



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

Starters

Whipped goat's cheese with caramelised onion, goat's cheese mousse, shaved fennel,
and truffle honey (V) 85

Sauvignon Blanc

Chilled essence of tomato soup, tomato sorbet, tomato jelly with crispy basil (V) 70

Unwooded Chardonnay

Beef Tartare, lavasche, egg yolk, olive, beetroot 95

Rosé

Salt and pepper squid, bean sprouts, fragrant salad, chorizo aioli 90

Chardonnay

Seared Salmon, fennel, lemon cream cheese, passionfruit dressing 98

Chardonnay

Mains

Ostrich fillet, soubise, young vegetables, gastrique 170

Syrah

Lamb shank, new potato, blushed tomato, beetroot compote 235

Gravel Quarry / Cabernet Sauvignon

Kingklip, spring peas, bouillabaisse crème, fennel, prawn, mussel 185

Quartz Stone

Pea risotto, oat pea puree, fresh peas, pea fondant (V) 130

Sauvignon Blanc

Confit duck, citrus jus, cherries, beetroot & potato gratin 195

Pinot Noir

Pork belly, spiced pear, sweet potato, apple 195

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

Strawberry mousse, berry syrup, berry jelly, strawberry sorbet 70

Coconut panna cotta, passionfruit jelly, marshmallow meringue, candied walnuts 70

Vanilla Crème brûlée, seasonal berries, meringue 70

Baked vanilla cheesecake, blueberry, lemon sorbet, shortbread 73

Dark chocolate delice, yoghurt & buttermilk granita, honey curd, lime syrup 85

Brie, Camembert, Huguenot cheese, 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	65

Choose a side

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 –
upliftment projects for 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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