

Platters

Biltong & Droë wors	260
<i>Served with a baguette, smoked rooibos butter and Peppadew® pâté</i>	
Charcuterie	265
<i>Prosciutto, Coppa and salami, olive tapenade, gherkins & Peppadew® pâté. Served with a baguette and smoked rooibos butter.</i>	
Prosciutto	295
<i>Prosciutto, olive tapenade, gherkins & Peppadew® pâté. Served with a baguette and smoked rooibos butter.</i>	
Cheese	320
<i>La Petite France Brie, Gorgonzola, Gay's Guernsey Prince Albert Regal Mature Cheddar, Klein River Gruberg Vintage, grape jelly, seasonal fruit and nuts. Served with a baguette and smoked rooibos butter</i>	
Cheese & Charcuterie for 2	560
<i>Fine cheeses, cured meats, seasonal fruits, artichokes, gherkins, caper berries, Peppadew® pâté, grape jelly, olive tapenade and nuts, served with a baguette</i>	

Flammkuchen

Thinly rolled flatbread baked in a wood-fired oven

Classic (recommended pairing wine - Constantia Glen TWO 2022)	170
<i>With a choice of Alphen Speck or artichokes, crème fraîche, leeks, red onions and chives</i>	
Vegan	215
<i>Vegan pesto, grilled peppers, mushrooms, olives, capers, artichokes and truffle oil</i>	
Lamb (recommended pairing wine - Van Wyk Rebecca May 2021)	220
<i>Slow roasted lamb, crème fraîche, roasted tomatoes, feta & rocket with chimichurri sauce</i>	
Winemaker's	240
<i>Crème fraîche, Alphen Speck, boerewors, 2 eggs, roasted tomatoes, mushrooms and rocket</i>	
Caprese	290
<i>Buffalo mozzarella, slow-roasted tomatoes and basil pesto</i>	
Truffle & Wild Mushroom	450
<i>Fresh truffle shavings, truffle oil, crème fraîche, roasted wild mushrooms & onion</i>	
- without fresh truffle shavings	250

Beverages

Still/Sparkling water	30
Non-alcoholic Mojito	48
Sanpellegrino - Blood Orange, Grapefruit, Orange, Lemon or Pomegranate & Orange	50
Cappuccino/Latte/Cortado	38
Americano	35
- Oat or Almond Milk	25
Single espresso/ Double espresso	35
Selection of Tea	28
Hot Chocolate	45
Liqueur Coffee - Amarula/Coffee Liqueur/Whisky/Frangelico	95
Inverroche Gin & Tonic (Amber or Classic)	75
Darling Brew Beers (Slow Beer, Roque Pony or Bone Crusher)	65

A discretionary 15% service charge will be added to groups of 10 or more

Salad

- Beetroot Salad** (recommended pairing wine - Constantia Glen Sauvignon Blanc 2023) 125
Roasted beetroot, goats cheese, lettuce and walnuts served with a honey balsamic reduction
- Mediterranean Salad** 130
Grilled artichokes, roasted red peppers, feta, olives, tomatoes, cucumbers and lettuce.
- *add grilled chicken breast* 180

Soup

- Roasted Butternut & Cumin (V)** 125
Roasted butternut and Cumin, served with a warm baguette
- Rindsgulasch** 180
Traditional Austrian Goulash made with beef, paprika, onions and served with Spätzle

Mains

- Vegan Sliders (V)** 170
Homemade mushroom and falafel patties with lettuce, tomato and gherkin salsa on sesame seed buns with French fries or sweet potato fries and onion rings
- Wagyu Beef Burger** 185
Wagyu beef patty with Cheddar cheese, lettuce, tomato and gherkin salsa on a Brioche bun with French fries or sweet potato fries and onion rings
- *replace Cheddar with Gorgonzola* 210
- Trout Rosti** (recommended pairing wine - Constantia Glen TWO 2022) 190
Potato rosti served with oak smoked trout and crème fraîche
- Creamy Mussels** (recommended pairing wine - Constantia Glen Sauvignon Blanc 2023) 200
Mussels in a garlic, white wine and cream sauce, served with toasted brioche
- Kingklip** 240
Beer battered and served with salad, French fries or sweet potato fries and homemade tartare sauce
- *or grilled and served with an olive & caper salsa*
- Beef Short Rib** (Chef's winter special) 280
Served with bone marrow mashed potato, roasted baby vegetables and red wine jus
- Seared Beef Fillet** (recommended pairing wine - Constantia Glen THREE 2021) 315
Beef fillet served with salad, French fries or sweet potato fries and béarnaise sauce
- Char Grilled Rib-eye** (recommended pairing wine - Constantia Glen FIVE 2021) 360
30 day dry-aged beef Rib-eye served with salad, French fries or sweet potato fries and jus

Dessert

- Affogato** 60
Vanilla ice-cream topped with a shot of espresso coffee
- Ice-cream** 75
2 Scoops of our homemade crème fraîche ice-cream
- Austrian Plum and Almond Tart** 85
Shortcrust pastry baked with almond frangipane mixture and fresh plums, served with whipped cream
- Malva Pudding** 90
Malva pudding with Amarula Crème Anglaise and homemade ice-cream
- Don Pedro** 95
Amarula/Coffee Liqueur/Whisky/Frangelico and vanilla ice cream
- Chocolate fondant** 95
Baked chocolate dessert topped with a cherry coulis and served with homemade crème fraîche ice-cream