



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

STARTERS

Gnocchi, watercress and walnut pesto, walnuts, goat's milk feta, olives, semi-dried tomatoes R65

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

Risotto with fresh exotic mushrooms, Grana Padano, truffle oil R70

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

Oven-grilled calamari, chorizo, red pepper, chick peas, smoked paprika, sherry vinegar R75

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

Kudu carpaccio, pickled beetroot, kohlrabi, baby leaves, Grana Padano and mustard aioli R85

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

MAINS

Spicy veggie burger with tomato chutney, field mushrooms and basil aioli, hand-cut potato chips R115

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 R125

A Jan Cats classic since 1989

Tempura battered fish, hand-cut potato chips, sauce tartare, charred lemon, mushy peas R140

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

Risotto with fresh exotic mushrooms, Grana Padano, truffle oil R145

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

Traditional lamb curry, tomato and onion relish, homemade chutney, yellow rice R155

Curry is a variety of dishes originating in the Indian subcontinent that use a complex combination of spices or herbs, usually including ground turmeric, cumin, coriander, ginger, and fresh or dried chilies

Slow braised oxtail stew, roasted baby carrots, garden peas, sweetcorn, mashed potato R155

Oxtail is a gelatin-rich meat, which is usually slow-cooked as a stew or braised. It is a traditional stock base for oxtail soup

Lamb shank from *Riebeeck Kasteel* with roasted new potatoes R155

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

Beef sirloin, mushroom purée, caramelised onion, potato gratin, beef jus R165

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

Premium beef fillet, charred onion, mushroom dust, potato gratin, cauliflower and white truffle purée R175

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

DESSERTS

Amarula bread and butter pudding with rooibos custard R65

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

Butterscotch cheesecake with blueberry compote, honeycomb R70

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

Dark chocolate and toffee fondant, white chocolate ice cream, passion fruit anglaise R75

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.

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