Platters

Charcuterie Prosciutto, Bresaola and salami, olive tapenade, gherkins & Peppadew® pâté. Served with a French baguette and smoked rooibos butter.	245
Biltong & Droë wors Served with a French baguette, smoked rooibos butter and Peppadew® pâté	235
Cheese La Petite France brie, Cremalat gorgonzola, Klein River Havarti, Anura Mountain cheese, grape jelly and seasonal fruit. Served with a French baguette and smoked rooibos butter	240
Cheese & Charcuterie for 2 Fine cheeses, cured meats, seasonal fruits, artichokes, gherkins, caper berries, Peppadew® pâté, grape jelly, olive tapenade, served with a French baguette	465

Flammkuchen

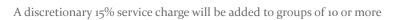
Thinly rolled flatbread baked in a wood-fired oven

Classic	160
With a choice of Alphen Speck or artichokes, crème frâiche, leeks, red onions and chives	
Vegan Vegan pesto, grilled peppers, mushrooms, olives, capers, artichokes and truffle oil	190
Winemaker's Crème frâiche, bacon, boerewors, 2 eggs, roasted tomatoes, mushrooms and rocket	190
Meat Slow roasted lamb, crème frâiche, roasted tomatoes, feta & rocket with chimichurri sauce	200
Caprese Buffalo mozzarella, slow-roasted tomatoes and basil dressing	220
Truffle & Wild Mushroom Fresh black truffle shavings, crème frâiche, roasted wild mushrooms & onion	325
Reverages	

Beverages

80
35
30
35
25
40
28
45
35
30





Salad

Mediterranean Salad Grilled artichokes, roasted red peppers, feta, olives, tomatoes, cucumbers and lettuce.	110
- add grilled chicken breast	130
Beetroot Salad Roasted beetroot, goats cheese, lettuce and walnuts served with a honey balsamic reduction	120
Mains	
Vegan Sliders Homemade mushroom patties with lettuce, tomato and gherkin salsa on sesame seed buns with chips and onion rings	150
Rindsgulasch Traditional Austrian Goulash made with beef, paprika, onions and served with Spätzle	165
Beef Burger Homemade beef patty with cheddar/gorgonzola cheese, lettuce, tomato and gherkin salsa on a Brioche bun with chips and onion rings	160
Trout Rosti Potato rosti served with oak smoked trout and crème frâiche	170
Kingklip Beer battered and served with salad, chips and homemade tartare sauce - or grilled and served with an olive & caper salsa	230
Pasta Wild mushrooms and fresh truffle with a gorgonzola & coconut cream sauce	220
Asian Seared Tuna Seared tuna steak, olives, potatoes, boiled egg, green beans, tomatoes and baby leaves with a wasabi, miren and sushi mayo dressing	240
Seared Beef Fillet Seared beef fillet on potato rosti with roasted baby vegetables and red wine jus	290
Slow Roasted Lamb Shank Served with bone marrow mashed potato, roasted baby vegetables and red wine jus	300
Dessert	
Ice-cream 2 Scoops of our homemade crème frâiche ice-cream	65
Affogato Vanilla ice-cream topped with a shot of espresso coffee	55
Creme brulee Baked custard with caramelised sugar topping	80
Don Pedro Amarula/Coffee Liqueur/Whisky/Frangelico and vanilla ice cream	80
Chocolate fondant Baked chocolate dessert topped with a cherry coulis and served with homemade crème frâiche ice-cream	90
Malva Pudding Malva pudding with Amarula Crème Anglaise and homemade ice-cream	90



A discretionary 15% Service charge will be added to groups of 10 or more