

Menu

Starters

Snails Garlic parsley almond butter, prosciutto, parmesan	R 65.00
Carpaccio Pickled shallots, mustard seeds, radish, smoked salt, olive oil	R 90.00
Steak Tartare Cured egg yolk, capers, gherkin, smoked onion aioli	R 95.00
Calamari Tubes Parmesan risotto, shaved fennel, red onion, preserved lemon, chilli lime dressing	R 85.00
Roasted Marrow Bones Onion rings, sourdough wafers, beetroot aioli, pickled mushrooms	R 55.00
Prawns Peri-peri or lemon garlic butter, white wine and fresh lemon	R 90.00

Salads

Caprese Buffalo mozzarella, tomato, basil pesto, balsamic	R 85.00
Green Wild rocket, avo, pinenuts, parmesan olive oil, Maldon salt	R 85.00
Roast Veg Honey roasted butternut, beetroot, heirloom carrots, peppered goats cheese	R 95.00
Caesar Cos lettuce, egg, bacon, garlic croutons, anchovy dressing, parmesan	R 85.00

Light

Wagyu Burger Red onion port marmalade, house pickles, emmental	R 150.00
Beef Burger Maple glazed pancetta, pear and blueberry chutney, brie	R 120.00

Specialities

Only the finest Chalmar Beef used.
All mains served with a side of your choice

Chateaubriand Served with béarnaise sauce 300g	R 240.00
Peppered Fillet Crusted in mixed peppercorns and finished with parmesan cream 200g 300g	R 190.00 R 240.00
Sirloin Paris Topped with Café de paris butter 400g	R 245.00
Fillet Champignon Roasted garlic and thyme cream, pan seared wild mushrooms 200g 300g	R 190.00 R 240.00

All mains served with a side of your choice

Rump	
300g	R 150.00
500g	R 240.00
Sirloin	
200g	R 140.00
400g	R 200.00
Fillet	
200g	R 150.00
300g	R 200.00
Pork Loin Ribs	
400g	R 145.00
800g	R 245.00
Lamb Loin Chops	
450g	R 190.00
Lamb Rib Eye	
300g	R 195.00
T-Bone	
500g	R 230.00
1kg	R 460.00
Wing Rib	
600g	R 280.00
Fillet on the Bone	
350g	R 230.00
Rib Eye	
350g	R 240.00

Chicken

All mains served with a side of your choice

Chicken Ballotine	R 145.00
Deboned and rolled baby chicken with a choice of peri-peri or lemon and herb	
Deboned Chicken Thighs	R 120.00
Deboned thighs marinated in lime, chilli, garlic and coriander	

Seafood

All mains served with a side of your choice

Baby Kingklip	R 210.00
Herb mash, olive soil, lime beurre blanc, tapenade, capers	
Calamari Tubes	R 170.00
Parmesan risotto, shaved fennel, red onion, preserved lemon, chilli lime dressing	
Prawns	
Peri- peri or lemon garlic butter, white wine and fresh lemon	
For 8	R 190.00
For 12	R 280.00
Fresh Line Fish	R 180.00
Ask your waitron for todays fresh catch	

Sides	
Fries	R 25.00
Sweet potato fries	R 25.00
Mash potato	R 30.00
Risotto	R 35.00
Roasted veg	R 35.00
Creamed spinach	R 35.00
Side salad	R 35.00
Extras	
Onion rings	R 30.00
Grilled mushrooms	R 50.00
whole roasted cauliflower	R 55.00
Sauces	
Champignon	R 30.00
Pepper	R 30.00
Béarnaise	R 30.00
Roasted garlic and thyme	R 30.00
Blue cheese	R 30.00
Café de Paris butter	R 30.00
Red wine jus	R 30.00

Dessert

Affogato	R 55.00
Vanilla ice cream, espresso, honeycomb	
Chocolate Fondant	R 65.00
Hazelnut crumb, puffed barley, mascarpone, sour cherry ice cream	
Crème Brûlée	R 55.00
Amarula crème brûlée, meringue, fresh berries	
Baked Cheese Cake	R 75.00
Rooibos and grapefruit baked cheesecake, burnt rooibos cream, gin and grapefruit sorbet, rooibos pearls	
Cheese	R 95.00
Selection of local cheeses and preserves	

Corkage

Per Bottle	R 45.00
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Menu last updated: 09 Nov 2017

Menus are deemed correct at time of publication but may vary over time. It is the responsibility of the restaurant to maintain the menu and ensure prices are up to date.