

## SMALL BEGINNINGS @ 136

Soup du Jour 40

toasted ciabatta

Springbok Carpaccio 85

horseradish crème, salsa, crispy leeks

Shredded Duck Rillettes 85

onion jam, micro herbs

Baked Camembert 85

fig & hazelnut jam & toasted ciabatta

Peri Peri Chicken Livers 75

toasted ciabatta



# MAIN ATTRACTIONS @ 136

*each dish paired by a complimentary glass of wine*

Pasta of the Day 125

vegan option available

Chicken Roulade 135

black truffle oil, parmesan, white wine mushroom crème

Fresh Catch of the Day 165

dill & lemongrass sauce, capers

Cherry Chip Smoked Ribeye (300g) 195

brandy jus

Entrecôte (300g) 195

café de paris butter

Rich Lamb Shank in Red Wine Jus 175

rosemary jus

Peppered Ostrich Fillet 175

brandy & green peppercorn sauce

Confit of Duck 175

van der hum jus

Winter Pork Belly 175

apricot jus

Chef's Special 150



# BREAKFAST @ 136

Available until 12pm

## Bacon & Eggs 85

2 eggs your way

thick cut bacon, pork sausage, mushroom and tomato bruschetta

## Benedict with Hollandaise 85

2 poached eggs

thick cut bacon, mushrooms / smoked trout, cherry tomatoes/ field mushroom & baby spinach

## Brioche French Toast 75

bacon jam, coconut crumbed fried banana, toasted almonds & maple syrup

## Loaded Croissant 85

with scrambled eggs

Chorizo, jalapeño / smoked trout, crème fraiche / mushrooms, cherry tomatoes, baby spinach / pork sausage, bacon jam, cherry tomatoes

## Plain Croissant 35

cheese & preserves

## Berry Yoghurt Panna Cotta 68

nougat, granola, fresh fruit, honey



# LUNCH @ 136

Soup du Jour 69

Chef's Special of the Day 95

Loaded Quiche 85

roasted vine tomatoes, baby salad leaves

Loaded Spud 95

Prawns in lemongrass and caper crème / ostrich chili con carne, avo, crème fraiche / mediterranean roasted vegetables, olives, mushrooms, roasted vine tomatoes, basil pesto

Toasted Trammies 'n Wedges 85

pulled pork, caramelized onions, mature cheddar / grilled chicken, bacon jam, mozzarella, basil pesto / mediterranean vegetables, mushrooms, feta, sundried tomato

Funky Chunky Salad 115

smoked trout, avo, lemon jelly, chai tea dressing / baby beets, roast butternut, wild rocket, toasted nuts and seeds, feta, reduced balsamic dressing / chicken, bacon jam, avo, herb vinaigrette

136 Build your Burger 85

Ostrich / Chicken / Grilled Mushroom / Beef

peppadew mayo, herb leaves, cherry tomatoes, potato wedges (Add sauce 10)

136 Create your Gourmet Pizza 95

Tomato Base with Cheddar & Mozzarella / Cream Cheese, Mozzarella & Basil Pesto

Plus 2 Toppings (1 x R20 and 1 x R10 topping)

Gluten Free Add 30

## *Burger & Pizza Toppings*

*Add 10*

*feta, cheddar, mozzarella, caramelized onions, fresh onion, onion marmalade, avo, peppers, peppadews, mushrooms, olives, rocket, grilled vegetables, spinach, butternut, capers*

*Add 20*

*bacon jam, thick cut bacon, camembert, springbok carpaccio, bbq chicken, roasted figs, pulled BBQ pork, anchovies*



# NAUGHTY CORNER @ 136

Available all day

Cake of the Day 45

whipped cream

Jumbo Muffin of the Day 35

Choc Chip Biscuit 5

Florentine 30

Flapjacks with Strawberries and Chantilly Cream 45

Malva & Klippies 75

date, apricots and pecan jam, brandy custard

Apple Crumble 75

apple crisps, toasted almonds, cream

Pear Frangipane Tart 75

ice cream, pear crisp, toasted almonds

Dark Chocolate Ganache Tart 75

cream, pecan nuts, strawberries

White Chocolate & Raspberry Tart 75

cream, berries

Crème Brûlée 75

ask your waitron for today's flavour!

Chocolate Brownie 75

cream, pecan nuts, chocolate truffle, ganache, strawberry



# HOT DRINKS

Coffee “le Plunger” 20

frothy milk +5

almond milk +5

Ceylon Tea 20

Earl Grey 20

Rooibos Tea 20

Hot Chocolate 35

Naughty Coffee 50

double trouble +25

