



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. Vegan options are available on request.

STARTERS

Gnocchi, watercress and walnut pesto, goat's milk feta, olives, semi-dried tomatoes R80

In the 19th century, Pellegrino Artusi - "the grandfather of Italian cuisine" - published the official gnocchi recipe.

Risotto with exotic mushrooms, Grana Padano, truffle oil R80

Legend suggests that apprentice Valerius accidentally invented Risotto alla Milanese at his master's wedding in 1574.

Caesar Salad: Local cos, pancetta, Grana Padano, hen's egg, Caesar dressing R80

Attributed to Caesar Cardini, Italian restaurateur extraordinaire, and first served in Tijuana, Mexico on 4 July 1924

Oven-grilled calamari, chorizo, red pepper, chick peas, smoked paprika, sherry vinegar R80

Inspired by the cuisine of Valencia, Spain - a region famous for seafood and spicy chorizo sausage

Springbok carpaccio, pickled beetroot, kohlrabi, baby leaves, Parmesan and mustard aioli R85

Carpaccio was invented in 1950 by Giuseppe Cipriani from Harry's Bar in Venice.

Caprese salad, fior di latte, basil pesto, heirloom tomatoes, balsamic reduction R80

This patriotic salad features the three colours of the Italian flag.

Prawn tempura, courgette, celery, mushroom, citrus ponzu, basil emulsion R95

The origin of tempura (Japanese batter frying) dates back to mid-16th century Japan.

MAINS

Crumbed aubergine burger, grilled plum tomato, Healey's cheddar, mushrooms, basil pesto, hand-cut potato chips, sesame bun R95

The colloquial "veggie burger" may have been created in London in 1982 by Gregory Sams, who called it the "VegeBurger".

Monster Burger, spicy aioli, onion marmalade, Healey's cheddar, sesame bun R110

A Jan Cats classic since 1989

Artisanal cheese plate: Goat's black pepper chevin, gorgonzola, baked brie, fig compote, red wine pear, pancetta R115

The earliest archaeological evidence of cheese-making dates back to 5500 BC in what is now Kujawy, Poland.

Ale-battered hake, hand-cut potato chips, sauce tartare, charred lemon, mushy peas R130

In the early 1860s, J. Malin of London and J. Lees of Manchester both claim to have been the first to conceive the idea of serving fish and chips together.

Braised pork belly, coleslaw, red currants, smoked potato purée, baby carrots, green apple purée, charred sweetcorn R145

In 2011 - after 50 years - the trade in pork belly futures on the Chicago Mercantile Exchange came to an end.

Braised lamb shank with roasted baby potatoes R150

*Lamb shank had become a forgotten cut until celebrity chefs and trendy restaurants prudently retrieved it from oblivion. **Don't miss this one.***

Prawn risotto, garden peas, lemon preserve, grilled courgette, sweetcorn, prawn butter R155

Apprentice Valerius' accidental invention opened the kitchen door to a veritable cornucopia of risotto options.

West Coast mussels, Parmesan and bubbly cream, fennel, squid ink ciabatta R165

Prehistoric settlements in Scotland can often be identified by the large mounds of mussel shells nearby. (And yes - the bread is black.)

Chalmar beef sirloin, mushroom purée, caramelised onion, potato gratin, beef jus R185

We source our beef from the best local suppliers to ensure consistent quality. It is then cooked to perfection in our rather remarkable Jasper charcoal oven.

Pan-seared line fish, fennel velouté, prawn barley risotto, grilled prawn, red pepper fondue R190

"Line fish" refers to fish of smaller species, caught from the shore or with lines from boats, rather than by gargantuan fishing trawlers.

Karoo Certified Lamb rack, herb crust, charred aubergine and miso, confit tomatoes, fried polenta R195

The semi-arid and bio-diverse Karoo region is a South African treasure. Karoo Lamb is famous for its quality and flavour.

Seafood tagliatelle, calamari, prawns, line fish, baby squid, red pepper and prawn velouté R215

The first reference to pasta dates back to 1154 in Sicily. Having been with us for such a long time, there must be something in it?

SIDE DISHES

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