



À la Carte Lunch & Dinner Menu (from June 2025)

Opening Acts ...

Soup of the Day	R 70	
Mixed Garden Greens with roasted Butternut and Beetroot, Quinoa, Sugar Snaps, Danish Feta and Pecan Nuts drizzled with a Mustard Honey Dressing	R 90	
Wild Mushroom Mousse served on a delicate Garlic & Roquefort Reduction with crispy Tortilla	R 95	
Mini Pot Pie of pan seared Chicken Livers in a Port & Rosemary Sauce with freshly baked Crostini topped with a Balsamic Onion Marmalade and crispy Parma Ham	R 95	
Twice-baked Cheese Soufflé served with a Balsamic & Fig Reduction topped with an Apple, Pomegranate, Macadamia and Baby Green Salad	R 100	
Springbok & Kudu Carpaccio served with Garlic Melba, crispy Capers and Parmesan Shavings drizzled with a Herb-infused Olive Oil and light Mustard-Mayo	R 115	
Seared Duck Breast with Confit Duck Wontons served on Truffle-scented Pea Purée sprinkled with Edamame Beans and drizzled with a Red Wine & Black Cherry Syrup	R 135	

The Interlude ...

Roasted Bone Marrow served with Gorgonzola Snails, crispy Chorizo Bits & Sourdough Bread	R 115	
Phyllo Parcel with a Smoked Trout Fillet, Cream Cheese & Horseradish Filling set on a light Crème Fraîche & Dill Sauce with Capers	R 135	
Lamb Kebab folded in a Roti filled with a Tomato, Cucumber & Almond Flake Couscous drizzled with Chimichurri, served with Tzatziki on the side	R 135	
Roasted Spinach Gnocchi on a Butternut Float drizzled with Gremolata sprinkled with lightly toasted Macadamia Nuts and Parmesan	Starter R 100 Main R 190	
Homemade Ravioli filled with Ricotta, Mushroom and Baby Spinach served with roasted Baby Tomatoes and splashed with clarified Butter	Starter R 100 Main R 190	
Creamy White Wine & Exotic Mushroom Risotto topped with crispy Kale perfumed with Truffle Oil and finished with a Parmesan Disc	Starter R 100 Main R 190	

The Main Stage ...

Grilled Beef Fillet topped with an Oxtail Rissole on caramelised Onion-Mash and seasonal Vegetables, accompanied with a Cabernet Jus		R 280
Slow-Cooked Lamb Shank on Orange-infused Sweet Potato Mash with Pommes Cocotte and seasonal Vegetables, on a Rosemary Jus		R 270
Oliver's crackling Pork Belly on a sticky Apricot Sauce with caramelised Onion Croquette and sweet Carrots	Starter Main	R 175 R 255
Pan-Seared Seabass on a light White Wine and Tarragon Cream with Fennel & Leek Ragout on Lyonnaise Potatoes and seasonal Green Vegetables		R 245
Succulent Chicken Supreme stuffed with Spinach & Danish Feta served on Ratatouille and creamy Polenta Cake		R 240
Ostrich Fillet on a Red Wine & Rooibos Reduction served with Austrian Cheese Spätzle and sautéed seasonal Vegetables		R 285
Cape Malay Sweet Potato, Chickpea, Butternut & Green Bean Curry served with Coconut-infused Basmati Rice served with Poppadum and Sambals		R 205



Sweet Serenade ...

Oliver's Austrian Apple Strudel on Vanilla Custard and Vanilla Ice Cream	All Desserts	R 80
Citrus-infused Crème Brûlée served with Rooibos Shortbread		
Boozy Rum & Raisin Parfait on a Chocolate Mocha Float with Cookie Crumble		
Viennese Ice Coffee perfumed with Amaretto, served with a Wafer		
Black-bottom Cheese Cake with a Granadilla Coulis		
Crêpes Suzette flambéed with Drambuie and served with Ice Cream		
Dark Chocolate Fondant served on a Glühwein Float served with Vanilla Ice Cream		

A Cheesy Ending ...

Mixed Cheese Board with homemade Preserves and Crackers (<i>serves 2</i>)	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.