STARTERS

50

**Mediterranean Snack Bowl**

Delicious combination of pickled aubergine slow roasted oven tomatoes,

warm olives & toasted ciabatta.

60

**Chef's Soup**

Chef's inspiration of the day

60

**Macho Tacos**

Soft tortillas filled with Mexican black bean & slaw topped with fresh guacamole,

sour cream & pico di Gallo salsa.

65

**Crostini**

Trio of crispy bruschetta, topped with fresh tomato & wild basil salsa,

mushroom confit, & olive tapenade. Drizzled with balsamic reduction.

65

**Open Toasted Ciabatta**

Our version of a classic, with squashed oven roasted tomatoes,

mozzarella, red pepper puree & wild basil pesto

70

**Black Mushroom**

Stuffed with Spanish onion, tomato concussi, wild basil pesto,

drenched with cheese sauce. Baked & finished off with smoked paprika.

75

**Penang Ravioli**

Filled with roasted butternut & cashew cheese,

in a sea of aromatic Thai curry & lemongrass.

85

**Venison Carpaccio**

Thin slices of rare venison with shaved pecorino,

fresh rocket & toasted ciabattini. Drizzled with a berry chilli reduction.

110

**Mezze Platter for 2**

Hummus, slow roasted oven tomatoes, wild basil pesto,

jalapeño olives, carrot & broccoli crudités. Served with bruschetta & nacho chips,

135

**Tapas Platter for 2**

Snazzy combination of grilled haloumi, marinated aubergine,

warm olives caramelised onion, wilted lemon spinach, cherry tomatoes & bruschetta.

SALADS

75

**Rainbow Carpaccio**

Thinly sliced beetroot topped with zucchini, roasted peppers & artichoke infused with

our green goddess salsa. Sprinkled with almond parmesan & crowned with rocket.

75

**Grilled Vegetable**

Spring leaves topped with baby tomatoes, roasted mushrooms, red pepper,

garlic & courgettes. Topped with seeds & wild basil-mayo.

75

**Garden Herb**

Variety of home grown leaves & herbs tossed with cucumber, avocado,

cherry tomatoes, red & yellow pepper, apple, broccoli & shaved carrot.

Sprinkled with seeds & a balsamic mustard dressing.

95

**Spicy Chicken**

Strips of organic, free range chicken sautéed in a harissa paste, on a bed of garden greens with cucumber, cherry tomatoes, apple, avocado red cabbage & spicy yoghurt.

PASTA

Penne or Linguini, Gnocchi add 20, Gluten free Fusilli (add 20 mins) add R20

75

**Pesto Basilico**

A modest dish with pure flavours of chilli, roasted garlic & wild basil pesto, tossed in olive oil. Topped with cherry tomatoes & black salt.

90

**Crema di Funghi**

Perfect fusion of creamy mushroom, fresh organic herbs & crisp white wine.

90

**Napoli Verdura**

Medley of baked garden vegetables in a traditional tomato sauce.

105

**Bolognaise**

Authentic Italian bolognaise with fresh herbs, red wine & ripe tomatoes.

110

**Rocket & Oven Roasted Tomato Gnocchi**

A rich pesto made from organic rocket, slow roasted oven tomatoes & a hint of chilli. Tossed with blanched green beans, fresh cherry tomatoes & topped with almond parmesan.

115

**Chicken Peppadew**

Strips of free range chicken, pan fried & gently cooked in a sauce of cream, fresh herbs, mild peppadew & pecorino cheese

All burgers are served with a choice of either sweet potato or potato fries

BURGERS

95

**Hawaiian**

Crumbed chicken style patty with pineapple, avocado, cheese sauce & sweet chilli mayo.

95

**BBQ**

Beef style patty marinated in bbq sauce. Topped with cheese, gherkin & Spanish onion.

105

**Mexican**

Black bean patty & a Mexican delight of pico di gallo salsa, sour cream, slaw & guacamole.

105

**Mushroom**

A home-made mushroom patty. Topped with tomato relish, organic rocket, cheesy mushroom sauce, beetroot & fresh avocado.

110

**Chicken Fillet**

Free range fillet with pineapple, avocado, cheese sauce & sweet chilli mayo.

115

**Venison & Jalapeno**

200g venison patty, marinated in a coffee marinade & topped with jalepeno cream cheese & caramelised onion

MAINS

105

**Thai Love Coconut Curry**

mild saucy curry with cauliflower, sweet potato, red pepper, green beans, butternut, coriander & cashew nuts. Served with basmati rice.

115

**Chilli no Con Carne**

Herb infused mash potato topped with a heart-warming cassoulet of black beans, sofrito, mushrooms & sour cream.

115

**Penang Chicken Curry**

Strips of free-range chicken slow cooked in a yellow coconut curry with cauliflower, sweet potato, red pepper, green beans, butternut & coriander. Served with basmati rice.

115

**Open Ciabatta**

Toasted & spread with hummus, wild basil pesto & pico di gallo salsa. Topped with garden greens, Mediterranean grilled vegetables, avocado & slow roasted oven tomatoes. Drizzled with a balsamic mustard dressing.

195

**Pan Seared Fillet in Sherry & Black Salt**

200g fillet, pan fried in a sherry glaze. Choice of fries & mashed potato, or grilled vegetables & salad. Choice of either mushroom, cheese, bbq or hot peppadew sauce.

SQ

**Rib Eye Steak**

Premium deboned cut, dusted with rosemary, Himalayan salt, cracked black pepper & pan seared. Choice of fries or mashed potato & grilled vegetables or salad. Choice of either mushroom, cheese, bbq or hot peppadew sauce.

SQ

**Daily Fresh Catch**

Our fishermen brave the high seas to bring you this daily catch! Our Chef designs this dish according to local fresh produce & his inspiration for the day.

135

**Vegetable Lasagne**

A classic baked dish with aubergine, baby marrow, mushrooms, peppers, onion & black olives. Layered with Putanesca sauce, almond ricotta cheese & our secret cheese sauce. Topped with wild basil pesto.

DESSERTS

45

**Chocolate Truffles**

2 Chocolate truffles. Flavoured with the Chef’s inspiration of the day. \*\*\*May contain nuts\*\*\*

50

**Death by Chocolate Cake**

Served with chocolate sauce.

50

**Carrot & Pecan Nut Cake**

Served with mixed berry sauce.

55

**Cheese Cake**

From honey & lavender to fresh blueberries. Sometimes fridge & other times baked.

60

**Ice cream & Chocolate Sauce. Home-made with a choice of flavours:**

Vanilla, Chocolate, Mixed Berry, Rooibos & Honey, Lemon & Rosemary, Turmeric & Cinnamon, Chilliplum (Seeded Jalapeno & Plums) 2 scoops with sauce.

60

**Chocolate Mousse**

Made with organic avocados & blended with Kahlua.

65

**Apple & Cinnamon Pudding**

Steamed & served with custard.

180

**Cheese Platter for 2**

The finest selection of organic cheese from the Midlands. Camembert, mature Gouda, cheddar & cream cheese. Preserved figs, our famous oven roasted tomatoes, olives & sliced apple. Served with biscuits & thin slices of home-made ciabatta.

White Wine

Sauvignon Blanc

250ml 750ml

NIEL JOUBERT 45 135

Almost colourless. Delicate aromas with fresh grass cuttings,

hints of lime and nettle. Lively, fruit filled flavours lifted by

crisp acidity. Some developing fruit with zesty attraction.

Dry, crisp, finish.

DELHEIM 60 180

Rich gooseberry & grapefruit with a fresh asparagus

undertone supported by lime aromas. The palate is vibrant

& fruity displaying flavours of peach, grapefruit & a hint of

green pepper & lemongrass on the finish.

IONA SOPHIE TE’BLANCHE 70 210

Floral notes with a complex medley of tropical fruits,

mingled with subtle lime and gooseberry undertones.

The palate is balanced & rich, showing cut green

apples with great minerality & texture.

MONTPELLIER 80 240

This sauvignon blanc has an exuberant nose of ripe asparagus,

fig & subtle passion fruit aromas. Medium to full-bodied on

the pallet with a crisp & fruity after taste.

Chenin Blanc

250ml 750ml

STELLENRUST 45 135

This Chenin Blanc shows strong lime & some tropical fruit

on the nose with a mineral palate of grape fruit & pear drop.

WATERFORD PECAN STREAM 60 180

A wine style driven by light elegant fruit, freshness & balance.

Aromatics of fresh pear, peach pip, honey comb & apricots,

along with hints of delicate white flowers in the background.

The Chardonnay & Viognier components add extra texture

& roundness to the mouthfeel of the wine.

95% Chenin Blanc, 4% Chardonnay, 1% Viognier

MONTPELLIER 60 180

This ripe tropical Chenin blanc displays fresh crunchy apple

notes before bursting onto the palate with a mouth-tingling

crispness, leading to a long fruit-laden finish.

Chardonnay

250ml 750ml

NIEL JOUBERT 45 135

Pale with bright yellow reflections. Nose leads with ripe

tropical fruit where citrus, melon & pineapple mingle.

Hints of vanilla & some floral notes. Lively mouth where the

tropical ripe fruit flavours give an impression of sweetness but

great acidity gives fine balance. Some stone fruit flavours appear

with time in the glass & add complexity. Lively, fruit filled finish.

STELLENRUST 50 150

This wine shows a concentrated core of orange, white

peach & other ripe summer fruits. The palate is juicy &

rich with a long dry finish of nectarines and almonds.

NEWTON JOHNSON FELICITE 55 160

Succulent aromas of white peach & a steely citrus edge.

Clean & lush texture in the mouth with a tangy citrus finish.

MONTPELLIER 80 240

This subtly wooded Chardonnay is grown from Burgundy-like,

well-drained virgin soil. Fermented in third & fourth-fill French

oak barrels, it yields creamy citrus aromas, exciting flintiness,

finely textured tannins & a spicy finesse.

Blush

250ml 750ml

TALENT & TERROIR CINSAUT 45 135

This fine wine displays a lovely salmon hue & an inviting

nose with hints of rose petals & cherry fruit. On taste,

a delicate balance of fruit & a touch of white pepper spice,

with light savouriness & a creamy mouth-feel.

NIEL JOUBERT BLANC DE NOIR 50 150

Lovely on the eye with a fresh lively pink colour.

An alluring floral nose with hints of red fruit delivering

all of this and more on the palate. A most versatile wine.

Red Wine

Merlot

250ml 750ml

2016 BLAAUWKLIPPEN MALBEC 60 180

Savoury/meaty notes combine with rich plum, cherry pith & blue

berry aromas. Lush chocolate & liquorice nuances are supported

by smooth, velvet tannins, mid palate weight & a creamy finish.

2016 JORDAN CHAMELEON (NO SULPHUR) 70 210

High quality toasted wooden staves add tannin & structure

which complements the sweet berry & dark chocolate notes of

the merlot. No sulphur was added during the production process.

2014 THELEMA 125 375

This wine shows bright, red fruit & hints of spice on the nose,

with concentrated flavours on the palate & soft, polished tannins.

Hints of dark chocolate complete this wonderfully balanced wine.

Pinotage

250ml 750ml

2015 DIEMERSFONTEIN 110 330

On the nose rich dark chocolate & powerful freshly brewed

coffee styling, with a hint of mint & baked plums. The palate

shows distinct characters of coffee & chocolate, which is

balanced with smooth velvety tannins & a lingering aftertaste.

Cabernet Sauvignon

250ml 750ml

2014 BOLAND OLD No.1 RESERVE 85 255

This handcrafted Cabernet Sauvignon has layers of ripe

blackcurrant & spices on the nose & is well balanced with

savoury notes on the palate. Slow cold fermentation & longer

barrel ageing add complexity & elegance to this polished wine.

2012 MONTPELLIER 125 375

A ruby red, full-bodied Cabernet Sauvignon, wood matured

for 12 months. It is complemented by ripe dark berries with hints

of eucalyptus, mint & classic aromas of pencil lead, finishing with

soft tannins & a great mid-palate gravity & length.

Shiraz

250ml 750ml

2015 HARTENBERG DOORKEEPER 65 195

Jumps out of the glass, perfumed aromas with spicy notes.

A gentle, medium bodied wine with soft sweet tannins.

2014 NIEL JOUBERT 65 195

Opaque with purple rim. Rich, dark berry nose with loads of

spice & fine oak. Enormous mouth feel loaded with rich berry.

fruit & slow, soft, almost syrupy flow across the palate.

Full, ripe fruit flavours are deposited all the way.

Big wine yet beautifully balanced. Long, aromatic finish.

2012 THELEMA SUTHERLAND SYRAH 100 300

This wine shows inviting aromas of black berries, plums

& savoury spice, with great texture on the palate & a long,

juicy finish. The components were aged in French oak barrels

for 18 months before blending & bottling.

2012 MONTPELLIER 140 420

A beautifully balanced Syrah, oak matured for 12 months.

It abounds with blackberry, hints of dark chocolate

& toasted coffee supported by soft tannin structures

leading to a lingering peppery finish.

Blends

250ml 750ml

2014 WHALEHAVEN OLD HARBOUR 55 165

MERLOT MOURVEDRE

A mouth filling wine, with aromas of blackcurrants, black

berries & pepper notes followed by flavours of liquorice

& prunes lingering over a velvety smooth finish.

2015 BOLAND ONE FORMATION 70 210

SHIRAZ GRENACHE VIOGNIER

An elegant red wine with hints of vanilla & white pepper

on the nose. Prominent dark berry fruit, the soft spiciness &

almond flavours combine with a touch of savouriness,

lingering on the palate with balance & finesse.

MCC

BLAAUWKLIPPEN ONS SPRANKEL 170

Lively strawberry, peach and pear

flavours captured in an elegant fizz.

A juicy, off dry, refreshing finish.

MONTPELLIER BRUT 300

A Chardonnay / Pinot Noir with smells of green fruit

accompanied with a zesty fresh fragrance.

Tastes of sun dried pear, litchi & ripe pear

NIEL JOUBERT CHRISTINE MARIE 395

Bright, pale gold with green reflections.

Enthusiastic mousse. Incredibly fine bead giving

sustained crown. Yeast, apples & pears on the nose

with some underlying tropical tones. Refreshing burst

of mousse releases an attractive array of flavours.

Dessert Wine

NIEL JOUBERT CHRISTINE MARIE’S FIRST KISS 25 PER TOT

Fortified Chenin Blanc is the perfect complement to a special

after dinner dessert. Honey & apricot tones with a

sweetness balanced by a tropical lime acid.

BLAAUWKLIPPEN BEFORE & AFTER 35 PER TOT

Blaauwklippen’s glorious mistake!

Imagine using Zinfandel grapes, a variety from Italy

(Primativo) better known in California, and Malbec,

a French variety, better known in Argentina…

Then imagine your assistant winemaker accidentally

pouring an eight year old pot-stilled Brandy

into your glass of Zinfandel!!!