

Terrace & Pool

11h00-17h00

sandwiches

white bread | brown bread | ciabatta |
rye bread | fries • umami ketchup

Chicken Mayonnaise BLT Club 175
bacon • lettuce • tomato

Caprese Club (v)(n) 175
buffalo mozzarella • basil pesto
• tomato • lettuce

Classic Toasted 155
ham & cheese
emmentaler cheese & tomato (v)
chicken mayonnaise
tuna mayonnaise

something sweet

Scones 115
butter • strawberry jam • cream

Dark Chocolate Cake 125
ganache • berry coulis

Pecan Pie (n) 115
chantilly cream • seasonal berrie

Croissants 125
butter • strawberry jam • cheese

light snacks & lunch

Freshly Shucked Oysters (gf) 185
mignonette • cucumber & dill granita
+oyster 45

Lamb Bobotie Samosas 175
chutney dipping sauce • pickles

Plettenberg Caesar Salad 185
lettuce • anchovies • parmesan • bacon
bits • croutons • crispy hen's egg
+grilled chicken 65 | +3 prawns 100

Seared Tuna Niçoise (gf) 195
new potatoes • olives • hard-boiled
egg • mustard dressing • fine beans

Dalewood Huguenot Cheese Soufflé (v) 165
juniper-infused cheese sauce
• parmesan

Local Three Cheese Selection (n) 195
selection of home-made preserves
• lavash

Beef Bitterballen 175
sweet mustard aioli

Jalapeño & Cheese Empanadas 175
crème fraiche • boutique salad

Harvest Bowl (v) (n) 190
roasted vegetables • pearl couscous
• avocado • toasted mixed seeds •
herb tahini dressing • hummus
+grilled chicken 65 | +3 prawns 100

Tomato & Mozzarella Salad (n) 195
red onion • olives • basil pesto • red
pepper romesco • olive oil • balsamic
glaze • parma ham

Crispy Salt & Pepper Squid (n) 175
spiced red pepper pesto • tomato
chutney • spring onion • lemon

v vegetarian | vg vegan | gf gluten-free | n nuts and/or sesame seeds and/or peanut oil

menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SOYA & DAIRY
should you have any allergies please speak to your waiter who will advise on all ingredients used
please note that we are a cashless establishment

Drinks

11h00 -17h00

cocktails

Classic Mojito	70
Margarita	100
Pina Colada	110
Classic Martini	110
Cosmopolitan	100

mocktails

Steel Worx	80
Strawberry & Mint Lemonade	70
Rock Shandy	70
Mint Frappe	70
Grapefruit Spritz	90

méthode cap classique

L'ormarins Brut N.V.	120	625
Graham Beck Brut Rosé N.V.	125	630

rosé

Waterford Rose-Mary	110	445
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white wine

De Grendel Sauvignon Blanc	120	475
AA Badenhorst Secateurs	95	390
Chenin Blanc		

Groote Post	100	400
The Old Man's Blend		
Rustenberg Wild Ferment	85	335
Unoaked Chardonnay		

red wine

Diemersdal Pinotage	110	445
Villiera Merlot	85	330
Kanonkop Kadette	115	460
Cape Blend		

Saronsberg	105	405
Provenance Shiraz		
Iona Mr P Knows	150	600
Pinot Noir		

beer

Windhoek Draft	55
CastleLager	42
Castle Lite	45

spritzers

Aperol	95
Limoncello	140
Campari	140
Hugo	140
Coconut Pineapple	130

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