

M E N U

served between 12:00 - 21:30

TO START

Cream of Mushroom Soup **V****D** – 95

with sourdough croutons

Seared Venison Carpaccio **D** – 135

with goat's cheese, red onion marmalade, baby beet

Pesto Linguine **V****G****D** – 115

with smoked tomato, fried bocconcini

Togarashi-spiced Calamari Strips **S** – 155

with egg-fried rice, gochujang mayonnaise

Salad of Poached Pear **D** – 140

with jersey feta, biltong, leaves, red wine dressing

Hot Smoked Franschoek Trout – 185

with fennel potato salad, peas, salsa

Smoked Chicken Caesar **G****D** – 115

with boiled egg, crostini, white pickled anchovy

FOR MAIN

Braised Venison Shank Curry – 285

with turmeric rice sambal, poppadum

BBQ Brisket **D** – 260

with mushroom samp risotto, fine beans, tomato jus

Springbok Steak **G****D** – 315

beet puree, fried African polenta, chakalaka

Linefish Masala **G****D****S** – 255

with mussels, coconut rice, poppadum

½ Young Chicken Roasted with Peri Peri **D****S** – 255

with sweet potato fries, spinach & chickpea salad

Vegetable Stirfry **V****G****S** – 160

with egg noodles, phad thai

Sous Vide Lamb Rump **D** – 285

ratatouille, crispy potato, red wine jus

250g Sirlion Steak Frites **G****D** – 250

200g Fillet Steak Frites **G****D** – 285

with onion rings, umami butter

200g BBQ Beef Burger on Brioche Bun **G****D** – 155

with lettuce, tomato, onion, pickle, American cheese

Crispy Battered Hake **G** – 155

with fries, atchar mayonnaise

SWEET

Chocolate Tart 🍷 - 115

with coffee ice cream, white chocolate crumbs

Coconut and Poppy Seed Pudding 🍷 - 100

with spiced pineapple, chantilly cream

Spirit of Rooibos Brûlée 🍷 - 115

with shortbread biscuit

Sorbet Trio - 80

4 Bespoke Local Artisanal Cheeses 🍷 - 245

with condiments, crostini, lavash

