



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

Caesar Salad: Local cos, pancetta, Grana Padano, hen's egg, white anchovies, Caesar dressing R85

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

Kudu carpaccio salad, pickled beetroot, kohlrabi, baby leaves, Grana Padano and mustard aioli R90

Carpaccio was devised in 1950 by Giuseppe Cipriani at Harry's Bar in Venice.

Grilled halloumi salad, mixed lettuce, peach slices, cherry tomatoes R95

Despite their territorial dispute over the island of Cyprus, Turks and Greeks alike gladly partake of halloumi - a proudly Cypriot cheese.

Oven-grilled calamari, chorizo, red pepper, chick peas, smoked paprika, sherry vinegar R95

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

MAINS

Spicy veggie burger with tomato chutney, field mushrooms and basil aioli, hand-cut potato chips R145

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

Ale-battered hake, hand-cut potato chips, sauce tartare, charred lemon, mushy peas R155

In the 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.

Prawn risotto, garden peas, lemon preserve, grilled courgette, sweetcorn, prawn butter R185

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

Braised shank of Karoo Lamb (Certified Karoo Meat of Origin) with roasted new potatoes R185

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

Pan-seared line fish with polenta, charred corn, braised pak choi and chardonnay sauce R195

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

Grass-fed beef sirloin, mushroom purée, caramelised onion, potato gratin, beef jus R195

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

SIDE DISHES

Hand-cut potato chips with aioli or Garden salad or Seasonal vegetables or Battered onion rings R35



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.

DESSERTS

Trio of sorbet R75

As part of giving the world more than just desserts, the Ottoman Empire gave us sorbet - and we are delighted at this.

Mixed berry and white chocolate parfait, wild berry compote, strawberry sorbet R85

Parfait, originating from France, literally means "perfect". What more is there to add?

Butterscotch cheesecake with blueberry compote, honeycomb R85

There is evidence that cheesecake was served to Greek athletes during the first Olympic games in 776 BC. So there.

COFFEE AND SPECIAL BEVERAGES

Espresso R25

Americano R30

Double espresso R35

Cappuccino R35

Cafe latte R35

Hot chocolate R40

Irish Coffee R50

Dom Pedro R60

Double-thick malted milkshake: Vanilla; Strawberry; Chocolate R50

Good, freshly prepared food takes time.

Kindly allow us approximately 25 minutes to get yours ready.

JOIN THE CONVERSATION ON SOCIAL MEDIA

