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wine glass

LUNCH MENU

12:00 - 17:00

Cheese Platter (serves 2)	295
variety of local cheeses, spiced nuts, kalamata and spanish giant green olives, pickled vegetables, onion marmalade, sweet preserves, homemade crackers and freshly baked ciabatta	
Wine Tasting Companion	45
thyme and lemon-marinated kalamata olives, karoo crumble cheese, boerenkaas, handmade crackers	

SALADS

Green Beans & Pecorino (warm)	60
chargrilled green beans, rocket, parsley, red onion, sherry vinaigrette	
Fried Halloumi & Orange Salad	90
fried halloumi, baby spinach, orange segments, avocado, marinated butter beans, sherry vinaigrette, roasted sesame seeds, beetroot crisps	
Grilled Chicken Salad	108
chicken breast, medley of roasted vegetables, green leafy salad, avocado, feta, aubergine crisps, served with mustard vinaigrette on the side	

SANDWICHES

Mozzarella, Grilled Veg & Pesto Toasted Sandwich	65
sweet basil pesto, a medley of grilled vegetables, baby spinach, melted mozzarella on homemade ciabatta, triple fried hand cut chips	
Pulled Pork & Cole Slaw Roll	75
succulent pulled pork with an asian barbeque sauce, ruby cabbage slaw, horse radish aioli on the side, triple fried hand-cut chips	
Chicken Prego	85
grilled chicken breast, traditional prego sauce (hot), tomato, red onion, triple fried hand-cut chips	

STARTERS

Soup Of The Day (on rotation)	70
classic french onion potato & leek green goddess exotic mushroom	
Vietnamese Garden Spring Rolls	69
julienned vegetables, fresh herbs & sweet chilli wrapped in rice paper, served with an asian dipping sauce	
Rosemary Zucchini Fries	65
panko-cruste baby marrow batons, salsa-verde aioli	
Ostrich Meatballs	75
coated in chimichurri sauce and crumbed feta, toast on the side	
Venison Spring Rolls	98
braised and pulled venison in a crisp sleeve, served with a green fig, toasted coriander seed & chilli compote on the side	

STARTERS cont.

Salt & Pepper Squid	125
patagonian squid, salsa verde aioli, fresh basil, greens	
North-African Prawns	135
6 queen-sized prawns (shell on) pan fried in a harissa, chilli & orange juice, served with fresh ciabatta and garlic rouille on the side	

MAINS

Aubergine Rollatini (V)	115
grilled aubergine cannelloni's filled with ricotta and herbs, topped with parmesan, baked in an italian tomato base, served with green salad side	
Butter Chicken Curry	135
traditional murgh makhani, steamed jasmin rice, poppadum shards, coriander-yoghurt and sambal	
Mussels, Bacon & Leek	140
fresh black mussels, bacon lardons, braised leek, in a creamy white wine sauce served with fresh ciabatta	
Salsa Verde Hake	140
panko-crusted, marinated hake fillet served on minted peas, hand-cut chips and salsa verde aioli on the side	
Linefish Oriental	169
ginger-steamed white fish, soy, hint of chilli, coriander, peanut oil, baby bok choy, served with jasmine rice	
Linguini With Beef Ragu	148
pulled, slow roasted beef short rib, in a savoury rosemary and red wine ragu, served on a bed of linguini and topped with parmesan	
Steak-Frite, Full House	295
fillet mignon (200g), triple fried hand-cut chips, herb-stuffed brown mushroom, choice of either mushroom & truffle or green peppercorn sauce	

DESSERTS

Winter Fruit Pavlova	50
chocolate meringue, chantilly cream, kumquats, seasonal berries, fresh mint	
Poached Pear & Ginger Pudding	58
ginger & molasses cake topped with chardonnay-poached pear, and served with charred lemongrass ice cream	
Tiramisu	69
the traditional way: lady finger biscuits, mascarpone, espresso, cognac	

Cake Of The Day & Pastries: Please ask your waitron about the available selection