

ON 19

RAMEN

Red Thai Duck Broth

Egg noodles, shitake mushrooms, scallion,
Chinese cabbage, pulled duck 70

Miso Ramen

Soba noodles, shitake mushroom, bok choy, scallion,
bean sprouts, grilled tofu ✓ 65

SALADS

Salad bruschetta's

Caesar - Oak smoked chicken, cos, parmesan,
crisp fried whiting, poached egg, Caesar dressing 80

Rooibos infused beef tartar - caper berry, radish,
salt baked beets and horseradish cream 85

Caprese - Rocket, teriyaki tomato,
smoked "Buffalo Ridge" mozzarella, balsamic syrup. ✓ 75
Add salmon 35

Bagna Cauda - baby vegetable salad, garlic fondue,
pistachio ✓ 70

SMALL PLATES

Duck liver parfait - Apple salad, pickled onion,
shimeji a la grecque, walnut, chicken crackling 65

Prawn dumplings, crisp fried - pickled cucumber,
wasabi and curry mango sorbet 80

"Blackened" tuna, tomato, popped rice, spring onion,
miso ginger dressing 80

Lamb and goats cheese fritters - roast pepper hummus,
corn rhaita and tomato salsa 80

PASTA

Bouillebaisse - Conchiglioni pasta, homemade Sriracha,
tomato, fennel and local seafood 155

Vegetarian - Conchiglioni pasta, three cheese Welsh rarebit,
homemade Sriracha, tomato, fennel, pecan crumble ✓ 115

FISH AND SHELLFISH

*Fish and chips with edamame bean remoulade,
crisp fried potato skins*

Fresh hake fillet - grilled or tempura 130

Chermoula grilled Tiger prawns in the shell (8 each) 195

Baby calamari with crispy squid heads in chilli garlic butter,
curry leaf basmati 130

Line caught fish - butternut gremolata, warm edemame bean
and Bulgar wheat salad, vanilla jus 145

MEAT & GRILLS

Wagyu burger, turkey bacon, mature cheddar,
homemade tomato ketchup, crisp fried potato skins 150

Pulled lamb bobotie - truffle custard, banana,
gingered apricot, tomato sambal 170

Beef fillet - Burnt onion and parsnip puree, baby leek,
pommes Anna, smoked Bordelaise 190

Happy hog - Verjuice and honey glazed pork belly, bitterballen,
apple chemoula, sweet potato puree, pork popcorn 170

SIGNATURE CURRY

*Roti, garlic naan and curry leaf basmati rice with sambals -
mango Atchar, lime Atchar, cucumber Rhaita*

Chicken curry 140
Singaporean Fish curry 170

Side Orders 30

Side salad
Herb tossed baby vegetables
Crisp fried potato skins
Steamed basmati rice
Sweet potato mash

DESSERT

One 30
Two 55
Three 80

Eskimo pie - blueberry cheese cake, macaroon, warm Romanoff
sauce

Chocolate pudding, salted caramel ice cream, honey comb crumble

Dacquoise - hazelnut, almond, espresso

Milk tart brulee

Appel tarte fin, bacon praline, crème fraiche

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CAP CLASSIQUE & CHAMPAGNE

Moët & Chandon Imperial	1900 / 326
Rose Gentle salmon-like hue with generous wild berry aromas	
Veuve Cliquot Yellow Label	2200 / 364
Reminiscent of baked apple pie against a yeasty backdrop	
Graham Beck Brut	430 / 95
A soft lime character with a creamy mouth feel	
Graham Beck Brut Rose	430 / 95
Flirtatious and fun with an array of summer berries	
Simonsig Kaapse Vonkel	386 / 85
Aromas of citrus fruit with persistent fine bubbles	

SAUVIGNON BLANC

Klein Constantia	375 / 94
A combination of gooseberries dances along fynbos on mid-pallet	
Springfield Life from Stone	312 / 78
Minerally at first, but evolves in generous kiwi and pineapple flavours	
Brampton	225 / 50
Loads of tropical fruit nuances and fresh finish	
Blaauwklippen	195 / 45
Easy and uncomplicated with a refreshing dry finish	

CHARDONNAY

Glen Carlou	347 / 87
Squashed lime, elevated by roasted nuts against a buttery background	
De Wetshof Limestone Hill	255 / 65
Generous fruit on the nose with a surprisingly dry pallet	
Journey's End	214 / 54
Welcoming with loads of fruit on nose and pallet	
Kleine Zalze	195 / 45
Pure and clean with only abundant fruit flavours coming to the fore	

WHITE BLENDS & OTHER

Vinum Chenin Blanc W	320 / 80
Bold with aromas of ripe tropical fruit ending with a long finish	
Paul Cluver Close Encounter Riesling W	271 / 67
A semi-sweet wine with a striking balance between sugar and acid.	
Elgin Valley Vineyards Viognier W	366 / 92
Peach & apricot are lovingly embraced by buttery toast and soft nuts	
Haute Cabriere Chardonnay / Pinot Noir W	304 / 76
Almost pinkish in appearance with ample berry-like flavours on pallet	
South Hill Rose W	195 / 45
Shy at first, but opens up to candyfloss and toffee apple nuances	

CABERNET SAUVIGNON

Waterford	560 / 140
Bold with dark fruit coming forward. Smooth silky finish	
La Motte	450 / 112
Powerful with well supported fruit and tannin structure	
South Hill	295 / 74
Soft and approachable with black fruit lingering on the finish	
Blaauwklippen	195 / 45
Made for early enjoyment with generous fruit all the way	

PINOTAGE

Rijks	585 / 145
Full-bodied with aromas of berry-like fruit with a silky finish	
Welbedacht Estate	395 / 99
Fresh berries with interlaced vanilla from well-balanced oak	
Diemersfontein	345 / 86
Coffee and mocha flavours on the nose and pleasing palate	
Beyerskloof	230 / 58
Soft and cheerful with smooth pleasant finish	

MERLOT

Thelema	438 / 110
Robust and earthy at first, opens up to a smooth full finish	
Buitenverwachting	425 / 107
Medium-bodied with by a soft tannin structure	
Groote Post	360 / 91
A soft and easy wine that has a surprisingly complex fruit flavours	
Porcupine Ridge	195 / 47
A good combination of fruit and soft tannin structure	

SHIRAZ

Kevin Arnold	608 / 153
Dark and leathery at first with hints of sweet spices	
Thelema Sutherland	333 / 84
Offering black berry fruit flavours lifted by oaky spice and soft tannins	
Guardian Peak	252 / 64
Soft to medium, it displays generous fruit flavours with a short finish	
Blaauwklippen	195 / 45
Approachable from the first whiff with ample fruit on the mid-pallet	

RED BLENDS & OTHER

Warwick Trilogy	1100 / 265
smooth, multi-layered structure and well integrated tannins	
Rupert & Rothchild Classic	450 / 112
Well-rounded with the strength of a Cabernet and the fruit of a Merlot	
La Motte Millennium	282 / 70
Inviting with ample dark fruit enhanced by supple tannins	
Buitenverwachting Meiford	245 / 61
Warm and inviting nose offering plums and cherry flavours	
Rainbows End Cabernet Franc Limited	558 / 140
Gamey at first that later evolves into a complex wine	
Paradyskloof Pinot Noir / De Grendel Pinot Noir	480 / 93
Boiled sweets are evident with a lively acid structure on the pallet	

SWEET WINE (50ml)

Rustenburg Straw Wine	45
Refreshing acidity is masked by dried peach and pineapples	
Mulderbosch Noble Late Harvest	66
Bright gold with an array of honey and tropical fruit on the pallet	
Axe Hill Port	42
Generous warm spices elevated by bold black fruit nuances	