

## NIBBLES

- Woodfired, seeded bread twists** with 50  
smoked butter, olive oil & herb salt
- Warm Marinated Olives & Tomato** 50
- Wagyu Biltong** 75

## PLATES MENU

-  **Baby Mixed Greens** with truffle oil, 140  
vegan parmesan, crispy onion & lime
- Salt & Pepper Calamari** with winter 140  
veg, chilli & coriander cream
-  **Home Made Fishcakes** with Asian 135  
salad & herbed miso dressing
-  **Aubergine Rolls** filled with basil and 145  
cream cheese, topped with Napolitano  
and mozzarella
-  **Porcini Panzerotti** with grilled 155  
Mushrooms, mushroom broth,  
thyme butter & parmesan
- Fragrant Chicken Curry** served with 150  
naan bread & micro coriander
- Hollandse Pepper Fillet** 100g prime 160  
cut fillet, house cut chips, pepper and  
brandy cream sauce, flambéed
- Korean BBQ Pork Belly** with sautéed 155  
black rice, sweet potato & beetroot jus

## WINTER FAVOURITES

- Duck and Cherry Pie** back by popular 295  
demand
- Chef Porchia's Bobotie** with almond 195  
and apricot chutney
- Deboned Osso Bucco** with a creamy 245  
polenta, gremolata

 **vegan | vegetarian option available**

for parties of eight or more a discretionary 12.5%  
service charge will be added to your bill

## 96 SIGNATURES

- Hollandse Pepper Fillet** - 200g prime 295  
cut fillet, house cut chips, pepper &  
brandy cream sauce, flambéed
- Chefs Prime Cut** - 300g Bonsmara 295  
Rib Eye, topped with Café de Paris butter,  
with house cut chips.
- Classic Wagyu Burger** - 200g prime 185  
wagyu patty, sesame bun, shredded  
lettuce, tomato, bacon & cheddar cheese.
- Traditional Steak Florentine** - Dry  
aged on site. A 3 to 4 finger thick, 1195/kg  
T-Bone cut from pasture fed Bonsmara.  
Ideal to share with 2 – 4 people. (sizes  
vary, ask your server) with house cut  
chips & a red wine reduction.

## ON THE SIDE

- Posh Chips** - truffle oil and parmesan 85  
cheese
- Sautéed Seasonal Greens** - fine beans, 65  
baby marrow & mange tout
- Buttered Cabbage** 65
- Side Salad** served with parmesan & 65  
pumpkin seeds

## SOMETHING SWEET

- Classic Crème Brulée** with candied 110  
ginger shortbread
- Chocolate Cheesecake** served with 120  
chocolate mousse & cherry compote
- Caramelized Pear Tart** with toasted 120  
cashews, spiced crème pâtissiere
- Salted Caramel Ice Cream** with maple 110  
bacon & Beignet
- Chefs' Cheese Plate** with preserves & 5Q  
crackers

# COCKTAILS & GINSPIRATIONS

<b>Mojito</b> - Bacardi Rum, Lemon, mint leaves, soda water	<b>65</b>
<b>Aperol Spritzer</b> - Sparklehorse MCC, Aperol, soda water	<b>70</b>
<b>Wow Wow</b> - Red Grapetizer, orange juice, elderflower, vodka	<b>65</b>
<b>Gang Gang Sling</b> - Gang Gang Gin, Martini Fiero, bitters, tonic	<b>70</b>
<b>Cucumber Mint Fizz</b> - Gin, cucumber, soda, mint	<b>70</b>
<b>Pink Fairy</b> - Musgrave Pink Gin, pink tonic, rosemary	<b>70</b>

## BEER & CIDER

### ON TAP | SMALL 35 | LARGE 55

Stellenbrau Craven Craft Lager	
Jack Black Butchers Block Pale Ale	

### BOTTLED

Devils Peak First Light Golden Ale	<b>40</b>
Jack Black Skeleton Coast IPA	<b>45</b>
CBC Amber Weiss	<b>55</b>
Heineken Lager	<b>28</b>
Castle Lite	<b>25</b>
Savanna Dry   Lite	<b>30</b>
Three Spade Cider	<b>45</b>

## ALCOHOL FREE

Savanna Lemon	<b>30</b>
Devils Peak Hero	<b>35</b>
Castle Free	<b>25</b>
Duchess Botanical G&T	<b>40</b>

## SOFT DRINKS

Soda water, Bitter Lemon, Tonic Water, Pink Tonic, Ginger Ale, Lemonade	<b>22</b>
Coke, Coke Lite, Coke Zero, Cream Soda, Sprite, Sprite Zero, Fanta Orange	<b>26</b>

Appletiser, Red Grapetiser,	<b>28</b>
Bos Iced Tea - peach or lemon	
Liquifruit - Apple	<b>16</b>
Fresh Juice - orange or fruit cocktail	<b>20</b>
Red Bull	<b>45</b>

## WINES BY THE GLASS

### BUBBLES

Ken Forrester Sparklehorse MCC	<b>80</b>
Villiera Tradition Brut Rosé NV	<b>70</b>

### WHITE

Petit Rosé	<b>40</b>
Petit Sauvignon Blanc	<b>40</b>
Ken Forrester Reserve Sauvignon Blanc	<b>55</b>
Petit Chenin Blanc	<b>40</b>
Ken Forrester Reserve Chenin Blanc	<b>90</b>
Petit Chardonnay	<b>40</b>
Journey's End Chardonnay	<b>80</b>

### RED

Petit Merlot	<b>45</b>
Yonderhill Merlot	<b>95</b>
Petit Cabernet Sauvignon	<b>45</b>
Journeys End Cabernet Sauvignon	<b>115</b>
Petit Pinotage	<b>45</b>
Ken Forrester Renegade (Rhône blend)	<b>100</b>
Ken Forrester Pats Garden (Bordeaux Blend)	<b>100</b>
Migliarina Shiraz	<b>95</b>
Kruger Family Wines Sans Chene Pinot Noir	<b>70</b>

## AFTER DINNER

"T" Noble Late Harvest 2020	<b>80</b>
Heggies - Botrytis Riesling 2010	<b>150</b>
Boplaas Vintage Reserve 2018	<b>45</b>
De Krans Tawny Port	<b>45</b>
Boplaas Cape Tawny	<b>45</b>
Ken Forrester Spirit of FMC Grappa	<b>40</b>
Hilton Viognier Grappa	<b>40</b>