

Lunch and Dinner

Starters:

Homemade Soup bread and butter	125
Deep fried camembert oven baked honey glazed pears, rocket, almonds, cranberry sauce	125
Tuna Nicoise Salad baby potato, green beans, baby cos lettuce, confit tomato poached egg, pitted olives, seared tuna, sesame seeds, French dressing	120/195
Mussels in light tomato broth. Garlic and white wine, grilled ciabatta	195
Clouds summer salad blueberries, walnuts, avocado, black olives, cucumber, radish, feta, basil dressing, olive oil	195
Chickpea & Avo Salad , marinated peppers, tomato, cucumber, rocket, coriander, feta, granny smith dressing	120/195
Shrimp Avocado Ritz in Marie Rose sauce, salad leaves, red onion, tomatoes, sweetcorn, tomatoes, cucumber	250

Mains

Teriyaki Beef & veggie stir-fry egg noodles, sesame seeds	195
Pasta of the day please ask your server what we are cooking up today	250
Aubergine Lasagne pomodoro sauce, mozzarella, basil, green side salad	250
Beef Fillet , marrow bone, baby spinach, mushrooms, rustic fries, red wine & port jus	350
Line fish of the day carrot, chickpea & zucchini rosti, lemon herb butter sauce	350
or Norwegian Salmon	395

Sides

Seasonal veggies	50
Baby potatoes, parmesan	
Rustic fries	
Tender stem broccoli or asparagus (when in season)	
Bang bang cauliflower; roasted, deep-fried sweet & sour	

Sauces

Homemade mayo garlic mayo sweet chilli sauce	20
--	----

We endeavour to meet all special requests and dietary requirements. Kindly inform us if there is anything you do not eat.

Gratuities are shared by all staff. We do not add a gratuity, except for tables of 6 or more, which will incur a 12% gratuity.

Dessert

Selection of Sorbets	70
Tripple Choc fondant dark, milk and white chocolate, vanilla ice cream	150
Lemon Tart Mango sorbet	150
Coconut Panna cotta Toasted coconut, dried orange, Malibu sauce	150
Clouds cheese platter 4 local cheeses, watermelon konfyt, fig preserve, crackers	295

Something light

Mini cheese plate	225	
3 local cheeses, watermelon konfyt & fig preserve, artisan bread & crackers		
Greek salad	75/150	
Baby leaves, baby tomatoes, cucumber, red onion, feta, olives		
Harissa chicken salad,	150	
Bacon, baby tomatoes, red onion, cucumber baby leaves, toasted almonds mustard-mayo dressing		
Nachos	150	
Tortilla chips, crispy bacon, salsa, sour cream, cheddar		
Add harissa grilled chicken & crispy bacon		115
Summer Platter for 2	590	
2 local cheeses & 2 charcuterie, 2 prawn spring rolls & 2 veggie spring rolls 2 samosas, olives & sweet chilly sauce homemade bread & crackers		
Cape Winelands Platter	450	
Local cheeses & charcuterie olives, gherkin, watermelon konfyt & fig preserve, homemade bread & crackers		

We endeavour to meet all special requests and dietary requirements. Kindly inform us if there is anything you do not eat.

Gratuities are shared by all staff. We do not add a gratuity, except for tables of 6 or more, which will incur a 12% gratuity.