



STARTERS

(CC) CELLARS' CLASSIC CAESAR SALAD | R160
gem lettuce, crispy hen's egg, parmesan, bacon bits, anchovies, caesar dressing

(CC) AGED BOLAND DOUBLE BAKED CHEESE SOUFFLÉ (v) | R155
parmesan, juniper infused cheese sauce

SALMON FISH CAKE | R170
sauce gribiche, soft poached egg yolk, wilted young spinach, lemon vinaigrette

SPRINGBOK SHANK RAVIOLO | R165
grain salsa, shimeji mushroom, grana padano, braised emulsion

WARM BUFFALO BURRATA (v) | R175
grilled aubergine, tomato-spekboom chutney, basil, piadina

CAPE MALAY SPICED CRISPY CALAMARI | R165
fynbos aioli, coriander, pickled green apple salsa

TEMPURA PRAWNS | R165
hot vermicelli noodles, coriander, sweet chili sauce, spring onion

SEARED TUNA NIÇOISE SALAD (gf) | R175
grilled baby gem, tomatoes, fine beans, olives, new potatoes, boiled egg

MAINS

BUTTER POACHED CATCH OF THE DAY (gf) | R265
celeriac gratin, confit fennel, salmon roe,
tomato beurre blanc

200G GRILLED BEEF FILLET (gf) | R285
sauce béarnaise, triple cooked chips, umami ketchup

SEAFOOD MEDLEY (gf) | R275
saffron risotto, local fish, calamari, prawns,
mussels, dill oil, nero bisque

(CC) TRADITIONAL CAPE MALAY BOBOTIE
steamed white rice, minted pea samosa, cumin roti, sambals
karoo lamb | R205 mushroom & lentil (v) | R195

EXOTIC MUSHROOM ARANCINI (v) | R225
selection of local mushrooms, sage crumble, thyme velouté

THAI SPICED RED CHICKEN CURRY (gf) | R275
deboned thighs, garden peas, bamboo shoots,
baby corn, coconut, pickled onions, steamed rice

SHREDDED BEEF SHIN RAGU | R285
pappardelle pasta, confit tomato, parmesan, gremolata

FREE RANGE CHALMAR BEEF BURGER | R225
exotic mushrooms, red onion marmalade,
matured cheddar cheese, sundried tomato relish,
triple cooked chips, umami ketchup

BRAISED KLEIN KAROO LAMB SHOULDER (gf) | R295
pommes purée, marrow brûlée, pearl onion, mushroom jus

SEARED NORWEGIAN SALMON (gf) | R285
grilled pineapple, soba noodles, pak choi, miso vinaigrette

SIDES | R65

steamed seasonal vegetables | side garden salad | triple cooked chips | steamed basmati rice

DESSERTS

(CC) LIZ MCGRATH CHOCOLATE PLATE | R175
passion fruit, dark chocolate fondant, white chocolate ice cream

WHISKEY & COFFEE | R165
chocolate anglaise, caramel, streusel, coffee foam, whiskey ice cream

CITRUS - MATCHA GATEAU | R175
lime gel, naartjie whip crème, pistachio ice cream

CARAMEL & BANANA TARTLET | R155
peanut whipped ganache, brûléed banana, chocolate chip ice cream

COCONUT MOUSSE (gf) | R170
pineapple curd, black sesame, coconut foam, compressed pineapple

LOCAL FOUR-CHEESE PLATTER | R195
homemade preserves, lavash

VEGAN MENU ON REQUEST

CC Cellars' Classic | v vegetarian | gf gluten-free

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SOYA & DAIRY.
Please notify your server if any of the above dietaries apply to you.