



Breakfast 8:00 - 11:30 | Tuesday – Friday

Sweet Brioche French Toast

Cinnamon stewed apple, Chantilly cream & almond nut crumble *R105*
Extra: Bacon *R25*

Cooked Breakfast

Scrambled eggs, boerewors, streaky bacon, mushrooms, buttered ciabatta toast *R110*

Smoked Salmon Eggs Benedict

Two poached eggs, wilted spinach, brown butter hollandaise, English Muffin *R140*

Warm Autumn Roast Butternut Quinoa Bowl (v)

Broccolini, spinach, red onion, cranberries, feta, Dukkha sprinkle *R95*

Mama's Granola (v)

Double thick yoghurt, nutty granola, red wine poached pear & honey *R95*

Three Egg Omelette (v)

Roast Butternut, spinach, mozzarella, pumpkin seed parsley pesto, ciabatta *R110*

12% service fee for tables of 8 & more | ask about ingredients used if you are allergic to certain foods



Lunch Main Course 12:00 - 15:30 | Tuesday – Friday

200g Beef Burger

Topped with melted cheese, streaky bacon & hand cut chips *R135*

250g Ribeye Steak

Hand cut chips, onion rings, rocket & parmesan, Jack Daniels chipotle mustard butter *R210*

Braised Pork Belly

Served with homemade gnocchi, green bean apple slaw, pork jus *R195*

Lemon Butter Line Fish SQ

Pan fried fish, creamy mussel sauce, sweet potato, spinach, almonds

Slow Roasted Lamb Shoulder

Rolled & braised lamb shoulder, pumpkin puree, layered potato cake, seasonal vegetables & cranberry jus *R205*

Homemade Potato Gnocchi (v)

Potato pasta “pillows” in tomato olive sauce, crispy onions, buffalo mozzarella & olive tapenade *R175*

12% service fee for tables of 8 or more | enquire with your waiter as to possible food allergens



Cakes & Sweet Treats | Tuesday – Saturday

Warm Pumpkin Cake pumpkin seed praline, mascarpone ice cream R85

Chocolate fondant with chai ice cream R95

Vanilla Ice Cream & Salted Caramel Sauce R55

Cake Slices R50 / R60

Cheese & Charcuterie Plate with two preserves, melba toast R150

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Beverage Menu / Tuesday – Saturday

WARM DRINKS

CAPPUCCINO Double Shot 30 | 36

FLAT WHITE Single Shot 30 | 36

MACCHIATO Single Shot 26 | 32

MOCHACCINO 42

AMERICANO Single Shot 24 | 30

ESPRESSO Single 20 Double 26

DECAF AMERICANO Double Shot 26 | 32

DECAF CAPPUCCINO Double Shot 32 | 38

DECAF FLAT WHITE Single Shot 32 | 38

LOOSE LEAF TEA 24 Rooibos/Ceylon/Green/Earl Grey

HOT CHOCOLATE with Marshmallows 35

CHAI LATTE 45



Beverage Menu | Tuesday – Saturday

COLD DRINKS

ICE LATTE COFFEE shot Americano, cold milk, ice cubes 30

HOMEMADE ROOIBOS ICED TEA Berry Mint 38 | Lemon 32 | Apple Mint 32

JUICE 30

SOFT DRINKS Coke, Coke Light, Crème Soda, Fanta, Soda Water, Lemonade 22

CORDIAL Lime, Passion Fruit, Cola 12

APPLETIZER & GRAPETIZER 26

ICE CREAM FLOAT a Soft drink with one scoop ice cream 35

STILL & SPARKLING WATER 500ml 20

STILL & SPARKLING WATER IN GLASS BOTTLE 750ml 40

EXTRA CREAM (pouring or whipped) 8

*ALMOND MILK (optional extra) 5

“BLUSHING ARNOLD PALMER” Homemade rooibos, fresh lemonade &
Grenadine 45

“SHIRLEY TEMPLE” Grenadine, lemonade, ginger ale & Maraschino cherry 50

NON-ALCOHOLIC CIDER 30

NON-ALCOHOLIC BEER 30



Wine list | Tuesday – Saturday

GROOT PHESANTEKRAAL SAUVIGNON BLANC

The nose is complex with an array of tropical fruit specifically grapefruit with citrus and guava undertones with a crisp dry finish. The distinctive aromas support a wonderfully balanced palate

R115 | R45

GROOT PHESANTEKRAAL CHENIN BLANC

Vibrant notes of guava, citrus and granny smith apple on the nose.
The palate is textured by mineral notes, with a crisp and refreshingly clean finish.

R100 | R45

GROOT PHESANTEKRAAL ROSÉ

Pinotage was selected for the typical strawberry and raspberry fruit profile it brings to the wine.
Lively pink hue in the glass, with an invitingly smooth entry on the palate.

R115 | R45

GROOT PHESANTEKRAAL ANNA DE KONING

Concentrated, elegant sweet melon fruit with honeyed almond, nougat, candied nuts and citrus notes following through on the pallet. A refined full mouth and lingering taste from the lees contact, French oak maturation, and supportive acidity.

R170



Wine list | Tuesday – Saturday

GROOT PHE SANTEKRAAL PINOTAGE

This limited release Pinotage exudes characteristics of this uniquely South African variety – dark fruit notable as mulberry and plum, integrated with nuances of cinnamon and cloves. An elegant palate with velvet-like tannins continues with a lingering savoury character.

R150 | R55

GROOT PHE SANTEKRAAL CABERNET SAUVIGNON

Durbanville’s typical dusty, herbal notes are well supported by red and black fruit with a hint of spice and vanilla and cigar box notes. The medium-bodied palate shows Cabernet’s cooler flavours including spearmint, red berries and plum, supported by a bright line of acidity. Well integrated élevage in French oak and fine, soft tannins makes for a rounded, seamless finish.

R150 | R55

GROOT PHE SANTEKRAAL SHIRAZ

Ripe plum and blackberry flavours enhanced by elegant spice and white pepper flavours on the nose. On the pallet the wine is soft, and tannins are well integrated with the fruit and oak. Drink now or in the next five years.

R150 | R55

GROOT PHE SANTEKRAAL BERLIET

This limited release Pinotage exudes characteristics of this uniquely South African variety – ripe red fruit, subtle toasty oak, and an elegant tannin structure. This wine will develop further complexity with careful cellaring for 8 to 10 years.

R175

GROOT PHE SANTEKRAAL MCC

Produced from 100% Chardonnay, this Blanc de Blanc displays beautiful balance between the citrus fruit from the variety and the added complexity of lees maturation.

R170 | R75



Lunch Starters 12:00 - 15:30 | Tuesday – Friday

Warm Autumn Roast Butternut Quinoa Bowl (v)

Broccolini, spinach, red onion, cranberries, feta, Dukkha sprinkle R95

Country Style Terrine

Pork, beef & chicken cold set terrine, homemade fruit chutney, brioche bread & homemade pickles R110

Smoked Salmon Trout Salad

Cold salad with homemade pickled vegetables, peas & red onion R120

Grilled Chicken Caesar Salad

Warm flame grilled chicken breast, lettuce, boiled egg, parmesan, anchovy garlic mayo, croutons & red onion R95

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Brunch 09:00 - 14:30 | Saturday

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Extra: Bacon *R25*

Cooked Breakfast

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Smoked Salmon Eggs Benedict

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Three Egg Omelette (v)

Roast Butternut, spinach, mozzarella, pumpkin seed parsley pesto, ciabatta *R110*

Beef Burger

200g Beef patty, streaky bacon & cheese, & chips *R135*

Braised Pork Belly

Served with homemade gnocchi, green bean apple slaw, pork jus *R195*

Lemon Butter Line Fish SQ

Pan fried fish, creamy mussel sauce, sweet potato, spinach, almonds

Homemade Potato Gnocchi (v)

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Continued on following page



Brunch 09:00 - 14:30 | Saturday

Napolitana Style Pizza on Saturday's from 10:00

Margherita R95
(extra gammon for R25)

Chorizo, pear & blue cheese R130

Mushroom, truffle oil, feta, red onion R125

Parma ham, figs, rocket, parmesan R145

Cheese & Charcuterie Plate with two preserves, melba toast R150

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