

STARTERS

SOUP OF THE DAY R70

Please ask your server

POACHED PEAR AND BLUE CHEESE SALAD R80

Red wine poached pear, rocket, blue cheese, toasted walnuts, pumpkin seeds and almond gel (TN)

CHICKEN CAESAR SALAD R95

Cos lettuce, chicken breast, parmesan cheese, panko crusted poached egg and a creamy Caesar dressing

BEEF CARPACCIO R95

Thinly sliced raw beef fillet, mustard aioli, caramelized onions, exotic root vegetables and parmesan cheese

GRILLED TOFU SALAD R95

Grilled tofu, broad beans, chick peas, toasted sesame seeds and cocktail tomatoes (V)

PERI PERI PRAWN R150

4 Grilled queen prawns, Prego sauce, avocado, labneh served with a herb cracker (S)

SPICY CHICKEN LIVERS R75

Grilled chicken livers, spicy tomato sauce served with your choice of roti or toasted bread

MUSSEL POT R95

Mussels poached in a tomato and caper fondue served with your choice of roti or toasted bread (S)

(S) Shellfish | (P) Pork | (PN) Peanuts | (TN) Tree Nuts | (V) Suitable for Vegetarians

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MAINS

BEEF OXTAIL	R220
Braised beef oxtail, root vegetables served with a choice of mash potato or dumpling	
PORK BELLY	R220
Plum glazed pork belly, lentils & bean ragout, grilled artichoke and goose berry jus (P)	
LAMB SHANK	R290
Slow cooked lamb shank, cheese potato croquettes and seasonal vegetables	
LINE FISH	R260
Sustainably sourced grilled line fish, roasted bell peppers, confit fennel served with sauce vierge	
GRILLED BABY CHICKEN	R210
Thyme & garlic grilled baby chicken, potato baked served with a choice of peri peri or BBQ basting	
AROMATIC CURRY	R165
Curry of the day served with basmati rice and traditional accompaniments	
SEAFOOD PLATTER	R295
4 Queen prawns, mussels, calamari steak, 120g line fish served with starch of your choice (S)	
VEGAN PULSE	R295
Homemade vegan patty, broccoli florets, cauliflower mash, baby carrots served with vegan jus (V)	
EXOTIC MUSHROOM GNOCCHI	R165
Exotic mushrooms, creamy parmesan sauce and truffle oil (V)	
SPICY ARRABIATA	R145
Cherry tomato, sundried tomato, chili, fresh basil and parmesan (V)	
SEAFOOD	R170
Prawn meat, mussels, clams, 120g line fish, calamari steak served in a creamy parmesan sauce (S)	
TOFU AND CHICKPEAS	R150
Grilled tofu, chick peas, coconut and tomato sauce (V)	

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FROM THE GRILL

All meat cuts prepared to your preference, served with a side of your choice

500G TOMAHAWK R430

250G BEEF FILLET R280

500G BEEF T-BONE STEAK R280

300G BEEF SIRLOIN R195

350G KAROO LAMB CUTLETS R305

SIDES R40

Chunky French fries, seasonal roast vegetables, parmesan mash potato, creamed spinach,
Greek salad or green salad

SAUCES R40

Black peppercorn, mushroom, peri peri, lemon butter or cheese

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CRADLE WAGYU

HISTORY

Dr Ryan Jeffery (Veterinarian) started living out his passion for cattle farming in 2012 when he bought two Gelbvieh cows with calves and his dad, Peter, threw a jersey cow and Afrikaner into the mix. In 2013 the first wagyu embryos were implanted and Cradle Wagyu was born. Cradle Wagyu was situated in the Cradle of Humankind but relocated in 2019 to Hekpoort in search of greener and bigger pastures. The Hekpoort farm is 143Ha and consists of camps with pastures as well as some natural bushveld camps.

SLOW GROWN

Slow grown means that the cows do not receive any hormones to boost their growth and they do not get forced fed. They grow at their own pace which means they only get slaughtered between 21 months and 30 months, whereas commercially farmed cows only live up to 11 months.

What does "slow grown" bring to the table? That's simple: it brings flavor. A flavor that you have never experienced before. The proof is in the meat and the marbling thereof. The more marbling the meat has the better the taste!

BURGER

R150

Wagyu patty on a brioche bun with lettuce, tomato, pickled cucumber, caramelized onion served with chips

SIRLOIN STEAK

R270

Wagyu beef sirloin served with chips and seasonal vegetable and sauce of your choice

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DESSERTS

BAKED STRAWBERRY & BROWNIE CHEESE CAKE	R95
Brownie crumble, chocolate soil and berry coulis	
CHOCOLATE MOUSSE	R80
Mixed berries compote, chocolate ice cream and seasonal berries	
ORANGE PUDDING	R85
Freshly baked citrus pudding, orange segments served with custard or vanilla ice cream	
CHOCOLATE PISTACHIO MOUSSE TART	R85
Dark chocolate, pistachio crumble and cranberry gel (TN)	
LEMON MERINGUE TART	R85
Deconstructed lemon meringue	

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KIDDIES MENU

BURGER	R85
Beef or chicken served with chunky French fries	
FISH & CHIPS	R75
Battered hake goujons, coleslaw served with chunky French fries	
CHICKEN STRIPS	R70
Crumbed chicken strips served with chunky French fries or vegetables	
MACARONI & CHEESE	R70
Penne in a cream sauce topped with cheddar	
SPAGHETTI BOLOGNAISE	R85
Classic ground beef mince in a light tomato sauce with parmesan cheese	
ICE CREAM	R45
Vanilla, strawberry or chocolate ice cream served with chocolate sauce	
MILK SHAKE	R45
Chocolate, strawberry, banana or vanilla	

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