



This menu has been created to reflect the freshest and, whenever possible, organic produce & ingredients.

As with seasons, our menus change accordingly, to reflect and showcase the wide variety - and sometimes - unusual items that we can obtain from our suppliers or markets.

Please enjoy the selection that we have prepared for you, accompanied with one of our excellent wines to compliment the dishes.

We wish you an enjoyable dining experience

Create your own 'food tasting' menu, carefully paired with our fine selection of wines

Five course tasting menu R340.00 per person
Select 2 starters, 2 main courses and 1 dessert

Five course tasting menu (with wine) R620.00 per person
Select 2 starters, 2 main courses and 1 dessert

Starters

Poached salmon R90.00
Crisp green salad and soya reduction
Louis 57 Oosthuizen Chardonnay

Pumpkin velouté R70.00
Creamy pumpkin soup, wild mushrooms,
toasted pumpkin seeds, pepper tuile and herb oil
Leopards Leap Chardonnay Pinot Noir

Beef tartar R80.00
Beef fillet steak, sous vide egg yolk, cauliflower, beetroot,
micro greens, and potato and truffle parfait
Klein Constantia Cabernet / Merlot

Roasted duck R80.00
Spiced duck breast, burnt orange, coriander salsa,
roasted corn and orange tuile
Tokara Chardonnay

Baby squid R70.00
Grilled squid, tomato petals, lemon poached onion,
herbs and anchovy dressing
La Motte Sauvignon Blanc

Brown mushroom R70.00
Grilled brown mushroom topped with creamed spinach,
feta and sundried tomato
Ken Forrester Petit Chenin Blanc



Signature Dishes

Beef Beef fillet, slow braised oxtail, parsnip purée, butternut fondant, blue cheese mousse, caramelized onions and marrow jus <i>De Grendel Merlot</i>	R170.00
Lamb Slow braised lamb terrine, herb encrusted lamb rack, sticky lamb rib, pea & mint purée, roasted garlic, onions and lamb jus <i>Highlands Road Pinot Noir</i>	R180.00
Pork Slow roasted pork belly, apple purée, burnt apple, red cabbage, honey glazed carrots, pork shin pie and crackling with cider-velouté <i>De Grendel Rosé</i>	R110.00
Roasted chicken Roasted chicken breast, asparagus, peas, wild mushrooms, smoked potato purée and foie gras sauce <i>Rupert and Rothschild Baroness Nadine Chardonnay</i>	R130.00
Fish Grilled sea bass, salsa verde, smoked roasted red pepper and tomato sauce, clams, squid, saffron potato balls and fennel purée <i>Cederberg Sauvignon Blanc</i>	R130.00
Pink risotto Beetroot emulsion, wild mushrooms, parmesan cheese and truffle oil <i>Simonsig Chenin Blanc</i>	R95.00
Pasta Parmesan and lavender tortellini, almonds, nutmeg and hearty butter sauce <i>Pierre Jourdan Tranquille</i>	R95.00



The Butcher's Block

The Eastern Cape's finest red meats from trusted farms simply grilled and served with a choice of sauce and two sides

Beef Fillet 250 grams	R160.00	Beef Rump 250 grams	R145.00
Beef Sirloin 250 grams	R145.00	Beef T-Bone 400 grams	R165.00

Sauce of Choice

Mushroom
Pepper
Creamy garlic
Three cheeses
Monkey gland

Side Orders

Steakhouse fries
French fries
Onion rings
Sweet potato wedges
House salad

Roasted tomatoes
Market vegetables

Curry

Lamb curry R160.00
Slow cooked lamb curry served with basmati rice, roti or naan bread and sambals
La Motte Syrah Viognier

Butter chicken curry R160.00
Served with basmati rice, roti or naan bread and sambals
Haute Cabrière Chardonnay Pinot Noir

Chicken and prawn curry R145.00
Served with basmati rice, poppadum and sambals
Leopards Leap Chardonnay Pinot Noir

Lamb biryani R145.00
Served with dhal, saffron butter and spicy carrot salad
Tokara Cabernet Sauvignon

Tandoori beef R160.00
Tandoori beef fillet, Bombay potatoes, mango chutney, dhal and naan bread
La Motte Syrah Viognier

Tandoori chicken R145.00
Half chicken, marinated and cooked in our tandoori oven, served with spicy chips and a green salad
Cederberg Sustainable Rosé

Vegetarian R110.00
Chickpea curry, tarka dhal, basmati rice, roti or naan bread and sambals
Cederberg Sauvignon Blanc



Dessert

Homemade ice cream Fudge, chocolate sauce, berry coulis and biscuit base <i>Allesverloren Port</i>	R70.00
Lemon meringue Meringues, rose toffee, coconut and lime ice-cream <i>Simonsig Chenin Blanc</i>	R70.00
Chocolate delice Smoked yoghurt, fudge, berry coulis, tuile biscuit and prune ganache <i>Guardian Peak Shiraz</i>	R70.00
Strawberry three ways Coconut panna cotta, strawberry gel, fresh strawberries and strawberry sorbet <i>La Motte Straw Wine</i>	R70.00
Banana parfait Caramelized bananas, nut brittle, banana and peanut butter ice cream and candied nuts <i>Leopards Leap Sauvignon Blanc</i>	R70.00
Kipling's Brasserie forest Tempered chocolate cylinder, hazelnut mousse, chocolate soil, berry coulis, meringue, mint soufflé and honeycomb <i>Moet and Chandon Brut Imperial</i>	R70.00