



*Welcome! Experience our Autumn Menu to delight your senses.
Please inform your waiter of any special dietary requirements prior to ordering.*

Starters

Mussel chowder, pickled mussels, crouton, red onion, dill, fennel 85
Petite Chardonnay

Pork rilette, pickled red onion, dill cucumber, melba toast 85
Rose

Blue cheese souffle, poached pear, parmesan cracker, blue cheese crème(V) 86
Quartz Stone Chardonnay

Salt and pepper squid, hummus, paprika, almonds, lemon aioli 90
Chardonnay

Marinated tofu, pickled carrot, salt baked beetroot, curried grapes(V) 86
Pinot Noir

Mains

Roast pork belly, sweet potato, dried peach, carrot, charcuterie sauce 195
Unwooded Chardonnay

400g sirloin on the bone, duck fat potato, pepper crème mushroom, thyme 215
Gravel Quarry

Line fish, puy lentils, curry butter, lemon crème, pickled cucumber 185
Quartz Stone Chardonnay

Lamb shoulder, beetroot chutney, blushed tomato, rosemary, lamb au jus 190
Syrah

Parmesan Gnocchi, mushroom velouté, wild mushroom, pine nuts, red pepper(V) 155
Merlot

Confit duck, citrus jus, cherries, beetroot & potato gratin 190
Pinot Noir

Salad or Vegetable plate for the day

Salad, lettuce, cucumber, red onion, cherry tomatoes 35

Seasonal vegetables (please ask for the vegetables of the day) 45

Rustic fries, rosemary salt, smoked tomato relish 55



Desserts

Jan Ellis pudding, date ice cream, brandy anglaise 70

Vanilla crème brule, prune puree, amaretto marinated prunes, orange 70

Red wine and coffee poached pear, coffee gelato, pistachio, coffee syrup 75

Traditional melktert, milk ice cream, poached apricots, cinnamon 70

Apple and berry crumble, berry ice cream, cinnamon anglaise(V) 90

Cheese plate, Brie, Camembert, Huguenot, seasonal fruit and preserve, thinly sliced toast 105

3 course set menu @ 350 / starter & main or main & dessert @ 300

For under Thirteens

Beef burger	65	Pizza with bacon & cheddar	60
Fried squid	70	Chicken strips	65
Ice-cream/sorbet	40	Chocolate brownie and ice cream	55

Choose a side of either

Rustic fries or Side salad

We undertake to source **organically** and locally grown produce

Proud supporter of the South African **Sustainable** Seafood Initiative – SASSI

A voluntary **R5 donation** per table will be added to your bill for STREETSMART – helping street children

Our estate is a **non-smoking** zone

We regret **no split** bills

12.5% gratuity will be added to tables larger than 8

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