

Starters

Traditionally Spanish tappas offers a chance to taste several small dishes as opposed to a single starter, they can also be enjoyed as a light meal

Spinach and mozzarella gnuddi with olio aglio and ciabatta R37

Crisp parma ham served with roast tomatoes and basil pesto, cream cheese and ciabatta R40

Vindaloo chicken livers served with naan R37

Salt and pepper squid served with lemon aioli R37

Vegetable spring roll with sweet chilli R37

Haloumi cheese served with roast tomato and pickled aubergine R37

Marinated bowl of olives R37

Mussel served in a chilli tomato sauce with fresh bread R70

Dim sum

Steamed stuffed Asian style dumplings with dipping sauces

Chicken dim sum R45

Pulled pork dim sum R45

Mushroom and Havarti cheese R45

Broccoli and blue cheese R45

A discretionary service fee of 10% will be added to all tables of 8 or more.
Interested in what's happening at The Cellar? Then follow us on Facebook or ask your waitron to add you to our SMS data base to keep up to date.



Mains

The Cellar fillet R190

The cellar fillet served with roast butternut, fresh rocket and creamy chermoula sauce finished with potato crisps

Chicken Cafreal R145

Thinly sliced chicken breast served with a fragrant goan sauce of green herbs and coconut milk accompanied by tomato chutney alloo palak parcels, cucumber raita, crisp onions and fresh coriander

Venison loin R190

Grilled venison loin served with fried sweet potato, wilted spinach, pear done two ways, red wine porcini jus and lemon honey emulsion finished with thyme oil and candied nuts

Slow cooked Asian pork belly R175

Chinese style sticky pork with roast garlic air, sweet and sour dressing, stir-fry greens topped with crackling

Smoked aubergine risotto R140

Smoked aubergine served in a creamy risotto with mushroom parcel, red wine and onion sauce, basil emulsion, root vegetable crisps and fresh herbs.

Seafood laksa R200

A beautifully light Indonesian dish served with stir fry vegetables infused coconut broth, mussels calamari and prawns, finished with chili herb oil and fresh coriander

Duck n Apples R230

Grilled Duck breast served with confit leg and thigh accompanied by apple compote, port and pepper sauce, vanilla custard, toasted almonds, confit potatoes and steamed beetroot

Lamb and Mutton R190

Slow cooked mutton braised and pulled served with bean croquets, marinated courgette, mango chutney, chipotle mayonnaise and grilled lamb cutlet finished with a jalapeno popper

48 hour Beef brisket R180

Served with rich red wine jus, jalapeño celery salsa, sweet potato croquets, onion subise, roast carrot pure finished with lime emulsion

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Desserts

The cellar crème brule R65

Delicate baked custard topped with caramelized sugar and served with passion fruit dressing

Winter chocolate R70

White chocolate parfait, orange and ginger bon bon, mint ice cream, tuille and hot custard

Pink Rising Sun R70

A beautifully light Japanese style cheese cake with peppermint fudge, vanilla ice cream, cream cheese mousse, fresh strawberries

Milk tart panna cotta R70

Milk tart panna cotta served with roast apples, lemon curd and smashed pavlova finished with passion fruit dressing

Assorted Ice creams R55

Your waitron will inform you of our daily selection

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