

All of our beef is locally sourced from farms in the Winelands area. The cows are raised as naturally as possible and not kept in feedlots or pens. The beef is free from routine antibiotics and growth hormones.

Our lamb is certified free-range Karoo Meat of Origin lamb. They spend their time grazing in the veld in the greater Karoo area.

SOUPS

Springbok biltong and port	69
Soup of the day	45
Chilled gazpacho	55

STARTERS

Fresh West Coast oysters (<i>when available</i>)	18 each
Prawn cocktail with avocado and a spicy cocktail sauce	76
Smoked Franschoek salmon trout, seaweed caviar, sour cream and dill	85
Snails in lemon, parsley cream with brown bread fingers	65
Traditional skilpadjies – lambs liver in caul fat with a light garlic cream	65
Beef carpaccio with wholegrain mustard, dressed rocket, parmesan shavings and lemon aioli	85
Calamari rings, fried, with baby leaves and aioli	59

SALADS

(All salads are available without meat if preferred)

Bacon, soft boiled egg, blue cheese, roasted sunflower seeds with a tangy mustard dressing	75
Roasted beef, feta, oven roasted vegetables on garden greens, basil and mustard oil	85
Caesar salad with bacon, brioche croutons and fine slices of Gruyère	70
Salad of garden vegetables with hummus and tzatziki	65

All of our steaks, mains and fish are served with a choice of baked farm sweet potatoes with butter or sour cream, baked potato with butter or sour cream, hand cut potato wedges, chips or side salad.

STEAKS

Fillet 200 or 250g	155 170
Sirloin 300g	155
Rib eye 300g	175
Rump 300g	145
Côte de boeuf (<i>when available</i>)	42 per 100g

SAUCES 29

Bacon, sweet mustard & banana • Bernaise • Bordelaise
Biltong & L'Ormarins Port • Garlic & parsley cream
Madagascan green pepper & brandy • Mushroom & truffle
Pinotage & pepper • Smoked oyster & Jack Daniels

MAINS

Ostrich fillet with Pinotage and pepper cream	170
Grilled Karoo lamb loin chops	175
BBQ pork loin ribs	169
Gourmet burger with melted cheddar, tomato and gherkin	95
Herb marinated, free range ½ roast chicken	120
Roast pork belly with apple mustard sauce and spring onion mash	150
Homemade tagliatelle with a porcini and wild mushroom cream (v)	110

FISH

Line fish served with Pernod, fennel and caper butter	135
Line fish Normande served with a shrimp and sherry sauce	150
Calamari rings, fried served on savoury rice with tartar sauce	110
Medium Mozambiquan tiger prawns, paprika cream served on jasmine rice	220

SIDES

Baked farm sweet potatoes	19
Whole baked potato with butter or sour cream	19
Onion rings	19
Garden vegetables	25
Hand cut potato wedges	25
Side salad	25
Mash potato	25
Thin cut chips	25
Spicy butternut	29

DESSERTS

Crème brûlée	49
Fresh & frozen berries with white chocolate sauce	59
Traditional malva pudding with crème Anglaise	49
White chocolate cheese cake with berry sauce	59
Village Grill choc nut sundae	59