

FUDGE & WINE PAIRING

Strawberries and cream - Pink Moscato / Coffee and whiskey - Pinotage / Swiss chocolate - Cabernet Sauvignon / Turkish delight - Red Muscadel.

R95

NON-ALCOHOLIC PAIRING

Smoked chicken - Carrot juice / Cheddar cheese - Apple juice / Salami - Red grape juice / Turkish delight fudge - Cranberry juice.

R120

CHEESE & WINE PAIRING

Camembert - Sauvignon Blanc / Cream cheese - Pink Moscato / Smoked cheese - Pinotage / Creamy blue cheese - Hanepoot.

R130

VEGAN FOOD PAIRING (VG)

Artichoke - Chenin Blanc / Ribbon carrots and almond butter - River Cuvée / Mushroom "biltong" - Merlot / Espresso chocolate - Pinotage.

R135

CHOCOLATE & WINE PAIRING

Dark sea salt - Merlot / Dark coffee truffle - Pinotage / Turkish delight - Red Muscadel / White chocolate - Hanepoot.

R140

CHARCUTERIE & WINE PAIRING

Smoked chicken - River Cuvée / Parma ham - Mount Cuvée / Salami - Cabernet Sauvignon / Pastrami - Red Moscato.

R150

MACARON & WINE PAIRING

Honey and lavender - White Moscato / Strawberry - Red Moscato / Chocolate and cherry - Merlot / Dark chocolate and salted caramel - Mount Cuvée.

R150

SELECTION & WINE PAIRING

Smoked salmon on cucumber with cream cheese - River Cuvée / Pastrami - Red Moscato / Beef biltong - Merlot / White chocolate - Hanepoot.

R150

DRY "MEAT" & WINE PAIRING

Pork crackling - White Moscato / Mushroom biltong - Merlot / Cabanossi - Mount Cuvée / Honey glazed cured bacon - Hanepoot.

R160

TEMPURA PRAWNS & WINE PAIRING

Prawn with passion fruit yogurt - Chenin Blanc / Prawn with sweet & sour sauce - River Cuvée / Prawn with plum sauce - Pinotage Rosé / Prawn with soya, chilli & ginger sauce - Red Moscato.

R160

LORD JACKAL WINE PAIRING

Prawn with creamy mustard garlic sauce - Lord Jackal Chardonnay / Springbok carpaccio & cranberry sauce - Lord Jackal Pinot Noir / Biltong - Lord Jackal Cabernet Franc / Blue cheese - Lord Jackal Cape Vintage.

R250

PIZZA

Our crispy thin crust pizzas are a combination of fresh, quality ingredients balanced with all the right spices and cheese in just the right proportions carefully baked in extremely hot ovens. All done under the watchful eye of chef Thomas Potgieter.

SUGGESTIONS

Cheesy focaccia: Cream cheese mayo, mozzarella, cheddar, feta & parmesan.	R145
Chicken, cranberry sauce & fresh rocket.	R165
Mushrooms, olives, sun-dried tomato & green pepper (V)	R165
Blue cheese, honey & biltong.	R165
Bacon, peppadew & cream cheese.	R168
Fig preserve, salami & camembert.	R183
Smoked salmon, rocket, capers & cream cheese.	R198
Basil pesto, chicken, onion marmalade & cherry tomatoes.	R205
Parma ham, rocket, parmesan shavings & basil pesto.	R228

BUILD YOUR OWN

FOCACCIA Feta, herbs, olive oil & garlic	R60
PIZZA BASE Tomato purée, mozzarella & herbs	R60
GLUTEN-FREE BASE	R75
VEGAN CHEESE OPTION	ADD R55

TOPPINGS

Garlic	R12
Artichokes	R35
Red onion	R12
Cranberry sauce	

Mayonnaise	R35
Feta	R15
Green pepper	R35
Salami	R20
Honey	R35
Pepperoni	R20
Jalapenos	R35
Blue cheese	R22
Chilli	R35
Onion marmalade	R22
Olives	R35
Cream cheese	R25
Cherry tomatoes	R38
Bacon	R25
Mushrooms	R40
Chicken	R30
Capers	R40
Camembert	R30
Fresh rocket	R40
Smoked salmon	R30
Guacamole	R40
Caviar	R30
Mussels	R40

Chorizo	R30
Peppadew	R40
Basil pesto	R30
Red pepper	R45
Mince (spicy or not)	R30
Sun-dried tomatoes	R45
Parmesan shavings	R30
Mozzarella	R45
Shrimp	R35
Cheddar	R45
Fig preserve	R35
Anchovy	R48
Parma ham	R35
Ham	R48
Biltong	R35
Pineapple	R50
	R35

CHEESE PLATTER SUGGESTIONS

Cheese platter: Camembert, cheddar, cranberry cream cheese, salted biscuits, fig preserve & olives.

R375

Meat platter: Cured meat, biltong, ostrich liver pâté, peppadews, olives, onion marmalade & ciabatta with butter.

R430

BUILD YOUR OWN

Butter	R6
Cabanossi	R70
Ciabatta	R28
Cream cheese	R75
Salted biscuits	R36
Camembert	R75
Olives	R44
Basil pesto	R75
Sun-dried tomatoes	R50
Chorizo	R75
Beetroot hummus	R50
Blue cheese	R75
Peppadews	R55
Goats cheese	R75
Candied jalapenos	R60
Mixed nuts	R75
Cheddar	R60
Vegan cheese	R60

Gouda	R75
White rock cranberry cheese	R60
Onion marmalade	R75
Snoek pâté	R60
Mushroom "biltong"	R75
Ostrich liver pâté	R65
Biltong	R75
Fig preserve	R70
Droëwors	R85
Cured meats	R70
	R95

LIGHT MEALS

SQUID HEADS

Deep fried squid heads with a peri-peri mayo sauce.

R85

CALAMARI TUBES

Pan fried calamari tubes with a lemon peri-peri butter, served with sourdough baquette slices.

R95

PATATAS BRAVAS

Deep fried baby potatoes served with a spicy bravas sauce. - Optional extra: add chorizo

R95

R40

BEEF CARPACCIO

Pepper crusted beef, drizzled with olive oil & served with rocket, capers & parmesan shavings.

R125

SPRINGBOK CARPACCIO

Raw springbok fillet drizzled with olive oil & served with rocket, capers & parmesan shavings.

R125

BRINJAL & MUSHROOM STACK (VG)

Fried brinjal, topped with a mushroom patty, fried mushrooms & peppers.

R145

MINCE CANNELLONI

Cannelloni tubes filled with first grade beef mince, tomato purée topped with cheese au gratin.

R165

BAKED SPINACH & RICOTTA PASTA

Pasta shells filled with spinach & ricotta served on an Italian tomato sauce.

R165

TEMPURA PRAWNS

Six tempura prawns served with a chilli/ginger & sweet/sour dipping sauce.

R175