



ALL DAY DINING MENU

*Eleven nations, one table where heritage, flavour
and hospitality unite.*

SMALL SHARING PLATES

Edamame | R120

Chargrilled edamame tossed in soy sauce and sea-salt flakes.

Flame-Grilled Lamb Belly | R200

Lamb belly kebab with romesco sauce, garlic focaccia, rocket and Moroccan oil.

Black Open Half Shell | R195

Soft-shell taco with chipotle-honey chicken, bacon bits and guacamole.

Green Open Half Shell | R200

Soft-shell taco with tempura prawn, mango salsa and sriracha mayo.

Fried Chicken | R185

Buttermilk-fried boneless chicken thighs with pineapple salsa, hand-cut hash brown chips and garlic truffle aioli.

West Coast Oysters (6) | R160

Thai Nam Jim mignonette, ostrich carpaccio, lemon curd, lumpfish roe and dill oil, served on dry ice.

SALAD HARVEST

Prawn & Avo Salad | R195

Cajun prawns, peppadews, cilantro, marinated red quinoa, heirloom tomatoes, baby leaves, mango gel and Cajun mustard mayo.

Classic Caesar Salad | R165

Grilled chicken, crispy bacon, anchovy fillets, garlic croutons, poached egg, parmesan shavings and classic Caesar dressing.

Country House Salad | R185

Smoked chicken or Parma ham, red onions, salad tomatoes, Manzanilla olives, rocket, basil, burrata, garlic and herb ciabatta with a balsamic vinaigrette dressing. (VOP)

All prices are charged in ZAR per and include 15% VAT.

Menu may contain allergens and pork. Please check with your server. The Chef reserves the right to alter or change menu items according to seasonal availability.



WOODFIRE & PASTA

Grilled Aubergine Steak (VE) | R180

Baby marrow, courgette, grilled paneer, toasted pumpkin seeds, garlic and herb hummus and vegan aioli.

Margherita Pizza | R155

Napolitana base with smoked mozzarella, bocconcini, sliced tomatoes and basil pesto.

Black Sheep Pizza | R200

Roasted garlic paste, lamb korma, fresh coriander and mint yoghurt.

Boerewors & Green Pepper Pizza | R180

Napolitana sauce, grilled boerewors, roasted green peppers and shaved parmesan.

Tropicana Chicken Pizza | R175

BBQ sauce, BBQ chicken, pineapple, caramelised onions and Black Forest ham.

Extra Toppings:

Avocado R30 • Feta R25 • Calamata Olives R30 • Mushrooms R25 • Grilled Prawn Meat R40 • Salami R30

PASTA

Seafood Tortellini | R210

House-made prawn mousse tortellini with mussels, clams, seafood & sage butter, tomato base and dill oil.

Oxtail Ragu | R285

Pulled oxtail on pappardelle with shiitake mushrooms, truffle-infused cream, rocket and parmesan shavings.

Basil Pesto Pasta | R160 (V)

Cherry tomatoes, basil pesto, capers and bocconcini on spaghetti with fresh basil.

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IN-BETWEENS

Salmon on Rye Open Sandwich | R95

Smoked salmon, labneh, pickled cucumber, caperberries, red onions and shoestring fries.

Avocado on Sourdough Open Sandwich | R90

Poached egg, bacon, avocado, confit cherry tomatoes and shoestring fries.

Savoury Waffle with Bacon & Egg | R89

Bacon, scrambled egg and cheese melt on a savoury waffle with shoestring fries.

Midlands Cheese Board | R260

Selection of cheeses, preserves and crackers.

Gourmet Double Cheeseburger | R195

Brioche bun with beef or chicken patty, English mustard, gorgonzola, cheddar, gherkins, pickled slaw, battered onion rings and thick-cut hash brown chips.

Extras:

Avocado R30 • Streaky Bacon R30 • Caramelised Onions R25

SEAFOODS & PANS

Fisherman's Battered Fish & Chips | R210

Crisp battered cod, thick-cut hash brown chips with salt-and-vinegar seasoning, onion rings, pea purée and classic tartare sauce.

Whole baked snapper sharing | R400

An oven baked fish, fried or grilled calamari tubes and heads, fried rice or chips, butter herb Cajun garlic emulsion sauce.

Seared Norwegian Salmon | R285

Salmon with broad bean peas, chorizo and a parsley-lemongrass oyster butter sauce.

Tomato & Olive Tart | R95 (V)

Confit tomatoes, carrots, olives, brie, artichoke and aubergine on baked puff pastry.

Chicken & Prawn Chutney | R189

Chicken and prawns in curried chutney sauce, wrapped in roti with sambals.

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OPEN FLAME GRILLS

300g Steak of the Day | R300

Served with hand-cut chips and your choice of sauce, finished with truffle unfused salt flakes. Recommended medium.

Sauces:

Mushroom sauce • Pepper sauce • Umqombothi a South African beer-based sauce • Compound garlic and herb butter sauce

Meat Platter | R400

Beef rashers (100g), pinwheel boerewors (100g), 4 chicken wings, beef ribs (100g), marrow bone, tomato salsa and a bucket of house chips with peri-peri or BBQ sauce.

Flame grilled sriracha chicken half | R285

Flame grilled deboned half chicken, house chips and a side salad.

DESSERT

Drie Vriende | R79

Trio of house-made ice creams: salted caramel, peanut butter ice-cream, Oreo peppermint ice-cream chocolate chip crumble, butterscotch sauce

Rocky Road Slice | R110

Chocolate, marshmallows, raspberries, macadamia nuts, honeycomb and white chocolate sauce.

Strawberries & Whipped Cream | R85

Fresh strawberries with whipped cream and honey drizzle.

Cake of the day

Please ask your server for today's selection.