




STARTER

Country style chicken livers and waffle with rosemary and thyme infused honey figs	85
Crisp fried prawn dumplings with pickled cucumber and curry mango sorbet	115
Apple and fennel home cured salmon with ginger soil 	115
Lamb and goats cheese fritters with roast pepper hummus, cucumber rhaita and tomato salsa	105
Miso Ramen Soba noodles, shitake mushroom, bok choi, scallion, bamboo shoots, grilled tofu 	75
Wild mushrooms with roasted garlic panna cotta and brioche crumble	80



SALADS

Caesar – Oak smoked chicken, cos, parmesan, anchovy, poached egg, Caesar dressing 	105
Grilled calamari with rocket, lemon, chilli and celery salad	
Starter	95
Main	140
Caprese – Rocket, teriyaki tomato, smoked “Buffalo Ridge” mozzarella, balsamic syrup. 	80

PASTA

Tonnarelli (eggless pasta) with zucchini and tomato	110
Hazelnut gnocchi with confit duck, forest mushrooms and white wine buerre blanc	148
without duck 	110

FISH AND SHELLFISH

Hake – batter fried or grilled with triple cooked potato wedges and tartar sauce	140
Grilled Franschoek salmon trout with shallot potatoes, orange reduction, citrus fennel salad 	220
Fritto Misto on arrabiata sauce	230
Olive crusted tuna steak with warm spinach and bulgar wheat salad and balsamic syrup 	215

MEAT & GRILLS

Angus beef burger – turkey bacon, mature cheddar, homemade tomato ketchup and crisp fried potato skins	160
Lamb “porchetta” with pistachio and lemon gremolata, romesco sauce, barley and fine beans	195
Beef tenderloin with mushroom ragout, pommes Anna, roasted red onion and celeriac puree	235
Happy hog – Verjuice and honey glazed belly, bitterballen, apple chemoula, sweet potato puree and pork popcorn	185




SIGNATURE CURRY

<i>Served with roti, curry leaf basmati rice with sambals</i>	
Chicken curry	160
Spinach, aubergine and chickpea curry	135

SIDE ORDERS

Side salad	45
Herb tossed baby vegetables	45
Crisp fried potato skins	45
Steamed basmati rice	45

DESSERT

One	45
Two	80
Three	105
Baked chocolate pudding with dulce de leche ice cream and honey comb crumble 	
Hot and crispy blackberry ravioli with spiced rum egg nog	
White chocolate mousse with lime jelly and mango sorbet	
Catalan custard with sugar coated fruit jelly and spiced citrus fruits 	
Baked lemon cheese cake with aerated red velvet sponge, beetroot and candied pecans 	



Superfoods are foods that contain high levels of antioxidants and micro-nutrients that promote general wellbeing and longevity
 *All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and shellfish

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	440 / 105
A soft lime character with a creamy mouth feel	
Graham Beck Brut Rose	440 / 105
Flirtatious and fun with an array of summer berries	
Simonsig Kaapse Vonkel	395/ 95
Aromas of citrus fruit with persistent fine bubbles	

SAUVIGNON BLANC

Klein Constantia	385 / 105
A combination of gooseberries dances along fynbos on mid-pallet	
Springfield Life from Stone	320 / 85
Minerally at first, but evolves in generous kiwi and pineapple flavours	
Waterford Pecan Steam	255/ 70
Fresh fruit aromas with a flavourful and textured palate	
Brampton	220 / 55
Loads of tropical fruit nuances and fresh finish	

CHARDONNAY

Glen Carlou	355 / 95
Squashed lime, elevated by roasted nuts against a buttery background	
De Wetshof Limestone Hill	265 / 75
Generous fruit on the nose with a surprisingly dry pallet	
Journey's End	225 / 60
Welcoming with loads of fruit on nose and pallet	
Kleine Zalze	205 / 50
Pure and clean with only abundant fruit flavours coming to the fore	

WHITE BLENDS & OTHER

Vinum Chenin Blanc	320 / 80
Bold with aromas of ripe tropical fruit ending with a long finish	
Meinert Riesling	235 / 74
A fresh nose with a crisp fruity finish	
Elgin Valley Vineyards Viognier	375 / 105
Peach & apricot are lovingly embraced by buttery toast and soft nuts	
Haute Cabriere Chardonnay / Pinot Noir	315 / 85
Almost pinkish in appearance with ample berry-like flavours on the pallet	
Lomond SSV	235 / 65
Hints of tropical fruit, crisp and fresh with spice from the Viognier	
South Hill Rose	205 / 55
Shy at first, but opens up to candyfloss and toffee apple nuances	

CABERNET SAUVIGNON

Waterford	570 / 150
Bold with dark fruit coming forward. Smooth silky finish	
La Motte	460 / 120
Powerful with well supported fruit and tannin structure	
South Hill	305 / 85
Soft and approachable with black fruit lingering on the finish	
Blaauwklippen	205 / 55
Made for early enjoyment with generous fruit all the way	

PINOTAGE

Rijks	595 / 155
Full-bodied with aromas of berry-like fruit with a silky finish	
Welbedacht Estate	405 / 105
Fresh berries with interlaced vanilla from well-balanced oak	
Diemersfontein	355 / 95
Coffee and mocha flavours on the nose and pleasing palate	
Beyerskloof	240 / 65
Soft and cheerful with smooth pleasant finish	

MERLOT

Thelema	445 / 125
Robust and earthy at first, opens up to a smooth full finish	
Buitenverwachting	435 / 115
Medium-bodied with by a soft tannin structure	
Groote Post	370 / 105
A soft and easy wine that has a surprisingly complex fruit flavours	
Porcupine Ridge	205 / 50
A good combination of fruit and soft tannin structure	

SHIRAZ

Kevin Arnold	615 / 160
Dark and leathery at first with hints of sweet spices	
Thelema Sutherland	340 / 90
Offering black berry fruit flavours lifted by oaky spice and soft tannins	
Guardian Peak	260 / 75
Soft to medium, it displays generous fruit flavours with a short finish	
Blaauwklippen	205 / 50
Approachable from the first whiff with ample fruit on the mid-pallet	

RED BLENDS & OTHER

Antonij Rupert Opima	520 / 140
Spicy fruitcake and cherry aromas with juicy plum highlights	
Rupert & Rothchild Classic	460 / 120
Well-rounded with the strength of a Cabernet and the fruit of a Merlot	
La Motte Millennium	295 / 80
Inviting with ample dark fruit enhanced by supple tannins	
Buitenverwachting Meiford	255 / 70
Warm and inviting nose offering plums and cherry flavours	
Lomond SMV	315 / 90
Dark fruit and floral nuances with rich and bold pepper flavours	
De Grendel Pinot Noir	490 / 105
Boiled sweets are evident with a lively acid structure on the pallet	

SWEET WINE (50ml)

Rustenburg Straw Wine	55
Refreshing acidity is masked by dried peach and pineapples	
Muldersbosch Noble Late Harvest	70
Bright gold with an array of honey and tropical fruit on the pallet	
Axe Hill Port	55
Generous warm spices elevated by bold black fruit nuances	