

# The MENU

## STARTER

### **Roast Aubergine Tarte Tin**

Terra Del Capo Pinot Gris '22 - R225  
Marass Piekenierskloof Chenin Blanc '22 - R255  
Cederberg Chenin Blanc '25 - R300

## MAIN COURSE

### **Stripped Brahman Beef Fillet served with Savoury Brown Rice & Soy Asian Greens**

Reyneke Shiraz/Cabernet '21 - R375  
Hartenberg Cab/Shiraz '21 - R550  
Diemersfontein Pinotage '24 - R345  
Warwick Three Cape Ladies '21 - R525  
Black Oystercatcher Triton '20 - R465  
Springfield Whole Berry Cab '21 - R455  
Bartinney Cabernet '17 - R855  
Beaumont Mourvèdre '21 - R995

## DESSERT

### **Chocolate Orange Bread & Butter Pudding**

Jordan Meillifera (glass - R185)  
Wilderer Shiraz Grappa (glass - R60)

# The Vegan

# M E N U

## STARTER

### **Roast Aubergine Tarte Tin**

Terra Del Capo Pinot Gris '22 - R225  
Cederberg Chenin Blanc '25 - R300

## MAIN COURSE

### **Asian-style Tofu Stir-fry served with Savoury Brown Rice & Soy Asian Greens**

Reyneke Shiraz/Cabernet '21 - R375  
Hartenberg Cab/Shiraz '21 - R550  
Warwick Three Cape Ladies '21 - R525  
Springfield Whole Berry Cab '21 - R455

## DESSERT

### **Chocolate Orange Bread & Butter Pudding**

Wilderer Shiraz Grappa (glass - R60)

# The MENU

## STARTER

### **Creamy Potato & Leek Soup**

Compagniesdrift Chardonnay '23 - R225

Lowerland Colombard '24 - R825

Lievland Chenin Blanc '25 - R420

## MAIN COURSE

### **Crispy Crusted Chicken Parcels served with Creamed Sweet Potato & Salted Green Beans**

Org de Rac Organic Cabernet '20 - R325

TSW Syrah '23 - R375

La Motte Cabernet Sauvignon '22 - R385

Schultz Family 'Pepper Street' Solid Syrah '23 - R625

Bizoe Estaletta Syrah '16 - R545

Fryers Cover Bamboes Bay Sauv Blanc '20 - R975

## DESSERT

### **Crème Brulee served with Berry Coulis & Toasted Coconut Shavings**

Pierre Jourdan Brut (glass - R125)

Nitida Modjadaji Noble Late Harvest '19 (glass - R145)

# The Vegan

# M E N U

## STARTER

### **Chunky Potato & Leek Soup**

Compagniesdrift Chardonnay '23 - R225

Lowerland Colombard '24 - R825

Lievland Chenin Blanc '25 - R420

## MAIN COURSE

### **Crispy Crusted Chickpea Parcels served with Creamed Sweet Potato & Salted Green Beans**

Org de Rac Organic Cabernet '20 - R325

TSW Syrah '23 - R375

La Motte Cabernet Sauvignon '22 - R385

Schultz Family 'Pepper Street' Solid Syrah '23 - R625

Bizoe Estaletta Syrah '16 - R545

Fryers Cover Bamboes Bay Sauv Blanc '20 - R975

## DESSERT

### **Coconut Crème Brule served with Berry Coulis & Toasted Coconut Shavings**

Pierre Jourdan Brut (glass - R125)

Nitida Modjadaji Noble Late Harvest '19 (glass - R145)

# The MENU

## STARTER

### **Drakensberg Smoked Trout Fishcakes served with a Tartare Sauce**

Dawn Patrol Cinsault Rosé '25 - R265  
Delaire Graff Cab Franc Rosé '25 - R425  
Bouchard Finlayson Sans Barrique '24 - R375  
Bizoe Henrietta '18 - R525  
Cape Point Isliedh '20 - R1150

## MAIN COURSE

### **Solar-cooked Lamb Shank Potjiekos served with Basmati Rice & Steamed Vegetables**

Lowerland Tolbos Tannat '19 - R855  
Darling Cellars Old Bush Vine Cinsaut '21 - R600  
Warwick Cabernet Franc '16 - R1250  
1900 Spioenkop Pinotage '21 - R600  
Abingdon Nebbiolo '22 - R995  
Painted Wolf Guillermo Pinotage '21 - R700  
Survivor Pinotage '24 - R430

## DESSERT

### **Apples Baked in crisp Puff Party served with sticky sweet Syrup & homemade Vanilla Custard**

Thelema Vin de Hel '16 (glass R225)  
Allesverloren Fine Old Vintage (glass R30)  
Org de Rac IL Genio Grappa (glass R40)

# The Vegan

# M E N U

## STARTER

**Traditional Potato Cakes served with a Spring Onion Dip**

Dawn Patrol Cinsault Rosé '25 - R265

Delaire Graff Cab Franc Rosé '25 - R425

Bouchard Finlayson Sans Barrique '24 - R375

Bizoe Henrietta '18 - R525

Cape Point Isliedh '20 - R1150

## MAIN COURSE

**Crispy Citrus Cauliflower Florest served with Butterbean Mash & Steamed Vegetables**

Lowerland Tolbos Tannat '19 - R855

Darling Cellars Old Bush Vine Cinsaut '21 - R600

Warwick Cabernet Franc '16 - R1250

1900 Spioenkop Pinotage '21 - R600

Abingdon Nebbiolo '22 - R995

Painted Wolf Guillermo Pinotage '21 - R700

Survivor Pinotage '24 - R430

## DESSERT

**Apples Baked in crisp Puff Party served with sticky sweet Syrup & homemade Vanilla Custard**

Thelema Vin de Hel '16 (glass R225)

Allesverloren Fine Old Vintage (glass R30)

Org de Rac IL Genio Grappa (glass R40)

# The MENU

## STARTER

**Olive & Avocado Timbale topped with a Pecorino Crisp**

Karatarra Chardonnay '22 - R495

Saurwine riesling '22 - R535

Spioenkop Riesling '17 - R650

## MAIN COURSE

**Flame Grilled Brahman Beef Fillet served with Creamy Mushroom Sauce, Potato Stack & Carrot Puree**

Baleia Tempranillo '22 -R900

Spier Creative Block No. 5 '20 - R495

Hartenberg Shiraz '20 - R640

Constitution Road Shiraz '21 - R725

Groot Constantia Shiraz '21 - R795

Anura Malbec '23 - R595

Bouchard Finlayson Hannibal '21 - R880

## DESSERT

**Chenin Blanc Poached Pears served with Homemade Cinnamon Ice Cream & topped with Crunchy Brittle**

Peter Bayly Dry White Port (glass R40)

Ratafia Fortified Chardonnay (glass R60)

Bizoe Tiny Semillon (glass R165)

# The Vegan

# M E N U

## STARTER

### **Olive & Avocado Timbale topped with a Cashew Cheese Curl**

Karatara Chardonnay '22 - R495

Saurwine riesling '22 - R535

Spioenkop Riesling '17 - R650

## MAIN COURSE

### **Aubergine & Spinach Stack, served on a bed of Carrot Puree topped with Crispy Chickpeas**

Baleia Tempranillo '22 - R900

Spier Creative Block No. 5 '20 - R495

Hartenberg Shiraz '20 - R640

Groot Constantia Shiraz '21 - R795

Anura Malbec '23 - R595

Bouchard Finlayson Hannibal '21 - R880

## DESSERT

### **Chenin Blanc Poached Pears served with Homemade Coconut Ice Cream & topped with Crunchy Brittle**

Peter Bayly Dry White Port (glass R40)

Ratafia Fortified Chardonnay (glass R60)

Bizoe Tiny Semillon (glass R165)

# The MENU

## STARTER

### **Sweet Grilled Tomato Soup**

Tamboerskloof Viognier '22 - R495

Lismore Viognier '22 - R625

Painted Wolf Solo Rousanne '20 - R375

## MAIN COURSE

### **Pan Seared Pork Medallions topped with a Tarragon Butter Slice & served with Flash grilled Greens**

Terra Del Capo Sangiovese '23 - R295

Illimis Grenache Noir '22 - R725

Haute Cabriere Pinot Noir Reserve '20 - R595

Creation Pinot Noir '24 - R7755

Vergelegen Reserve Merlot '17 - R875

Abingdon Resilience '21 - R875

## DESSERT

### **Pecan Banoffi served with Homemade Caramel Sauce & topped with Crushed Meringue**

Pumphouse Port (glass R40)

Dalla Cia Cab/Merlot Grappa (glass R60)

# The Vegan

# M E N U

## STARTER

### **Sweet Grilled Tomato Soup**

Painted Wolf Solo Rousanne '20 - R375

## MAIN COURSE

### **Oven-grilled Mushroom Meat Loaf served with Flash-grilled Greens, Chunky Potatoes and Homemade Apple Sauce**

Terra Del Capo Sangiovese '23 - R295

Illimis Grenache Noir '22 - R725

Haute Cabriere Pinot Noir Reserve '20 - R595

Creation Pinot Noir '24 - R7755

Vergelegen Reserve Merlot '17 - R875

Abingdon Resilience '21 - R875

## DESSERT

### **Pecan Banoffi served with Homemade Caramel Sauce & topped with Crunchy Brittle**

Pumphouse Port (glass R40)

Dalla Cia Cab/Merlot Grappa (glass R60)

# The MENU

## STARTER

### **Lightly Curried Apple Soup**

Simonsig Gewürtztraminer '19 - R235

Kumusha Chenin Blanc '24 - R285

Shannon Semillon '18 - R475

## MAIN COURSE

### **Grilled Chicken Breast stuffed with Fig & Cashews, served with Piquant Citrus, Garlic Sherry Sauce on a bed of creamed potatoes, butternut & green beans**

Aslina Sauvignon Blanc '25 - R295

Hartenberg Chardonnay '20 - R395

Idiom Zinfandel '19 - R750

Crystallum Pinot Noir '22 - R800

Bouchard Finlayson Galpin Peak Pinot Noir '22 - R1200

Tesselaarsdal Pinot Noir '24 - R1525

## DESSERT

### **Rich Dark Chocolate Mousse served with Almond Biscotti**

De Kranz Cape Tawny Port (glass R60)

Dalla Cia Pinot/Chardonnay Grappa (glass R60)

# The Vegan MENU

## STARTER

### **Lightly Curried Apple Soup**

Simonsig Gewürtztraminer '19 - R235

## MAIN COURSE

### **Roasted Pepper & Spinach Roulade, served on a bed of creamed potatoes, butternut & green beans**

Aslina Sauvignon Blanc '25 - R295

Hartenberg Chardonnay '20 - R395

Crystallum Pinot Noir '22 - R800

Bouchard Finlayson Galpin Peak Pinot Noir '22 - R1200

## DESSERT

### **Vegan Chocolate Mousse served with Almond Biscotti**

De Kranz Cape Tawny Port (glass R60)

Dalla Cia Pinot/Chardonnay Grappa (glass R60)