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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 fraîche

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 sautéed 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

