



OLIVER'S

Taste

Lunch & Dinner Menu

À la Carte Menu

Let's Get Started ...

Soup of the Day

R 70 

Fresh Garden Greens with Sugar Snaps, Julienne Carrots, roasted Beetroot & Butternut
sprinkled with Quinoa and roasted Pecan Nuts
splashed with a Balsamic-Soya Dressing

R 80 

Double baked Cheese Soufflé on a light Cheese Float
with a Shiraz poached Pear, Wild Rocket and Parma Ham Chards

R 85 

Crispy fried Chicken Livers splashed with a Sherry Vinegar and Onion Jus
served on Baby Spinach & spicy Roma-Tomato Ragout

R 90

Seasoned Cocktail Prawns and Crab Meat
served on Avocado and Apple Salsa with crispy Tortilla

R 95

Duo of smoked Warthog and Springbok Carpaccio
with Red Wine Syrup, Parmesan Shavings & Sweet Potato Waffle Chips

R 95

Pasta-bilities...

Roasted Spinach Gnocchi on a Cauliflower Float
with Tempura Cauliflower and Broccoli sprinkled with Popcorn Dust

Starter - R 85 Main Course - R 155 

Homemade Pasta Pockets with Mushroom, Ricotta and Baby Spinach
with roasted Baby Tomato, splashed with a clarified Sage Butter

Starter - R 95 Main Course - R 165 

Creamy White Wine, Pea & Shrimp Risotto
garnished with a grilled Prawn & Mussels

Starter - R 120 Main Course - R 190

The Main Attraction ...

Tender Beef Fillet topped with Chimichurri Sauce
with roasted Vegetables, roasted Garlic Bulb and pan-fried Potatoes
R 240

Pinotage-braised Lamb Shank on a Red Wine Jus
served with crushed New Potatoes and minty Mushy Peas
R 250

Oliver's crackling Pork Belly on a sticky Apricot Sauce
with caramelised Onion Croquette and Sweet Carrots
Starter - R 135 Main Course - R 210

Tender grilled Kudu Fillet on a Cabernet Demi-Glace
served with Austrian Cheese Spätzle and Bavarian Cabbage
R 230

Grilled Kingklip on a light Dill and Caper Velouté
served with Pommes Parisienne and Baby Vegetables
R 230

Spanish Chicken Supreme on a smoky Paprika Sauce
served with Black Rice and Ratatouille
R 210

Don't Run Away Just Yet ...

Oliver's Austrian Apple Strudel on Vanilla Custard and Vanilla Ice Cream

Black-Bottom Cheese Cake with a mixed Berry Coulis

Passion Fruit Crème Brûlée served on a Mango Compote and Shortbread

Belgium Chocolate Mousse with poached Pear and Pistachio Crumble

Crêpes Suzette soaked in an Orange Syrup
flambéed with Drambuie and served with Vanilla Ice Cream

Malva Pudding with Dates & Ginger on Amarula Crème Anglaise with Ice Cream

3-scoops homemade Ice-Cream served with a Brandy Snap & Chocolate or Caramel Sauce

R 75

The Mouse Trap ...

Mixed Cheese Board with homemade Preserves and Crackers R 130 



Dining in our Wine Cellar

Experience fun-dining in the privacy of our wine cellar!

Enjoy a combination of Cheese Fondue and Raclette.

Raclette is a Swiss cheese melted under a specially designed oven.

Accompanied with Baby Potato, Table Salad, Pickles and Sauces.

The oven also has a hot plate to grill a selection of Beef, Chicken and Ostrich.

Additionally, you may choose a Starter and Dessert off the à-la-carte menu.

Please note, this will be charged separately.

R340 per person

This includes Cheese Fondue, 100g Raclette per person and 100g each meat and sides.

R70 extra

Per 100g Raclette Cheese or per 100g Meat ordered

You are also most welcome to enjoy an à-la-carte dinner in the cellar.

Please note that the Raclette & Fondue has to be booked in advance.

A maximum number of 10 people has space in the cellar.

Regrettably not served in the restaurant.

Gemütlichkeit