



(Available from 6pm to 10pm)

Starters

Cream of Chicken Soup R95

(Gluten/Dairy)

Velvety smooth Chicken Velouté with shredded chicken, herb croutons & Home Made Baked Bread Rolls

Hearty Roast Tomato and Bean Soup (VE) R95

(Gluten-rolls/Croutons/Dairy/Nuts)

Fresh Tomatoes, Garlic, Onion, peppers, Cannellini Beans, basil and thyme, with Basil cream, Herb Croutons & Home Baked Bread Rolls

Crunchy Chicken Tikka and Quinoa R140

(Gluten/Dairy)

Panko-crusted chicken breast, elegantly paired with aromatic black & red quinoa, complemented by a velvety house-crafted tikka jus & a delicate beetroot raita

Peri-Peri Chicken Livers R110

(Gluten)

Gently sautéed Chicken livers in a spicy Peri-Peri sauce served with toasted Ciabatta

Smoked Salmon & Buttered Prawns R145

(Shellfish, Fish)

Hand-smashed avocado topped with smoked salmon and butter seared prawns, finished with a fresh dill sauce

Beetroot Tower V R120

(Dairy, Nuts, Gluten)

Nuts crusted beetroot stack layered with blue cheese & cream cheese, finished with a vibrant wild berry sauce

Charred Seasonal Harvest Salad (V) R125

(Dairy/Nuts)

Fire-grilled seasonal fruit served over a bed of peppery rocket and young leaves. Topped with creamy whipped feta crumble, toasted walnuts and red onion petals, sliced figs, finished with a sweet balsamic reduction

Mains

Kingklip with Bisque R285

(Gluten/Dairy/Shellfish)

Served with mashed potato, broccoli florets & prawn bisque

Barley risotto (V) R150

(Gluten/Dairy)

Pearl barley slow-cooked in a savoury broth with cream and Parmesan. Finished with fresh herbs and Bocconcini

Slow Braised Oxtail R265

(Gluten/Dairy)

Slow braised Oxtail cooked in a Red wine sauce with Butterbeans served with mashed Potato

Spinach & Mozzarella Chicken Supreme R230

(Dairy)

Stuffed chicken supreme served on a beetroot base with creamy mashed potatoes. Finished with a garlic-chilli dressing, charred corn ribs, and candy-striped beets

Mains (continue)

Tagliatelle with exotic tomatoes, olives & bocconcini (V) R185

(Gluten/Dairy)

Tagliatelle pasta sautéed with exotic tomatoes, olives, Fresh Mozzarella & fresh herb

Gluten free pasta available on request

Coconut-Simmered Pumpkin & Red Beans (VE) R185

(Gluten/Dairy)

Pumpkin and red kidney beans braised in a fragrant coconut broth with a toasted spice infusion, Served with steamed parsley rice and a flaky, crisp roti

Grill

All our grill items are seasoned with our house spice if you have a gluten intolerance please inform your server

300g Aged Rump Steak R330

Grilled 300g matured rump steak

Mixed Grill Platter R335

Sirloin Minute Steak, Boerewors, Chicken wing & Lamb chop

Chargrill Lamb Loin Chops R350

Lamb Cutlets marinated with Garlic & Herbs

200g Sirloin Steak R225

Grilled to perfection

All grill items served with Fries and your choice of daily Vegetables or side Salad and a sauce of your choice (Pepper, Mushroom, Peri-Peri, Garlic & Herb, Creamy Cheese)

Side Orders

Extra Sauce R35

Fries R45

Sautéed Mixed Vegetables R45

Mielie Pap R35

Desserts

Malva Pudding R85

(Gluten/Dairy)

Moist spicy sponge with a warm Custard or Vanilla Ice cream

Baked Lemon New York Cheese Cake R115

(Gluten/Dairy)

Rich flavour of Cream cheese & Lemon, baked to perfection & garnished with mixed Berries coulis

Decadent caramel & chocolate torte R125

(Gluten/Dairy)

Layered over a rich brownie base, adorned with smooth chocolate ganache, raspberry gel & chocolate soil.

Accented with orange coloured meringue kisses & a crisp chocolate tuile

Rooibos Infused Crème Brûlée R125

(Gluten/Dairy/Nuts)

A velvety custard infused with South African red rooibos tea, finished with a crisp, caramelised sugar crust. Served with a scoop of refreshing house-made peach sorbet

Mango Kulfi R110

(Gluten/Dairy/Nuts)

House made Indian inspired mango kulfi served with crushed pistachios

The items on this menu are produced in a kitchen that uses nuts, seeds, cereals, flour, Crustacea, fish, eggs, dairy, soya, Lupin and traces of sulphur dioxide.