



TAPAS

- VEGETARIAN BRIQUATS – 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)

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
 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

LUNCH

- SARMIE OF THE DAY (59)
 PLEASE ASK YOUR WAITER FOR TODAY'S SPECIAL
 CORIANDER SNOEK PARCELS (96)
 SMOKED SNOEK, CHEESE AND CORIANDER PARCELS SERVED WITH A PETITE SALAD AND BASIL PESTO CREAM *MAY CONTAIN NUTS
 HOME-MADE FISH BOBOTIE (96)
 FISH BOBOTIE SERVED WITH A HANEPoot REDUCTION, HOME-MADE TOMATO AND PEACH JAM WITH A SEASONAL SIDE SALAD
 PASTA OF THE DAY (98)
 PLEASE ASK YOUR WAITER FOR TODAY'S SPECIAL - MAY CONTAIN NUTS
 CREAMY CHICKEN & MUSHROOM PIE (109)
 CREAMY CHICKEN PIE WITH THYME, BASIL & MUSHROOM SERVED WITH A SEASONAL FRUIT SKEWER
 THAI GREEN CHICKEN (109)
 SUCCULENT GRILLED CHICKEN BREAST SERVED WITH CREAMY DAUPHINOISE POTATO AND A THAI GREEN COCONUT SAUCE
 PEANUT CHICKEN STIR FRY (109)
 CHICKEN STIR FRY PREPARED IN A PEANUT BUTTER SAUCE, SERVED WITH EGG NOODLES,
 JULIENNE SAUTÉED VEGETABLES, TOPPED WITH SPRING ONION
 SESAME SEARED TUNA (129)
 SESAME SEARED TUNA WITH AN ORANGE & DILL OIL, SERVED WITH WASABI MAYO & A SEASONAL FRUIT AND BEETROOT SALAD
 HAKE & CALAMARI (129)
 GRILLED HAKE SERVED WITH CALAMARI RINGS, FRENCH FRIES, AN ORANGE BASIL & CHILI MAYO WITH A SEASONAL SIDE SALAD
 RIB-EYE (179)
 BEYRITZ SPICE RUBBED MATURE RIB-EYE SERVED WITH HASSELBACK POTATO, ROASTED VEGETABLES, AND A RED WINE JUS
 FISH OF THE DAY (179)
 PLEASE ASK YOUR WAITER FOR TODAY'S SPECIAL - MAY CONTAIN NUTS
 BURGERS (109)
 BEEF BURGER
 HOME-MADE BEEF PATTY SERVED ON AN OPEN CIABATTA, LAYERED WITH ROCKET, EMMENTAL CHEESE AND AVOCADO(S),
 TOPPED WITH A PEPPER SALSA AND SERVED WITH CHIPS AND A SIDE SALAD
 OSTRICH BURGER
 OSTRICH BURGER WITH PEPPADEWS, GUACAMOLE(S) AND A CRANBERRY AND CHILI CHUTNEY WITH BRIE
 SERVED WITH A SIDE SALAD AND FRENCH FRIES.
 BEEF PREGO (98)
 PERI-PERI MARINATED BEEF RIB-EYE ON AN OPEN CIABATTA, TOPPED WITH ROCKET, RED WINE CARAMELISED ONIONS,
 EMMENTAL SHAVINGS AND SEASONAL FRUIT SHAVINGS, SERVED WITH FRENCH FRIES

DESSERT

- CAKE SELECTION
 CARROT CAKE (49) *CONTAINS NUTS
 SPICED CHAI TEA CAKE (49) *CONTAINS NUTS
 MILKTART (49)
 BANANA BREAD (TWO SLICES) (29)
 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
 HIGHVELD CHEESE PLATTER (159)
 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

