



DINNER

Summer 2018

Delicious
STARTERS

Brie and Pizza. <i>MAN Family Wines Bosstok Pinotage / 45.00 / 150.00</i>	65.00
Sautéed creamy mussels with smokey bacon and leeks, served with toasted ciabatta. <i>Ernie Els Chenin Blanc / 55.00 / 165.00</i>	90.00
Garden salad layered with marinated zuchinni ribbons, crunchy peas, oak smoked trout, topped with a crisp sunshine egg. <i>Kanonkop Kadette Rose / 55.00 / 155.00</i>	95.00
Garden fresh beetroot terrine, with a trio of gourmet cheeses, topped with fresh herbs, served with homemade melba toast(V) <i>Kanonkop Kadette Rose / 55.00 / 155.00</i>	68.00
Velvety sweet corn soup with roasted sweetcorn & pepper salsa served with homestyle toasted ciabatta. <i>Vondeling Chardonnay / 68.00 / 205.00</i>	68.00
Double baked cheese soufflé with mature cheddar served with garden fresh green salad. <i>Vondeling Chardonnay / 68.00 / 205.00</i>	72.00

Flavourful
MAINS

Buttery and creamy Indian butter chicken curry, served with fluffy basmati rice, poppadom and tasty sambals. <i>Vondeling Chardonnay / 68.00 / 205.00</i>	165.00
Perfectly smoked trout pasta with a creamy white wine sauce. <i>Tokara Sauvignon Blanc / 65.00 / 198.00</i>	185.00
Gourmet bunny chow, filled with slow-cooked curried venison, in our signature ciabatta, served with delicious sambals. <i>Tormentoso Pinotage / 55.00 / 195.00</i>	165.00
Crispy pork belly served on a bed of sautéed tangy purple cabbage, with quince sauce, sweet potato and in-house pickles. <i>Thelema Sutherland Riesling / 55.00 / 175.00</i>	175.00
Lovingly prepared oxtail, served on delicious pomme purée & zesty gremolata. <i>Rupert & Rothschild Classique / 85.00 / 345.00</i>	192.00

Flavourful
MAINS continue

Flame grilled 3 bone lamb cutlets, served on a bed of minted crushed peas, scrumptious butternut parfait, homestyle sweet potato fries and drizzled with a sweet muscadel sauce. <i>Iona Mr P Knows Pinot Noir / 85.00 / 265.00</i>	198.00
Baked spinach and ricotta lasagne layered with a smokey tomato sauce, served with a green salad. (V) <i>Thelema Sutherland Riesling / 55.00 / 160.00</i>	175.00
Grilled sole, served with lightly sautéed ribbon vegetables, crispy potatoes and a velvety beurre blanc sauce. <i>Bouchard Finlayson Blanc de Mer / 68.00 / 198.00</i>	198.00
Grilled beef fillet, served with a red muscadel reduction, mouth-watering bone marrow on the side, pap croquet stuffed with cheese and sweetcorn, ended off with glazed seasonal vegetables. <i>Stark-Conde Stellenbosch Cabernet Sauvignon / 75.00 / 230.00</i>	198.00

Yummy
DESSERTS

Layered macaroon sandwich with a mouth-watering sorbet filling, complimented by a berry compote. <i>Thelema Vin De Hel Noble Late Harvest / 35.00 (50ml)</i>	78.00
Baked whole Camembert to share. Served with cranberries, raisins, fig preserve in port and roasted nuts. <i>Weltevrede ouma se wyn / 32.00 (50ml)</i>	105.00
Elegant Rolo Dom Pedro. The classic favorite with a touch. Divine & delicious.	72.00
Creamy homemade vanilla ice cream, served with a decadent fudge sauce or chocolate sauce. <i>Weltevrede ouma se wyn / 32.00 (50ml)</i>	62.00
Delightful melktert crème brûlée complimented by seasonal fruits. <i>Thelema Vin De Hel Noble Late Harvest / 35.00 (50ml)</i>	75.00
South African trio of deserts, a bite-size classic cremora tart, dainty peppermint crisp tart served with koeksister ice cream. <i>Weltevrede ouma se wyn / 32.00 (50ml)</i>	82.00
Dark chocolate cheese cake, crunchy crusted with a dark chocolate filling and chocolate-covered all the way. <i>Cathrine Marshall Myraid Port / 35.00 (50ml)</i>	82.00

Please take note we close strictly at 22:00