



MENU

STARTERS & SOUPS

CREAMY TOMATO SOUP  **R75**
Served with Cheese and Tomato Toast

FRENCH ONION SOUP **R75**
Caramelized Onions, Brandy, Beef Stock, Toasted Bread, Gruyere


BUTTER CURRY CHICKEN LIVERS **R85**
Panko Chicken Livers, Curry Sauce, Cream Cheese, Coriander, Salsa

TEMPURA PANKO PRAWNS **R125**
Four Prawns, Vegetables, Kimchi Mayonnaise, Tentsuyu Dipping Sauce

VEGETABLE DUMPLINGS  **R95**
Ginger & Soy Dipping Sauce

CALAMARI **R130**
Panko Crumbed, Tempura Squid Heads, Hummus, Herbs, Citrus Segments, Chili Oil, Saffron Sauce

MUSSEL POT **R120**
Fresh Mussels, White Wine, Cream, Ginger, Fresh Herbs, Bread

CHEF'S SALAD  **R105**
Lettuce, Celery, Red Onion, Tomato, Cucumber, Feta, Mustard Dressing

BURGERS, PANINIS

ERINVALE BURGER **R165**
Beef Patty, Mushroom, Bacon, Cheddar, Peppadew Pesto, Dill Cucumbers, Burger Sauce, Chips

GRILLED CHICKEN BURGER **R145**
Lemon and Herb Chicken Breast, Cheddar, Pickled Onions, Cos Lettuce, Dill Cucumber, Kimchi Mayonnaise, Chips

VEGETARIAN BURGER  **R195**
Plant-Based Patty, Basting Sauce, Cheddar, Burger Sauce, Cos Lettuce, Dill Cucumber, Chips

PORK PANINI **R120**
Sliced Pork Belly, Ham, Pickles, Mustard, Mozzarella, Chips

CHICKEN MAYONNAISE PANINI **R105**
Poached Chicken, Creamy Mayo, Onion, Dill Pickles, Feta, Basil Pesto, Chips

TOMATO AND CHEESE PANINI  **R95**
Camembert, Emmental Cheese, Sliced Tomato, Rocket, Chips

MAINS

ALL MAINS ARE SERVED WITH A SIDE OF POMMES PUREE OR CHIPS OR GARDEN SALAD OR CHARRED BUTTERNUT WITH DUKKHA SPICE

CHEESE POLENTA  **R165**
Plant-Based Meatballs, Grilled Artichokes, Olives, Tomato, Parmesan

CHICKEN CURRY **R170**
Grilled Chicken, Medium Curry Sauce, Savoury Rice, Crispy Flat Bread, Fried Chickpeas, Pineapple Chutney

HAKE **R165**
Tempura Hake, Mushy Peas, Grilled Beans, Lemon Butter Sauce, Tartar Sauce

SEAFOOD PLATTER FOR ONE **R215**
Tempura Hake, Grilled Calamari, Squid Heads, 6 Mussels, 3 Prawns, Rice, Thai Tomato Sauce, Lemon Butter Sauce, Marie Rose Sauce

FISH OF THE DAY **R178**
Grilled, Mussels, Thai Coconut Broth, Spinach, Burned Lemon

PORK RAMEN **R175**
Broth, Smoked Pork, Noodles, Boiled Egg, Spring Onions, Edamame Beans, Spinach, Shiitake Mushroom, Chili Paste on the side

PORK BELLY **R180**
Braised Pork Belly, Parmesan Polenta, Bitterballen Croquet, Grilled Artichoke, Crispy Onions, Mustard Jus

BRAISED LAMB SHANK **R295**
Sautéed Spinach, Pearl Onions, Charred Leeks, Port Jus

FILLET STEAK **150G R195 OR 250G R275**

SIRLOIN STEAK **250G R195**
Steaks are Served with Wild Mushrooms, Mushroom Chutney, Cauliflower Puree, Baby Onions, Bordelaise Sauce

WILD MUSHROOM PASTA  **R165**
Baked Mushrooms, Penne, Truffle Zest, White Wine and Leek Sauce, Parmesan, Zest, Crispy Leeks

SPAGHETTI NAPOLI **R125**
Napoletana Sauce, Fresh Tomato, Basil, Olive Oil, Parmesan

DESSERT

RAW HONEY ICE CREAM **R85**
Honeycomb, White Chocolate, Bee Pollen, Ginger and Lemon Custard

VANILLA CRÈME BRÛLÉE **R85**
Vanilla Beans, Caramelized Sugar, Caramel Churros

QUINCE AND ALMOND TART **R85**
Quince Jelly, Vanilla Crème Fresh, Dried Mango, Kumquat Compote

CHOCOLATE FONDANT **R90**
Salted Caramel Ice Cream, Dried Raspberries, Popcorn

CAKE OF THE DAY **R65**
Please ask your waiter for today's cake selection

BAR SNACKS

MINI BACON NACHOS **R75**
Crispy Bacon, Fried Tortilla Chips, Cheese Sauce, Avocado Puree, Roasted Tomato Salsa

JALAPENOS POPPERS  **R65**
Stuffed with Cream Cheese, Blue Cheese Sauce

FOUR CHEESE ARANCINI  **R65**
Cauliflower Puree, Roasted Tomato Salsa

FOCACCIA  **R45**
Freshly Baked, Rosemary, Maldon Salt, Olive Oil, Balsamic Vinegar, Marinated Olives

CHIPS  **R45**
Kimchi Mayonnaise

SMALL PLATE MENU

CHOOSE ANY 2 SMALL PLATES **R145**
CHOOSE ANY 4 SMALL PLATES **R285**

LAND

BEEF FILLET
Grilled Beef Fillet, Cauliflower Puree, Crispy Leeks, Chimichurri Sauce

CONFIT DUCK LEG
Confit Duck, Steamed Bok Choi, Carrot and Ginger Puree, Hoisin Sauce

CHICKEN BAO BUN
2 Steamed Buns, Grilled Chicken, Hoisin Sauce, Kimchi

PANCETTA PIZZA
Home Made Pancetta, Preserves, Mozzarella, Rocket

OCEAN
GRILLED PRAWNS
Thai Pesto, Cos Lettuce, Zest


CALAMARI BAO BUNS
2 Steamed Buns, Crumbed Calamari, Saffron Sauce, Cabbage, Teriyaki Glaze


HOME SMOKED TROUT
Pink Pepper Crusted, Malay Yogurt Dressing, Pickles

MUSSELS
Steamed Mussels, Lemon Butter Sauce, Herb Pesto

EARTH
VEGETABLE DUMPLINGS 
Ginger & Soy Dipping Sauce

MARGARITA PIZZA 
Tomato Base, Cherry Tomato, Herbs, Mozzarella

CAMEMBERT FONDUE 
Baked Mini Camembert, Nut Praline, Lavash, Homemade Preserve

WILD MUSHROOM RISOTTO 
Baked Mushrooms, Truffle Zest, Mushroom Soil, Crispy Leeks

SWEET SMALL PLATE MENU
RAW HONEY ICE CREAM
Honeycomb, White Chocolate, Bee Pollen, Ginger and Lime Custard

VANILLA CRÈME BRÛLÉE
Vanilla Beans, Caramelized Sugar, Caramel Churros

QUINCE AND ALMOND TART
Quince Jelly, Vanilla Crème Fresh, Dried Mango, Kumquat Compote