB-EYE (179)
 BEYRITZ SPICE RUBBED MATURE RIB-EYE SERVED WITH HASSELBACK POTATO, ROASTED VEGETABLES, AND A RED WINE JUS
- VENISON OF THE DAY (179)
 PLEASE ASK YOUR WAITER FOR TODAY'S SPECIAL
- BEEF FILLET (189)
 AGED BEEF FILLET SERVED WITH FONDANT POTATOES AND A MUSHROOM BAVAROIS, ZUCCHINI PURÉE, AND A RED WINE JUS
- OSTRICH FILLET (189)
 RED WINE MARINATED OSTRICH FILLET SERVED WITH CREAMY MASH POTATO, PICKLED APPLES,
 BASIL INFUSED BEETROOT SLICES, AND A SMOKED CHORIZO SAUCE
- SEARED SALMON (196)
 SERVED ON CREAMY DAUPHINOISE POTATOES WITH PICKLED & SAUTÉED ASPARAGUS, WATERCRESS,
 PEAS AND FAVA BEANS, TOPPED WITH A DILL VELOUTE

DESSERT

- CAKE SELECTION
 CARROT CAKE (49) * CONTAINS NUTS
 SPICED CHAI TEA CAKE (49) * CONTAINS NUTS
 MILKTART (49)
 BAKED VANILLA POD CHEESE CAKE (59)
- TRIO OF DELIGHT (49)
 A TRIO OF SWEET TREATS - MAY CONTAIN NUTS
- BEYRITZ HOME-MADE ICE-CREAM (69)
 PLEASE ENQUIRE FROM YOUR WAITER ABOUT TODAY'S FLAVOURS * MAY CONTAIN NUTS
- CITRUS & SPICE CRÈME BRÛLÉE (69)
 SERVED WITH A PISTACHIO BISCOTTI
- BLACK CHERRY BAVAROIS (69)
 SERVED WITH MERINGUE FLAKES, PASSION FRUIT AND MANGO CURD AND A COCONUT SORBET
- CHOCOLATE FONDANT (89)
 SERVED WITH A SCOOP VANILLA ICE-CREAM
- HIGHVELD CHEESE PLATTER (169)
 SERVED WITH PRESERVES AND BISCUITS

A 10% SERVICE FEE WILL BE ADDED TO ALL BILLS ABOVE R1 000

FOOD NOTE: PLEASE NOTE THAT WE USE NUTS, EGG, DAIRY, SOYA, SHELLFISH AND VARIOUS OTHER ALLERGENS.
 ALL PESTO DISHES CONTAINS NUTS. PLEASE REPORT ANY ALLERGIES TO THE MANAGER ON DUTY

