



Soups

- Roasted Cauliflower and Pear (V) (D)** 155
Textures of cauliflower | Parmesan | Chive
- Curried Butternut Squash Soup (VG)** 165
Kale | Peanuts | Coconut cream
- Oxtail Ramen** 195
Buckwheat soba noodles | Oxtail croquettes
Exotic mushrooms | Spring onion |
62.8 degree Sous Vide egg

Salads

- Italian Burrata (V) (D) (N)** 245
Heirloom cocktail tomato | Basil pesto
Crispy olive Focaccia | Morgenstern lemon oil | Pine nuts
- Vegan Cobb Salad (VG)** 185
Cos lettuce | Tomato | Cucumber | Red onion
Chickpeas | Corn | Avocado | Radish
Vegan Ranch dressing
- Chicken Caesar Salad (D)** 195
Iceberg | Slow roast tomato | Parmesan | Croutons
Anchovies | Poached egg | Caesar dressing
- Prawn and Avocado (S) (D)** 250
Prawn remoulade | Braai'd prawn | Granny Smith apple
Cos lettuce | Avocado | Dill | Marie rose sauce
- Green Asparagus (V) (D) (N)** 195
Charred asparagus | Zucchini | Granny Smith apple
Belnori goats' cheese | Walnuts | Artichoke
Herb dressing
- Plant Based Vegan (DF) (V) (N)** 140
Romesco | Avocado | Citrus | Quinoa | Celery | Carrots
Pomegranate seeds | Pumpkin seeds
- Garden Salad (V) (D)** 105
Lettuce | Cucumber | Avocado | Olives | Green pepper
Feta cheese | Cocktail tomato | Herb vinaigrette
- As an extra** 48
Chicken
Prawns
Halloumi
Seared tuna

Starters

- Italian Cru Royal Caviar 15g** 995
Served garish of blinis | Red onion | Chives | Egg yolk
Egg white | Unsalted butter | Crème Fraiche
- + Add a shot of Beluga Vodka 245

6 Pacific Oysters from Nelson Mandela Bay (S)	230
Served with lemon Tabasco Mignonette	
or	
6 Oysters Served Rockefeller (S)(D)	265
Baked Oysters with spinach Pecorino Romano	
Wakame butter Panko crumbs Lemon zest	
Prawn Kataifi (S)	250
or	
Fermented Tofu Kataifi	195
Avocado guacamole Coriander Tomato	
Red onion Lime Herb salad	
Salmon confit	250
fennel citrus dill labneh violas (D)	
Springbok Carpaccio (N) (D)	195
Shimeji Blackberry Mustard Pine nuts	
Parmigiano-Reggiano Seeds	
Beetroot Carpaccio (N) (VG)	145
Coal fired, raw and pickled rainbow beetroot Arugula	
Blood orange Fermented Tofu Citrus salad	

Burgers

Wagyu Beef Burger - Woodview Farm SA (D)	250g/295
Served with Black truffle fries and truffle mayonnaise	
Mature white cheddar Tomato Lettuce	
Pickled gherkins Aioli	
“CHEESE” Burger’s	195
Halloumi Burger (D) (V) (N)	
or	
Tofu Burger (VG) (N)	
Served with hand cut fries	
Portobello brown mushroom Tomato Lettuce	
Basil pesto Caramelized onions	

Pasta’s & Gnocchi’s

Spaghetti Pomodoro (D) (V)	165
Tomato Basil Olive oil Parmesan	
+ Add cream	175
Spaghetti Carbonara (D) (P)	245
Pancetta Parmigiano-Reggiano Parsley	
Garlic bread	
Chicken Puttanesca Fettuccine (D)	265
Grilled chicken thigh Tomato Garlic Capers	
Anchovies Olive Chili	
Gnocchi ai Tartufo(D)(V)	350
Wild mushrooms Italian Black truffle cream	
Crème fraiche Sliced Black Truffle	
Gnocchi ai Frutti di mare (D) (S)	395
Napolitana Prawn Mussels Calamari	
Clams Garlic Parsley	

Roman Style Pizza Originale

Served Thin and crispy with a tomato base

Margherita (V) (D)	185
Buffalo mozzarella Tomato Basil	
Mediterranean (V) (D) (N)	220
Sundried tomato Feta Basil pesto Kalamata olives Avocado	
BBQ Chicken (D)	235
Pineapple BBQ chicken Jalapeño Coriander	
South African Lovers (D)	245
Van Gaalen Boerenkaas Dalewood Brie Braai'd Boerewors Chakalaka Fried egg Roast potato Arugula	
Braccio di Ferro (V)	220
Mozzarella Ricotta Spinach Caramelised onion	
+ Add Fresh Prosciutto (P)	48
The Vegan (VG)	225
Vegan Gouda Vegan Mozzarella Zucchini Red Pepper pesto Tomato Artichoke hearts Kalamata Olives	

Roman Style Pizza Blanc

Served thin and crispy with a white cheese base

Tartufata (V) (D)	285
Mozzarella Wild mushrooms Italian truffle cream	
Quatro Formaggi (V) (D)(P)	235
Mozzarella Gorgonzola Parmesan Feta Artichokes Oregano	

Main Selection

Braai'd Cauliflower Steak (V)	185
Textures of cauliflower Beluga lentils Edamame beans Salsa verde	
Norwegian Salmon (S) (N)	365
Mussels Green beans New potatoes Broccoli Basil pesto Lemon butter sauce	
Catch of The Day (D)	295
Israeli couscous Artichoke Sundried tomato Chickpeas Parsley beurre blanc Asparagus	
Roast Chicken Supreme (D)	265
Pomme purée Brocolini Wild mushrooms	
Porchetta (P)	325
Butternut purée Bok choy Hazelnut	
Harissa Marinated Lamb Chops 300g (D)	355
Mint gremolata Spiced yoghurt Rosemary polenta fries Cocktail tomatoes	

Signature Beef Cuts

Served with wood fired bone marrow, seasonal vegetables, Port reduction and your choice of fries or baked hasselback potato

Chalmar 28 Day Ribeye Tomahawk	700g/535
Chalmar Fillet	250g/375
Chalmar Rib Eye	350g/425
Chalmar Sirloin	300g/395
Chalmar Rump	300g/395

As an extra **48**

Hand cut fries

Pomme puree

Hasselback potato

Basmati Rice

Seasonal vegetables

Creamed Spinach

Desserts

Chocolate Lovers **R140**

85% African dark chocolate mousse | “Blond” chocolate brownie | Walnuts | Salted caramel sauce | Sorbet cacao (P)(N)(D)

Strawberries and Cream **R130**

Lime meringue | Strawberry mint sorbet | Mascarpone Chantilly | Pistachio (V)(N)(D)

Warren’s Malva Pudding **R130**

Peach compote | Apricot gel | Lemon verbena crème anglaise | orange (V)(D)

Vanilla Crème Brûlée **R130**

Cinnamon crumble | Coconut sorbet | Caramelised popcorn (V)(N)(D)

Cherry Vanilla Mille-Feuille **R130**

Caramelised puff pastry | Cherry compote | Bourbon vanilla whipped cream (V)(D)

Homemade Ice cream and Sorbet **R40**

Sorbet (GF)(VG)	Ice Cream (GF)(V)(D)
Lemon	Vanilla
Strawberry & Mint	Chocolate
Cherry	Bourbon & Chewy Toffee
Passionfruit	Tin Roof (N)

South African Cheese board **R205**

Dalewood Brie | Gonedsa Boerenkaas | Fairview Blue Rock | Belnori Phantom Forrest | Seeded bread | Seasonal preserve | Crackers | Grapes