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BAR SNACKS

CHICKEN WINGS R90

300g BBQ flame grilled or southern fried

BEEF BURGER SLIDERS R85

Two 100% beef burger patties on homemade sesame seed butter buns, one with American cheese and the other with truffle mushroom sauce

RIBS R155

400g beef ribs BBQ basted and flame grilled

BILTONG / DROEWORS R65

Traditional South African delicacy served in a small bowl to nibble on

CRUDITÉS (VE) R45

Celery, cucumber and carrots with hummus

MARINATED OLIVES (V) R55

Green and kalamata olives marinated in extra virgin olive oil, paprika, garlic and citrus

CHARCUTERIE BOARD R150

Selection of deli meats with green figs, hummus and stone ground bread crisps

CHEESE BOARD (V) R150

Selection of winelands cheese with green figs and stone ground bread crisps

LIGHT MEALS & SANDWICHES

CLUB SANDWICH R105

Homemade artisanal ciabattini layered with chicken mayo, freshly sliced avocado, lettuce, tomato and streaky bacon served with hand cut chips

TOMATO SOUP R90

Cream of roasted tomato soup with sourdough cheese toastie

PASTRAMI ON RYE R60

Homemade stone ground 100% rye bread with whole grain mustard, pickles and sliced beef pastrami

TOASTED SANDWICHES

Homemade white farm loaf with local stoneground flour – enquire with waitron for numerous other bread options that are available

Cheese and tomato **R45**

Chicken mayo **R60**

Ham and cheese **R60**

BAGELS

Homemade stoneground bagels

Egg mayo **R55**

Chicken mayo **R65**

Smoked salmon and cream cheese **R85**

PANINI'S

Homemade ciabattini style paninis made with local stoneground flour served with hand cut chips

Cajun chicken **R85**

Mediterranean vegetables and humus **(VE) R85**

Ham, cheese and mustard **R75**

Basil pesto mayo, mozzarella and tomato **(V) R75**

WRAPS

Crunchy Caesar chicken and bacon **R85**

Cajun chicken **R80**

STARTERS

CRISPY CALAMARI R80/R160

Patagonia calamari marinated in garlic, chilli, citrus and fresh herbs with garlic aioli

PAN FRIED CALAMARI R115/R175

Pan fried in olive oil, red peppers, garlic, chilli and paprika served with kalamata olives, caper berries, wild rocket and Bella Rosa tomatoes

GNOCCHI (V) R85/R150

Truffle and Parmesan hand made gnocchi, Parmesan cream, Bella Rosa tomatoes, roasted butternut, sauteed mushrooms, toasted pumpkin seeds, chargrilled artichokes, basil oil, crispy sage leaves and shaved parmesan

PAN FRIED PRAWNS R125

In garlic, butter, chilli and fresh herbs

BEEF CARPACCIO R110

Beef sirloin, finely shaved radish, spring onions, Japanese mayo, toasted sesame seeds and Ponzu sauce

RAVIOLI (V) R70/R150

Pockets of fresh pasta filled with butternut simply tossed in a light browned butter sauce topped with toasted pumpkin seeds, shaved Parmesan cheese and crispy sage leaves

SALADS

CAESAR

Baby gem lettuce leaves, Parmesan shavings, garlic croutons, Caesar dressing, anchovies and a soft crumbed egg

Classic Caesar **R90**

Chicken Caesar **R120**

Bacon Caesar **R125**

GREEN SALAD

Sliced avo, Parmesan shavings, dill pickled cucumbers, mint, radish, wild rocket and honey mustard seed dressing

Standard Green **R85**

With flame grilled chicken breast **R115**

With seared Norwegian salmon **R165**

QUINOA AND CHICKEN SUPER SALAD R115

Baby spinach, wild rocket, toasted almond flakes, flame grilled chicken, steamed quinoa, crunchy carrot ribbons and a honey and mustard seed dressing

GREEK (V) R90

Lightly pickled dill cucumbers, feta, Bella Rosa tomatoes, kalamata olives, caper berries, tomato wedges, green pepper, oreganum and extra virgin olive oil

Vegan version **(VE)** – served with vegan cheddar and not feta cheese **R120**

CAJUN CHICKEN PASTA SALAD R95

Fusilli pasta screws, tossed in Cajun mayo topped with baby spinach, cucumber, caramelised onions and grilled Cajun and yoghurt marinated chicken breast

CAPRESE PASTA SALAD (V) R90

Fusilli pasta screws, tossed in basil pesto mayo topped with baby spinach, Bella Rosa tomatoes, mozzarella cubes, fresh basil and basil oil.

PASTAS

LASAGNE R130

Layers of pasta sheets, beef ragu and bechamel sauce topped with cheese and baked

MACARONI AND CHEESE R115

Macaroni pasta with cheese sauce topped with cheese and baked

PASTA BOLOGNESE R120

Linguini pasta served with beef ragu and Parmesan shavings

PASTA MEAT BALLS R135

Linguini pasta served with two meat balls, napolitana sauce and shavings of Parmesan

LINGUINE LIMONE

Decadent zesty linguini tossed in citrus caper butter, fresh basil, Italian parsley, lemon zest and topped with a dollop of crème fraiche

Beef fillet **R210**

Chicken breast **R140**

PRAWN AND PARMESAN PASTA R225

Prawns, shaved Parmesan, finely sliced zucchini tossed in a creamy white wine and garlic sauce

PIZZAS

Our pizzas are wood fired

Pizzas are available in **vegan (R40) & **gluten free (R45)** versions too, please enquire with your waitrons*

MARGHERITA (V) R90

Napolitana sauce, mozzarella cheese and oreganum

BACON, AVO AND FETA R125

Napolitana sauce, mozzarella cheese, Danish feta, streaky bacon bits and freshly sliced avo garnished with wild rocket

BBQ CHICKEN R130

Napolitana sauce, mozzarella cheese, pepperdews, freshly sliced avo and BBQ chicken garnished with wild rocket

VEGETARIAN (V) R130

Napolitana sauce, mozzarella cheese, basil pesto, fire roasted red peppers, Danish feta, artichokes and button mushrooms garnished with wild rocket

STEAK OVERLOAD R140

Napolitana sauce, mozzarella cheese, BBQ marinated beef fillet, fire roasted red peppers, caramelized onions, cream cheese, balsamic reduction and garnished with wild rocket

PEPPERONI R115

Napolitana sauce, mozzarella cheese, fully loaded with pepperoni and garnished with wild rocket

ENDLESS SUMMER R100

Napolitana sauce, mozzarella cheese, pineapple, button mushrooms and ham garnished with wild rocket

SPECIALITIES

220G CHEFS CUT

Flame grilled and basted with clarified herb butter

Sirloin **R190**

Beef fillet **R230**

GRILLED TOFU HARVEST BOWL (VE) R120

Marinated grilled tofu steak served with baby carrots, tender stem broccoli, peppers, zucchini and chargrilled artichokes

CHICKEN PREGO ROLL R110

Flame grilled chicken breast basted in homemade Prego sauce, lettuce, red onion and tomato with garlic mayo on a homemade Ciabattini roll served with a side of choice

BURGERS

All burgers are served on a artisanal sesame butter bun, lettuce, mayo, tomato, red onion and sliced pickles with a side of choice

CHICKEN BURGER R135

Deep fried chicken fillet with Peppadew chutney and freshly sliced avo

100% BEEF BURGERS

Beef Burger **R110**

American Cheese **R120**

Truffle mushroom Sauce **R130**

Streaky bacon, avo and feta **R150**

Truffle mushroom Sauce and a slice of American Cheese **R135**

BEYOND BURGER (VE) R190

Vegan burger patty, vegan aioli, freshly sliced avo and caramelized onions

SIDES

GREEK SALAD **R45**

GREEN SALAD **R45**

HAND CUT CHIPS **R30**

ZUCCHINI FRIES **R45**

STEAMED SPINACH **R35**

GARLIC MASHED POTATOES **R45**

SEASONAL MED STYLE BABY VEG **R45**

SEAFOOD

FISH AND CHIPS R120

Beer battered cured fillets of hake served with hand cut chips and homemade tartar sauce

NORWEGIAN SALMON R275

Pan fried Norwegian salmon cooked medium rare served with green beans, tender stem broccoli, garden peas with mash and a light ponzu sauce

FLAME GRILLED TUNA R250

Yellow fin tuna flame grilled and crusted in sesame seeds served with baby carrots, tender stem broccoli and mashed potato

SALSA VERDE LINE FISH OF THE DAY R190

Freshly caught SASSI line fish of the day with a soft poached egg, garlic mash, Bella Rosa tomatoes, salsa verde, green beans and Japanese mayo

HOLLANDAISE LINE FISH OF THE DAY R205

Freshly caught line fish of the day, herb crusted and served chargrilled baby potatoes and hollandaise sauce with sauteéd cos lettuce, peas and spring onions

KIDS

For children under the age of 12 years

CHICKEN STRIPS AND CHIPS **R60**

CHICKEN WINGS AND CHIPS **R65**

MARGHERITA PIZZA **R60**

MAC N CHEESE **R60**

RIBS AND CHIPS **R120**

SPAGHETTI MEAT BALLS **R80**

LASAGNA **R80**

SPAGHETTI BOLOGNESE **R80**

CHICKEN, RICE & VEG **(R110)**

DESSERT

BAKED NEW YORK STYLE CHEESECAKE R95

With vanilla berry compote, shortbread crumble and vanilla ice cream

DARK CHOCOLATE BROWNIE R80

Homemade ultra decadent dark chocolate brownie topped with dark chocolate and pecan nuts, served with a scoop of vanilla ice cream and shortbread crumble

WAFFLE R70

Served simply with a fresh strawberry, maple syrup and vanilla ice cream

Add butterscotch sauce **R80**

Add Chocolate Sauce **R80**

VANILLA ICE CREAM AND BAR ONE CHOCOLATE SAUCE R60

Three scoops of vanilla ice cream with 56% dark chocolate sauce

ICE CREAM SCOOP OF THE DAY R30

Enquire with your waitron for flavours

VEGAN ICE CREAM OF THE DAY (VE) R45

Enquire with your waitron for flavours

TRIO OF SORBETS R70

Enquire with your waitron for flavours

