

dinner menu

18h00 - 22h00



starters

CLASSIC CAESAR SALAD (D)(GL)	R120
Gem lettuce, Klein River Stanford, free-range egg, white anchovy and rye crisps tossed in a classic Caesar dressing	
ADD Chicken	R35
Calamari (GL)	R65
Bacon (P)	R35
Smoked salmon	R75
VEGETARIAN CAESAR SALAD (D)(GL)	R110
Gem lettuce, Klein River Stanford, free-range egg, Turkish apricot, rye crisp and a wild garlic flavoured	
Caesar dressing	
SEARED TUNA	R180
Mango, gochujang mayo, cucumber and rice crisps	
ARABELLA ONION SOUP (V)(D)(GL)	R120
Velvet onion soup, miso, Klein River gruyere croute	KIZU
CRISPY CALAMARI (GL)	R145/R255
Ponzu mayo, fermented daikon slaw and gilled lime	
VENISON CARPACCIO (D)	R155
Lightly smoked venison carpaccio, mustard crème fraiche, pickled onion, rocket and parmesan	
HEIRLOOM TOMATO (V)(D)(GL)(N)	R140
Variety of tomato, heirloom beetroot, tahini whipped ricotta, pine nuts and sourdough	



mains

FROM THE GRILL

All grills served with a side of your choice

and a lemon infused bisque oil

STEAKS

All steaks served with cauliflower puree and a cauliflower "salad"

Beef fillet 250g (D)	R325
Ribeye 300g (D)	R325
	
SAUCES	
Mixed mushroom (D)	R45
Black peppercorn (D)	R45
	
LAMB CUTLETS (D)	R325
Warm tomato "salad", roasted garlic and mint labneh	
BABY CHICKEN (D)(GL)	R215
Chipotle and pepper purée and puffed rice savoury "granola"	KZIJ
FROM THE CEA	
FROM THE SEA	
PONZU MARKET FISH (D)	R275
Ponzu glazed, pak choy, jasmine rice and a pickled ginger and apple salsa	
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BATTERED FISH (GL)	R170
Fries and tartar sauce	
GRILLED MARKET FISH	R265
Grilled market fish, lemon butter sauce and your choice of side	RZOJ
RAVIOLI IN TOMATO PRAWN SAUCE	R325

(D) Dairy \mid (P) Pork \mid (N) Nuts \mid (GL) Gluten \mid (V) Vegetarian \mid (VG) Vegan/Vegan compatible

Chilli tomato, ricotta and basil Girasoli served with a light tomato cream prawn sauce, semi dried tomato



mains

FROM THE LAND

CAULIFLOWER TEXTURES (V)(VG)(D)(N)	R180
Roast cauliflower "steak", cauliflower purée, cauliflower "salad", cashew mojo dressing	
PESTO PASTA (V)(D)(GL)(N)	R185
Penne pasta tossed with basil pesto, mushrooms and olives, sun-dried and roma tomatoes topped	N.EOO
with grated parmesan cheese (Gluten free pasta available R25 extra)	
with grated parmesan enecse (diditer nee pasta available N23 extra)	
ADD	
Bacon (P)	R35
Chicken	R35
Prawns	R85
STUFFED MUSHROOMS (V)(GL)(D)(N)	R195
Brown mushroom stuffed with basil pesto, spring onion, herbs, parmesan and panko crumbs on a	
mushroom puree topped with a micro herb salad	
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burgers	
WAGYU BEEF BURGER (D)(GL)	R195
With all the trimmings on a brioche bun, gouda cheese, smoked aioli and fries	
	D465
CHICKEN BURGER (D)(GL)	R165
Panko crumbed on a brioche bun served with all the trimmings, Mexican spiced queso mayonnaise and fries	
VEGETARIAN BURGER (V)(VG)(D)(GL)	R130
Chickpea and sweet potato, herb mayo, burger trimmings and fries	
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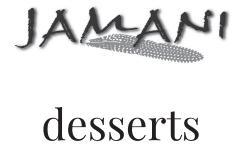


sides

FRIES (VG)	R45
TRUFFLE AND PARMESAN FRIES (V)(VG)(D)	R60
DAILY VEGETABLE SELECTION (V)(VG)(D)	R55
MASHED POTATOES (V)(VG)(D)	R50
GARDEN SALAD WITH A FYNBOS VINEGAR DRESSING (VG)	R55/R95

pizzas

MARGHERITA (V)(D)(GL) Neapolitana sauce, fresh basil, mozzarella and olive oil	R105
PEPPERONI (D)(GL)(P) Pepperoni, mushroom, mozzarella and rocket	R150
VEGETARIAN (V)(D)(GL)(N) Artichokes, peppers, olives, mushrooms, basil pesto and mozzarella	R150
BUTTER CHICKEN CURRY (D)(GL) Butter chicken, tzatziki, fried onions, mozzarella, coriander and poppadum	R150



MALVA PUDDING (V)(D)(GL)	R115
Vanilla Anglaise, brandy snap, vanilla bean ice cream and rooibos gastique	
CRÈME BRÛLÉE (V)(D)	R125
Fresh seasonal berries	
64% CHOCOLATE FONDANT (V)(D)(GL)	R125
Flavours of Black Forest, sour cherry gel, cherry compote, chocolate and almond ice cream	
MILLE FEUILLE (V)(D)(GL)	R115
Caramelized white chocolate cremeux, peppermint crisp, vanilla mousse, mint choc chip ice cream	
COCONUT PARFAIT (VG)	R125
Mango, yuzu pearls and pistachio	
FLOURLESS CHOCOLATE TORTE (D)	R125
Strawberry sorbet, peaches and cocoa nibs	
TRIO OF ICE CREAM OR SORBET (V)(VG)(D)(N)	SQ
Ask your waitron for available flavours	
CHEESE PLATTER (V)(D)(GL)	R130
Selection of local cheese, chutney, relish, crackers and toasted baguette	