

Season House Specials

STARTER

3 "Dutch" Bitterballen - R75

served with Dijon Mustard
(Deep fried beef goulash meat balls)

PLATTER

Bitterballen Platter - R150

6 "Dutch" Bitterballen served with Dijon Mustard

DESSERT

Croissant Bread Pudding - R80

Home Made Bread Pudding served with Caramel Sauce and Vanilla
Ice Cream

A La Carte

STARTERS

Artisan Bread and Butter Platter - R75

4 Slices of Artisan Bread
served with
Pesto, Butter, Olive Oil and Balsamic

Vineyard Platter for One - R115

Selection of 2 local cheeses (1 soft & 1 hard) and
2 Types of Charcuterie
served with
Fig Preserve, Artisan Bread, Extra Virgin Olive Oil, Balsamic & Butter

Springrolls (Vegetable, Chicken or Prawn) - R95

3 Springrolls of choice
served with
Thai Sweet Chilli Sauce

Baby Calamari (Fried/Grilled) - R115

Baby Calamari dusted in Salt & Pepper
served with
Homemade Tartar Sauce

Venison Carpaccio - R125

Venison Carpaccio with Baby Tomatoes, Home Grown Rocket, Parmesan
Shavings, Toasted Sunflower Seeds, Balsamic Glaze
served with
a Slice of Ciabatta

Home Made Soup (Butternut / Tomato) - R 95

Malay spiced Butternut Soup with Coconut Cream, Herb Oil and
toasted Coconut Shavings (Vegan)

Roasted Tomato Soup with mini Beef Meatballs, Sour Cream and
Parmesan

Served with locally baked Sourdough or Ciabatta

A La Carte

MAIN COURSES

Sirloin Steak (Ladies / Mans) - R 275 / R325

Grass fed Sirloin Steak (Ladies 220g / Mans 275g)
served with
Crisp Garden Salad, Fries & a Garlic Compound Butter

Burgers - R175

Grass Fed Beef Burger (150g) on a Sesame Seed Bun with lettuces, tomato, caramelized onions
served with Fries

Optional: Cheese

Venison Steak - R300

Venison Lion Steak (250g) with smooth butternut puree
served with
Potato Wedges, Seasonal Greens & Red Wine Juice

Chicken Satay - R 250

200G Chicken Skewers in an Indonesian Style Peanut and Coconut Sauce

served with
White Rice / Fries and an Asian Style Side Salad

Fish (seasonal) - R 295

Grilled Fish

served with
Roasted seasonal Vegetables, Potatoes & Lemon Capers Butter Sauce

Ravioli (Butternut / Mushroom / Spinach & Ricotta) - R195

Served with a Tomato, Garlic & Basil Sauce
Topped with Parmesan Shavings (Veg)

A La Carte

DESSERT

Chocolate Brownies - R95

Vahlrona Chocolate Peacan Brownie

served with
Gelato & Chocolate Sauce

Ice Cream & Chocolate Sauce - R85

3 Balls of Gelato Ice Cream & Chocolate Sauce

Malva Pudding - R95

Served with Vanilla Bean Ice Cream

Please NOTE:

Dinner starts from: 6pm - 8pm

Sit Down: 6pm- 7:30pm

All Dinner Orders has to be Pre-Ordered before

5PM