

STARTERS

COMPRESSED SEASONAL MELON | R145
bocconcini, parma ham, wild rocket

SEARED BEEF CARPACCIO | R145
roasted beetroot, raspberry reduction, seasonal berries, boutique lettuce

(CC) CELLAR'S CLASSIC CAESAR SALAD | R155
gem lettuce, crispy hen's egg, parmesan, bacon bits, white anchovies, caesar dressing

(CC) AGED BOLAND DOUBLE BAKED CHEESE SOUFFLÉ (V) | R145
parmesan, gin cheese sauce

HEIRLOOM TOMATO TARTARE (V) | R115
whipped basil mousse, balsamic pearls, rocket

CRISPY CALAMARI | R160
red pepper pesto, lemon, tomato salsa

FIVE SPICE SOFT-SHELL CRAB | R165
marinated mushroom, roasted apple, candied walnut, strawberry vinaigrette

CRISPY FRIED SALMON FISH CAKE | R165
sauce gribiche, soft poached egg yolk, asparagus, lemon kombucha vinaigrette

TEMPURA PRAWNS | R170
hot vermicelli noodles, coriander, sweet chili sauce, spring onion

MAINS

(GF) GRILLED CATCH OF THE BAY | R255
roasted artichoke, garden pea risotto,
broccolini, citrus beurre blanc

SPICED ARRABBIATA | R215
pappardelle, tomato, chili, garlic, olives, parmesan shavings
+ 3 prawns R125 + grilled chicken R65

(GF) THAI SEAFOOD CURRY | R275
local fish & shellfish, coconut, pickled onions, sticky rice

CONFIT PORK BELLY | R235
braised tomato chutney, white truffle soil,
asparagus, pearl onion

(GF) FREE-RANGE GRILLED CHICKEN SUPREME | R275
root vegetable dauphinoise, caramelized onion purée, leek,
basil, vine tomato, lemon thyme jus

(GF) 250g DRY AGED BEEF SIRLOIN | R275
or 200g GRILLED BEEF FILLET | R285
sauce bearnaise, triple cooked chips

OUTENIQUA SPRINGBOK LOIN | R295
herb crusted lace, confit turnip, pistachio crumble,
glazed carrots, juniper jus

FREE RANGE CHALMAR BEEF BURGER | R195
exotic mushrooms, red onion marmalade, matured cheddar
cheese, sundried tomato relish, triple cooked chips, umami ketchup
+ bacon R25 + avocado R30

(CC) TRADITIONAL CAPE MALAY BOBOTIE
steamed white rice, minted pea samosa, cumin roti, sambals
karoo lamb | R195 mushroom & lentil (V) | R185

(GF) KLEIN KAROO RACK OF LAMB | R295
potato fondant, salsa verde, white anchovy,
roasted garlic-kale purée, minted jus

SIDES

steamed seasonal vegetables R65 | side garden salad R65 | triple cooked chips R65 | steamed basmati rice R65

DESSERTS

COCONUT PARFAIT | R125
sesame streusel, rum compressed pineapple,
lime, pine granita

APPLE TARTE TATIN | R155
butterscotch, caramel crisps,
cinnamon crumble, vanilla bean ice cream
(preparation time 20 minutes)

(CC) LIZ MCGRATH CHOCOLATE PLATE | R165
passion fruit, dark chocolate fondant,
white chocolate ice cream

PEANUT NOUGAT | R145
salted caramel, roasted candied nuts,
chocolate brownie ice cream

HAZELNUT PANNA COTTA | R135
whipped crèmeux, citrus gel, orange pearls,
marmalade ice cream

WHISKEY & COFFEE | R155
chocolate anglaise, caramel, streusel,
coffee foam, whiskey ice cream

LOCAL FOUR-CHEESE PLATTER | R170
homemade preserves & lavash