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## CHEF'S MENU

### STARTERS

**Gnocchi, watercress and walnut pesto, walnuts, goat's milk feta, olives, semi-dried tomatoes R85**

*In the 19<sup>th</sup> century, Pellegrino Artusi - "the grandfather of Italian cuisine" - published the official gnocchi recipe.*

**Risotto with fresh exotic mushrooms, Grana Padano, truffle oil R90**

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

**Kudu carpaccio, 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.*

**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*

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

*The concept of batter frying was brought to Japan by the Portuguese in the mid-16<sup>th</sup> century. Fortunately for all involved, it caught on well.*

### MAINS

**Monster Burger, spicy aioli, onion rings, Healey's cheddar, sesame bun R145**

*A Jan Cats classic since 1989*

**Braised pork belly, coleslaw, red currants, smoked potato purée, baby carrots, green apple purée, charred sweetcorn R175**

*In 2011 - after 50 years - the trade in pork belly futures on the Chicago Mercantile Exchange became history.*

**Braised shank of Karoo Lamb (Certified Karoo Meat of Origin) with roasted new potatoes R195**

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

**Chalmar Beef sirloin, mushroom purée, caramelised onion, potato gratin, beef jus R195**

*The famous and unique Chalmar Beef appellation was registered in 1969 - and it is still going strong. Sirloin is cooked to perfection in our Josper charcoal oven.*

**Rack of Karoo Lamb (Certified Karoo Meat of Origin), herb crust, charred aubergine and miso, confit tomatoes, fried polenta R215**

*South African lamb is renowned for its quality and flavour; and, in this context, the rack is a consummate delicacy — not to be missed.*

**Karan Beef fillet, charred onion, mushroom dust, potato gratin, cauliflower and white truffle purée R225**

*Another famous local beef supplier - Karan Beef is Africa's largest cattle company. Fillet is cooked to perfection in our Josper charcoal oven.*

### FROM THE SEA

**Tempura battered fish, hand-cut potato chips, sauce tartare, charred lemon, mushy peas R165**

*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.*

**Mediterranean linguine with grilled prawns, feta, sundried tomato, Cajun spice, garlic and white wine sauce R180**

*Linguine originated in Liguria. Also known as the Italian Riviera, Liguria is home to the five adjacent and spectacular sea-side towns of the Cinque Terre.*

**Prawn risotto, garden peas, lemon preserve, grilled courgette, sweetcorn, prawn butter R195**

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

**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.*

### SIDE DISHES

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



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## SALADS AND LIGHT MEALS

**Spicy veggie burger with tomato chutney, field mushrooms and basil aioli, hand-cut potato chips R125**

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

**Sweet melon salad: Prosciutto, fior di latte mozzarella, balsamic vinaigrette R135**

*The process of making prosciutto can take from nine months to two years, depending on the size of the ham.*

**Grilled prawn and mango salad: Mango, lemon vinaigrette, avocado, balsamic reduction R135**

*Have you ever sampled this unconventional combination? It is patently delectable.*

## DESSERTS

**Amarula bread and butter pudding with rooibos ice cream R80**

*Alas, it is a myth that elephants become tipsy when they forage on the fruit of the marula tree.*

**Chef's lemon meringue with caramel ice cream R85**

*15 August is trumped as National Lemon Meringue Pie Day in the United States.*

**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.*

**Coconut and lemon verbena panna cotta, red velvet soil, hazelnut ice cream R85**

*The Italian Region of Piedmont includes panna cotta in its 2001 list of traditional food products of the region. (Clever move, as it is an exceptional dessert.)*

**Dark chocolate and toffee fondant, white chocolate ice cream, passion fruit anglaise R95**

*American chef Jean-Georges Vongerichten claims to have invented the fondant in New York in 1987.*

*However, French chef and chocolatier Jacques Torres disputes this claim, arguing that it had already existed in France.*

**Artisanal cheese plate: Goat's black pepper chevin, gorgonzola, baked brie, nuts, fig compote, red wine pear, pancetta R135**

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

## COFFEE AND SPECIAL BEVERAGES

**Espresso R25**

**Double espresso R30**

**Cafe latte R35**

**Irish Coffee R50**

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

**Americano R25**

**Cappuccino R30**

**Hot chocolate R40**

**Dom Pedro R60**

**Good, freshly prepared food takes time.**

**Kindly allow us approximately 25 minutes to get yours ready.**

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