



Now that you are here...

Allow us to bring you food from the heart.

Food that is not overly pretentious with schmears and foams but beautiful bring-down-the-house-food. We would love to surprise you with our take on ordinary food, comfort you with familiar nostalgic flavours, yet, we still want to move boundaries by cooking outside of our wire fences.

We plan to share Mother Nature's seasonal cycles as well as our wine, beautiful view and stories with you. Our food story starts like this:

OUR SPRING SMALL PLATES

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| ✓ WOODFIRED MOROCCAN CAULIFLOWER | - 120 | CATCH OF THE DAY | - 130 |
| Warm sorghum tabbouleh, puffed sorghum, cauliflower puree, dukkah crumb | | Bokkom butter poached catch of the day, sparagus risotto, sauteed spring greens and lemon beurre blanc | |
| <i>Suggested wine: Limited Release Sauvignon Blanc</i> | | <i>Suggested wine: Jean Sauvignon Blanc</i> | |
| ✓ LEMOEN PAMPOENTJIE OPEN RAVIOLI | - 135 | CHALMAR BEEF RIB BITTERBALLEN | - 125 |
| Roasted pumpkin, almond butter, almond XO, ricotta cheese, pasta veil and Amaretto and pumpkin crema | | Pickled Jalapeno Aioli | |
| <i>Suggested Wine: Limited Release Chardonnay</i> | | <i>Suggested wine: Janét Shiraz</i> | |
| ✓ WILD MUSHROOM DUMPLINGS | - 138 | HUNG LAY PORK CURRY | - 148 |
| Pickled shimeji, ponzu gel, toasted sesame, tempura mushrooms and wild mushroom tea | | Fragrant coconut and pork belly curry with fresh ginger coriander salad and coconut jasmin rice | |
| <i>Suggested wine: Nicol Merlot</i> | | <i>Suggested wine: Limited Chenin Blanc</i> | |
| MEXICAN SQUID & POTATO SALAD | - 145 | KAROO LAMB THAI CUTLET | - 138 |
| Grilled squid, salsa cruda, BBQ chilli aioli, baby potatoes and sweetcorn ketchup | | Thai marinated 2 bone lamb loin cutlet with spiced black rice and peanut XO | |
| <i>Suggested Wine: Limited Release Chenin Blanc</i> | | <i>Suggested Wine: Janét Shiraz</i> | |
| MISO CURED B'BOS TROUT | - 155 | SESAME SEARED IMPALA TARTAR | - 145 |
| Seared prawn, ponzu beurre blanc, trout caviar, candied kumquat and prawn oil | | Soy cured egg yolk, garlic aioli, pickled beetroot and roasted red onion puree | |
| <i>Suggested Wine: Limited Release Chenin Blanc</i> | | <i>Suggested wine: Nicol Merlot</i> | |

HUNGRY MAINS

FARMHOUSE CHEESE & BACON BURGER -185

Mustard boerenkaas, streaky bacon, jalapeno aioli, sesame toasted bun, wild rocket, tomato, bread and butter pickles, rustic fries

Suggested wine: Nicol Merlot

TEXAN STYLE BABY BACK RIBS -310

Texan rubbed home smoked 500g pork loin ribs, maple, bourbon apple glaze

Suggested wine: Janét Shiraz

FREE RANGE ROASTED CHICKEN -172

Teriyaki glazed 600g 1/2 roasted free range chicken with pan grilled orange

Suggested wine: Dear Diary Chardonnay

CHALMAR BEEF STEAK WITH BROWN BUTTER & CHIMICHURRI

250g Rib Eye Steak -300
300g Sirloin steak -245
400g Wingrib on the bone -310

Suggested wine: Johan Cabernet Sauvignon



SIDE DISHES

GREEN HERB SALAD - 58

Shaved roots & hibiscus vinaigrette

CAPONATA SALAD - 58

Sweet & sour aubergine salad, bell peppers, courgettes, olives, tomato & capers

RUSTIC POTATO FRIES - 58

Garlic aioli

MEXICAN CORN -58

Feta, aioli, coriander and chilli flakes

WARM POTATO SALAD -58

Home smoked bacon, kale, garlic crème fraîche & parsley

LEEK & PARMESAN GRATIN -58

Fire roasted leeks, parmesan cream, herbed panko crumb

D E S S E R T

HAZELNUT MOCHA CHOCOLATE - 140

Layers of dark and caramel chocolate mouse, coffee hazelnut sponge, frangelico cream, biscotti biscuit ganache, salted caramel & espresso jelly

SPRING BERRY ETON MESS - 128

White chocolate mousse, crumb, meringue, black berry compote, raspberry compote, fresh berries and chantilly cream

STICKY TOFFEE PUDDING - 110

Warm saucy pudding, custard, orange curd, salted caramel ice cream, mallow fluff and tuille

BOERENKAAS CHEESE CATALAN - 140

Muscadel gelee, parmesan cracker, spekboom pear pickle, spekboom pear chutney and kumquat preserve

CAKE OF THE DAY - SQ

Please ask your service ambassador about the cake of the day