



OLIVER'S

Taste

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À la Carte Lunch & Dinner Menu (from April 2024)

Let's Get Started ...

Soup of the Day - R 70

Oliver's Garden Salad served with pickled and fresh Apple Julienne,
Quinoa, toasted Pecan Nuts, Danish Feta & roasted Raisins - R 80

Honey-cured Norwegian Salmon set on spicy Noodles
accompanied with a warm Cucumber and Avo Gazpacho - R 110

Doubled baked Goats Cheese Soufflé on a light Cheese Float
with a roasted Baby Beets & Orange Salad, sprinkled with toasted Macadamias - R 95

Crispy Chicken Livers set on Sweet & Spicy Onions and Chorizo Chards
accompanied with smoked Paprika Aioli - R 95

Slow Roasted Lamb Trinchado served with roasted Garlic Pita - R 115

Springbok Duo - Carpaccio and Tartare served with Garlic Melba, Herb-infused Oil,
Mustard Mayo, crispy Capers & Parmesan Shavings - R 110

Grilled Parmesan Polenta Cake set on creamy Butternut Purée
served with Baby Marrow Ribbons, Feta Crumble and toasted Pumpkin Seeds - R 90



The Main Attraction ...

Beef Fillet laced with a Demi-Glace, served on a Porcini Purée
accompanied with Pommes Anna and charred Baby Leeks - R 260

Braised Lamb Shank topped with a Harissa Jus
set on roasted Garlic & Rosemary crushed New Potatoes, seasonal Vegetables - R 275

Oliver's crackling Pork Belly on a sticky Apricot Sauce
with caramelised Onion Croquette and sweet Carrots
Starter - R 170 Main - R 250

Herb crusted Seabass with Mussels & flash-fried Calamari
on Pommes Cocotte, Edamame & Green Beans in a White Wine & Tarragon Butter Sauce - R 240

Stuffed Chicken Supreme set on sautéed Baby Spinach, splashed with a Bourbon Jus
served with a baked Bobotie Orzo, sprinkled with Pine Nuts - R 230

Confit Duck Leg & seared Duck Breast with Honey-glazed Cherries
served with Fondant Potato and toasted Almond Greens - R 240

Pasta-bilities...

Roasted Herb-Gnocchi set on Mediterranean Roast Vegetables
on a Tomato & Basil Float drizzled with Basil Pesto
Starter - R 95 Main Course - R 180



Homemade Ravioli with a Spinach, Mushroom and Ricotta Filling
served in a Vegetable Broth, sprinkled with Onion Chives
Starter - R 95 Main Course - R 180



Creamy Sweet Corn & White Wine Risotto with an Onion & roasted Garlic Velouté
with grilled Corn & Tomato Concassé, sprinkled with truffled Popcorn Crumble
Starter - R 95 Main Course - R 180



Don't Run Away Just Yet ...

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

Vanilla Bean & Cointreau Crème Brûlée served with a Citrus and Mint Relish

Dark Chocolate Fondant served with Mango Compôte,
served with White Chocolate Ice Cream

Viennese Ice Coffee perfumed with Amaretto, served with Wafers

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

Sticky Fig & Date Pudding served with Butterscotch Sauce
Pistachio Crumble and Pistachio Ice Cream
R 80

The Mouse Trap ...

Mixed Cheese Board with homemade Preserves and Crackers (serves 2)
R 150



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.

R370 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.