



Our dishes are adapted from classics found around the world. We source most of our produce within 50km of Stellenbosch and we liaise closely with our suppliers to procure only the freshest seasonal ingredients.

STARTERS

Prosciutto and winter melon salad with lemon yoghurt dressing R95

Roast beetroot, butternut, sunflower seed and goat's milk feta salad R65

Soup of the day R65

MAINS

Veal Osso Buco, saffron Milanese risotto and gremolata R145

Braised lamb shank with roasted baby potatoes R165

Hand-made tagliatelle pasta with pancetta, wild mushrooms and Grana Padano R95

Pan-seared line fish with pickled cauliflower, shimeji mushrooms and mushroom consommé R175

Rib-eye beef with mushroom arancini, celeriac purée and confit tomato R190

Fish and chips R110

Business burger R105

SIDE DISHES

Hand-cut potato chips with aioli or Garden salad or Seasonal vegetables or Beer-battered onion rings R25

DESSERTS

Strawberry and white chocolate parfait, wild berry compote, strawberry sorbet R60

Coconut panna cotta, compressed pineapple, mango caviar, passion fruit mushrooms R65

Citrus brûlée tart, lavender milk ice cream, orange macarons R70

Apple and almond tart, vanilla bean ice cream, ginger crumble, crème anglaise R70

Fondant of black cherry and Valrhona chocolate, Bulgarian yoghurt ice cream R75

Artisanal cheese plate: Goat's black pepper chevin, gorgonzola, baked brie, fig compote, red wine pear, pancetta R95

COFFEE & SPECIAL BEVERAGES

Espresso R18

Americano R20

Double espresso R22

Cappuccino R23

Cafe latte R25

Hot chocolate R27

Irish Coffee R45

Dom Pedro R45

Double-thick malted milkshake: Vanilla; Strawberry; Chocolate R45

