

Platters

Biltong & Droë wors <i>Served with a baguette, smoked rooibos butter and Peppadew® pâté</i>	260
Charcuterie <i>Prosciutto, Coppa and salami, olives, gherkins & Peppadew® pâté. Served with a baguette and smoked rooibos butter.</i>	265
Prosciutto <i>Prosciutto, olives, gherkins & Peppadew® pâté. Served with a baguette and smoked rooibos butter.</i>	295
Cheese <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>	320
Cheese & Charcuterie for 2 <i>Fine cheeses, cured meats, seasonal fruits, artichokes, gherkins, caper berries, Peppadew® pâté, grape jelly, olives and nuts, served with a baguette</i>	560

Flammkuchen

Thinly rolled flatbread baked in a wood-fired oven

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

Beverages

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

A discretionary 15% service charge will be added to groups of 6 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

Mains

- Vegan Sliders (V)** 170
Homemade mushroom patties with lettuce, tomato and gherkin salsa on sesame seed buns with French fries or sweet potato fries and onion rings
- Rindsgulasch** 180
Traditional Austrian Goulash made with beef, paprika, onions and served with Spätzle
- 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
- 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