

BUILD YOUR OWN PLATTER

Bread and butter	45	Garden greens with fynbos vinegar and olive oil	40
Tortilla chips, guacamole & salsa	50	Roasted tomatoes & buffalo mozzarella Panzanella salad with smoked olives and tomato vinaigrette	85
A plate of Farmer Angus ham	95	Asparagus with lime pickles and nori mayonnaise	85
Pickled and raw vegetable crudité with baba ghanoush	65	Fire roasted broccoli, mustard cider vinaigrette and macadamia & smoked cheddar	70
Grilled and smoked jalapeno poppers	55	Beetroots with feta, grapes, pistachio dukkha and pickled fennel flowers	75
Boiled egg, whipped hake roe, basil & Chilli oil with potato chips	55	Beans and radish salad, sourdough crumb and anchovy dressing	75
Crispy chicken skins & chicken liver pate with gooseberry pickle	75	Miso grilled sweet corn with butter	40
Steak tartar with toast and herbs	75	Watermelon kimchi with basil and coriander	65
Smoked corn and goats cheese arancini with chipotle mayonnaise	65	Braai broodtjie: boerenkaas, red onion and tomato	50
Smoked harissa chicken wings with pomegranate and yoghurt dressing	70		

KIDDIES

Macaroni and cheese.....	40
Chipolatas and sweet corn.....	65
Grilled chicken and beans.....	65
Chips and tomato sauce.....	35

DESSERTS

Moro Gelato.....	35
Sweet Surrender Pies.....	55
Pastéis De Nata.....	25

PLEASE ASK AT COUNTER

Meats & Fish SOLD PER COOKED WEIGHT

Smoked brisket and BBQ sauce	65 / 100g
Smoked pork belly with apple ketchup	65 / 100g
Smoked pork ribs with a Bourbon BBQ sauce	35 / 100g
Pastrami lamb belly ribs	65 / 100g
Fried chicken with smoked honey sauce	65 / quarter

Abalobi - Fish of the day
Farmer Angus - Cut of the day
Please ask at counter

ALL SERVED WITH OUR HOUSEMADE
CUCUMBER PICKLES

Want a bit of everything?

Keep it easy and order Chef PJ's
set menu of the day