







À la Carte Lunch & Dinner Menu (from June 2026)

Opening Acts ... *The curtain rises. Light, vibrant starters to awaken the palate.*

Soup of the Day	R 80	
Fresh Garden Greens with Sugar Snaps, roasted Beetroot & Butternut, Danish Feta finished with Quinoa and toasted Pecan Nuts, dressed in a Balsamic-Soy Vinaigrette	R 110	
Oliver's Caprese Salad - Rosa Tomato, Bocconcini and Avocado tossed with Micro Greens, drizzled with Basil Pesto served with crunchy Melba Toast	R 105	
Cold-smoked Springbok Carpaccio with Mushroom Tartar and pickled Red Onions drizzled with a Balsamic Reduction and Parmesan Shavings	R 120	
Crispy Chicken Livers on Sweet & Spicy Onions with smoked Paprika Aioli	R 105	
Pan-fried Paprika Snails served in Mini Vol-au-Vent served on a light Garlic Cream with a Parsley Oil Drizzle	R 110	
Double baked Cheese Soufflé on a light Cheese Velouté paired with a Shiraz-poached Pear and Wild Rocket	R 110	
Oliver's Prawn Cocktail – Marinated and shelled Prawns on Avocado, Papino & Quinoa Tian, topped with crispy Tortilla	R 125	

The Interludes ... *A shift in tempo. Elevated mid-courses and substantial small plates.*

Moroccan-inspired Lamb Kebab on roasted Roma Tomato & mixed Pepper Couscous drizzled with Chimichurri, served with Roti & Tzatziki	R 155	
Grilled Parmesan Polenta Cake set on Ratatouille served with Baby Marrow Ribbons, Feta Crumble and toasted Pumpkin Seeds	R 140	
Hot Smoked Trout Phyllo Parcel with Cream Cheese & Horseradish on a Lemon Dill Yogurt Sauce, finished with a touch of Salsa Verde & crispy Capers	R 150	
Roasted Spinach Gnocchi on a smooth Cauliflower Velouté topped with fresh Rocket, roasted Pine Nuts and Grana Padano Parmesan Shavings	Starter R 120 Main R 220	
White Wine Risotto with roasted Butternut & caramelised Onions topped with crispy Kale and Vegetable Crisps	Starter R 120 Main R 220	
Handmade Ravioli with Mushroom, Ricotta and Baby Spinach with roasted Baby Tomato, splashed with a clarified Sage Butter	Starter R 120 Main R 220	

The Main Stage ... *The headliners. Bold, show-stopping flavours that take centre-stage.*

Grilled Beef Fillet with Oxtail Rissoles on Carrot Purée on a Brandy infused Green Peppercorn Jus and Pommes Cocotte	R 285
Pinotage-braised Lamb Shank finished with a Red Wine Jus set on roasted Garlic & Rosemary crushed New Potatoes & seasonal Vegetable	R 305
Oliver's crackling Pork Belly on a sticky Apricot Sauce with caramelised Onion Croquette and sweet Carrots	Starter R 190 Main R 280
Seared Ostrich Fillet served with Austrian Cheese & Speck Spätzle and braised Bavarian Cabbage, on a velvety Cabernet Demi-Glace (<i>grilled rare to medium rare</i>)	R 275
Grilled Seabass with lightly dusted Calamari set over a Potato-Leek Purée, finished with a White Wine & Fennel Beurre Blanc with Edamame & Green Beans	R 290
Pan-seared Duck Breast with Black Cherries served with Fondant Potato and toasted Almond Greens	R 295
Fragrant Chicken, Vegetable & Cashew Nut Curry served with Coconut-infused Basmati Rice, home-made Chutney, Sambals & crisp Poppadom	R 245

Sweet Serenades ... *The final note. A decadent collection of sweet masterpieces.*

Oliver's Austrian Apple Strudel on Vanilla Custard and Vanilla Ice Cream	All Desserts R 80
Semifreddo-style Meringue Ice Cream drizzled with a vibrant Granadilla Compôte sprinkled with honey-glazed Pecan Nut Brittle	
Vanilla Bean Crème Brûlée served with a Citrus and Mint Relish	
Crêpes Suzette soaked in an Orange Syrup flambéed with Drambuie and served with Vanilla Ice Cream	
Dark Chocolate Fondant on a warm Glühwein Reduction served with Vanilla Ice Cream	
Biscoff-bottom baked Cheese Cake with a Summer Berry Coulis	



Cheesy Endings ... *Implies a hidden, exclusive treat to wind down the night.*

Mixed Cheese Board with homemade Preserves and Crackers (serves 2)	R 160
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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.