

NIBBLES

Woodfired, seeded bread twists	
Wagyu butter, olive oil, herb salt	R50
Warm Marinated Olives & Tomato	R50
Wagyu Biltong	R75

PLATES MENU

We recommend 2-3 plates per person,
savoury and/or sweet

Exotic Tomatoes, Milkwood Labneh ✓	R100
white anchovy, cucumber, micro leaves	
Panko Crumbed Prawn	R120
Bone marrow sauce, pickled cabbage	
Creamy Risotto	R140
home smoked brisket, pesto oil Grana Padano ✓	
Thai Style Fishcakes	R100
mild coconut curry sauce, coriander	
Baby Mixed Greens ✓	R120
truffle oil, vegan parmesan, crispy onion, lime	
Beef Tartar	R120
Japanese style, served with edamame	
Pan Fried Gnocchi ✓	R120
Aglio olio, mushrooms, carrot puree, Thyme, chilli & yeast flakes	
Dry Aged Duck Breast	R145
Corn, maple apples, pink peppercorn	
Hot Smoked Salmon Trout	R150
Wasabi, mayo, soy, orange segments, pickled ginger	
Korean BBQ Pork Belly	R150
Cabbage, shimeji mushroom and strawberry salad	
Hollandse Pepper Fillet (100g)	R160
house cut chips, pepper and brandy cream	

✓ = vegan/vegetarian option available

Something Sweet ⇨

SOMETHING SWEET

Classic Crème Brulée	R100
candied ginger shortbread	
Lychee sorbet	R100
macadamia nougat, freeze dried flowers, rose syrup	
Baked berry cheesecake	R110
vanilla crumb, cherry compote	
Chocolate, chocolate, chocolate..	R110
almond straw, vanilla bean ice cream	

SIGNATURE BIG PLATES

Hollandse Pepper Fillet	R295
200g prime cut fillet, house cut chips, pepper and brandy cream	
Classic Wagyu Burger	R185
200g prime wagyu patty, sesame bun, shredded lettuce, tomato, bacon and cheddar cheese	
Traditional Steak Florentine (The very best T-Bone ever!)	
Dry aged for 21 – 28 days – a 3 to 4 finger thick, cut of Porterhouse from pasture fed Bonsmara in the Kalahari. The ideal steak to share with 2 – 4 people, approx. 1.0 to 1.5kg. With house cut chips, chilli butter and red wine reduction	R950/per kg

ON THE SIDE

Posh Chips	R85
truffle oil and parmesan cheese	
Sautéed Seasonal Greens	R65
Side Salad	R65
parmesan & pumpkin seeds	

ARTISAN CHEESE BOARD

Chefs' selection of artisan cheese, with
rosemary cookies, melba and preserve
R245 (serves 2)

COCKTAILS & GINSPIRATIONS

Mojito	65
-Bacardi Rum, Lemon, Mint Leaves, Soda Water	
Aperol Spritzer	70
-Sparklehorse MCC, Aperol, Soda Water	
Wow Wow	65
-Red Grapetizer, orange juice, elderflower, vodka	
Classic Kir Royal	70
-MCC, Crème de cassis	
Gang Gang Sling	70
-Gang Gang Gin, Martini Fiero, bitters, tonic	
The Peppered Berry	70
-Gin, strawberry, black pepper, tonic	
Cucumber Mint Fizz	70
-Gin, cucumber, soda, mint	
Pink Fairy	70
-Musgrave Pink Gin, Pink Tonic, rosemary	

WINE BY THE CARAFE:

250ml / 500ml

White

Petit Chenin Blanc	
Petit Chardonnay	
Petit Sauvignon Blanc	
Petit Rose	40 / 80
Ken Forrester Sauvignon Blanc Reserve	55 / 110
Ken Forrester Chenin Blanc Reserve	90 / 180
Journey's End Chardonnay	105/210

Red

Petit Cabernet	
Petit Pinotage	
Petit Merlot	45 / 90
Ken Forrester Renegade	100 / 200
Ken Forrester Pats Garden Reserve	100 / 200
Journey's End Shiraz	120 / 240
Yonderhill Merlot	95 / 190
Kleine Zalze VS Cabernet Sauvignon	115 / 230
The Valley Pinot Noir	100 / 200

BEER & CIDER

On Tap

Stellenbrau Craven Craft Lager	
	½ pint R35, pint R55
Jack Black Brewers Lager	
	½ pint R35, pint R55

Bottled

Devils Peak First Light Golden Ale	R40
Devils Peak Kings Block House IPA	R45
CBC Amber Weiss	R55
Heineken Lager	R28
Castle Lite	R25
Savanna Dry / Lite	R30
Three Spade Cider	R45

ALCOHOL FREE

Savanna Lemon	R30
Devils Peak Hero	R35
Duchess Botanical G&T	R40
Virgin Mary, spiced tomato juice	R40

SOFT DRINKS

Soda, Bitter Lemon, Tonic, Pink Tonic, Ginger Ale	R22
Coke, Coke Lite, Coke Zero, Cream Soda, Sprite, Sprite Zero, Fanta Orange	R26
Appeltizer, Red Grapetizer, Bos Iced Tea – Peach or Lemon	R28
Liquifruit – Apple	R16
Fresh Juice – Orange or Cocktail	R20
Red Bull	R45

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