



À la Carte Lunch & Dinner Menu

(from November 2024)

Opening Acts ...

Soup of the Day - R 70

Oliver's Garden Greens with roasted Baby Beets, Sugar Snaps, Danish Feta
toasted Pecan Nuts drizzled with a Balsamic Vinaigrette - R 90

Crispy Chicken Livers served on spicy Sweet & Sour Onion
with smoked Paprika Aioli and Chorizo Chards - R 95

Twice-baked Cheese Soufflé with an Apple, Pomegranate & Macadamia Salad
drizzled with a Balsamic & Fig Reduction - R 100

Duo of smoked Ostrich Carpaccio & Ostrich Tataki with pickled Shimeji Mushrooms,
Parmesan Shavings on a Radish & Spring Onion Salad with crispy Potato Angel Hair - R 115

Oliver's Prawn Cocktail - Marinated Prawns out of the shell
served on an Avocado, Papino & Quinoa Tian topped with crispy Tortilla - R 120

Moroccan Lamb Kebab set on roasted Roma Tomato & mixed Pepper Couscous
drizzled with Chimichurri served with Roti & Tzatziki - R 120



The Main Affair ...

Grilled Beef Fillet on Oxtail Ragout, drizzled with a Rosemary & Shiraz Jus
served with Potato Dauphinoise and roasted Baby Onions - R 260

Braised Lamb Shank laced with a Harissa Jus
accompanied with rustic New Potatoes and seasonal Vegetables - R 270

Oliver's crackling Pork Belly on a sticky Apricot Sauce
with caramelised Onion Croquette and sweet Carrots
Starter - R 175 Main - R 255

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

Chicken Supreme stuffed with Mozzarella, sun-dried Tomato & Basil
served on a bed of wilted Baby Spinach and Tagliatelle
drizzled with a roasted Red Pepper Sauce, sprinkled with fresh Parmesan - R 235

Seared Ostrich Fillet served with homemade Cheese Spätzle
on Carrot Purée, drizzled with a Glühwein Jus - R 240

Pasta la Vista ...

Roasted Kale & Spinach Gnocchi on a Cauliflower Float
accompanied with sautéed Mushroom, Mange Tout and crispy Leek
Starter - R 100 Main Course - R 190



Roasted Butternut Ravioli set on Gem Squash Float
drizzled with burnt Sage Butter garnished with Butternut Chips
Starter - R 100 Main Course - R 190



Creamy White Wine Risotto with roasted Beetroot, Kale & caramelised Onions
garnished with a Feta & Pine Nut Crumble
Starter - R 100 Main Course - R 190



Fish & Seafood infused with Chilli, Ginger & Garlic tossed with homemade Tagliatelle Pasta
Starter - R 120 Main Course - R 220

The Sweetest Endings ...

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

Rooibos & Lemon Crème Brûlée served with Earl Grey Shortbread

White Chocolate Parfait set on a Raspberry Coulis served with a Coconut Tuille
Raspberry Sorbet, Pistachio Crumble and macerated Berries

Viennese Ice Coffee perfumed with Amaretto, served with a Wafer

Warm Honey-Cake with Meringue Pebbles, Peppermint Tea & Thyme Ice Cream,
Rose Dust and drizzled with Rose Geranium Salted Caramel

Crêpes Suzette flambéed with Drambuie and served with Vanilla Ice Cream

Dark Chocolate and Espresso Mousse Tartlet with Nut Brittle, After-Eight Gelato and Mint Crisps
R 80

A Cheesy Delight ...

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 **8 people** has space in the cellar.

Regrettably not served in the restaurant.