

starters

greek salad , feta soufflé, pickled cucumber, black olive, tomato dressing recommended with Glen Carlou Unwooded Chardonnay or Pinot Noir Rosé	60
salmon gravlax , orange, fennel, dill, lemon crème fraîche, capers recommended with Glen Carlou Sauvignon Blanc or The Curator's Collection Chenin Blanc	110
fried squid , corn and chilli salsa, chorizo oil, parsnip puree, preserved lemon aioli recommended with Glen Carlou Chardonnay	105
marinated tofu , spring onion, coconut chutney, pomegranate, pineapple relish recommended with The Curator's Collection Viognier	95
pork terrine , tomato and raisin relish, red onion, marinated capsicum, parsley vinaigrette recommended with Glen Carlou Unwooded Chardonnay or The Curator's Collection Chenin Blanc	105

mains

ostrich fillet , smoked cauliflower puree, wild mushrooms, marinated capsicum, pepper essence recommended with Glen Carlou Syrah	170
pork belly , baked apple, carrot, crisp crackling, celeriac puree, pork pan jus recommended with The Curator's Collection Chenin Blanc	180
slow roasted lamb shoulder , puy lentils, peach mebos, late harvest pearl onions recommended with Glen Carlou Quartz Stone Chardonnay	195
pan roasted line fish , pickled mussels, mussel fritter, mussel crème recommended with Glen Carlou Sauvignon Blanc	185
agnolotti , parsley and onion stuffing, parsley butter, parmesan, pine nuts, wild mushrooms recommended with The Curator's Collection Chardonnay	150

sides

potato wedges , rosemary salt, tomato relish	40
beetroot salad , Danish feta, pistachio nut dressing	65
oven roasted butternut , garlic, mint and yoghurt	65
Glen Carlou greens , lemon, chilli, almonds	65

desserts

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

% of chocolate , 70% chocolate sorbet, 68% chocolate delice, 64% chocolate mousse, chocolate shortbread, pineapple, pomegranate	95
peanut , peanut butter parfait, roasted peanuts, salted caramel, chocolate peanut puree	90
milk and honey : honey panna cotta, buttermilk ice cream, honey comb, fennel granola	90
crème brûlée , slow roasted banana, banana sorbet, orange shortbread	80
selection of local cheeses , Huguenot, brie, Lanquedoc, camembert, Cremona blue cheese, lavash, preserve	100
children's menu (under 13's only...sorry mums and dads!)	
grilled fish , tartar sauce, chips, salad	55
kiddies steak , potato wedges, ketchup	55
crumbed chicken strips , salad, fries, lemon aioli	55
handmade ice-cream , please ask for today's flavours	25

others		
mineral water	still and sparkling 750ml	26
mixers	fitch & leedes:	
	soda water, bitter lemon, indian tonic, lemonade	14
cordials	roses lime, roses kola tonic, roses passion fruit	5
sodas	coke, coke zero, sprite zero, cream soda	18
tizers	appletiser, red grapetiser	24
BOS ice tea	peach, lemon	20
sir juice	orange / apple juice	20
	the berries	24
beers	castle lite	21
	windhoek draught	25
	CBC pilsner	40
	CBC amber weiss	45
mocktails	rock shandy - angostura bitters, lemonade, soda	30
ciders	savanna dry, hunter's dry	25
gin	gordon's	12
vodka	smirnoff	12
brandy	klipdrift	12
	richelieu, KWV 10 year	16
	oude molen sgl cask	22
	oude molen reserve	28
	oude molen vov	38
whiskey	bells	18
	jameson	22
	johnny walker black	28
	glenfiddich	34
liqueurs	amarula (double)	25
coffee	filter, americano, espresso, double espresso,	18
	cappuccino, caffe latte, machiatto	22
	hot chocolate	22
tea	rooibos, english breakfast, earl grey,	14
	peppermint, green tea	