

STEAKS & GRILLS

STARTERS

- Oregano sautéed mushrooms and garlic pods on sesame focaccia
K45,000
- Parmesan and paprika crusted chicken tenders
K55,000
- Cheeky calamari
K60,000
Crispy crumbed calamari served with garlic mayonnaise

SALADS AND SOUPS

- Caesar's salad
K45,000
Crispy iceberg lettuce, parmesan shavings, garlic croutons, fried bacon in a blend of olive oil, egg yolk, garlic and anchovy paste.
- Asparagus Vinaigrette
K45,000
With young lettuce and baby tomatoes
- Warm baked onion, corn pearls and tuna salad
K60,000
Tartar of plum tomatoes and celery with a hint of black olives
- Sautéed shrimp and garlic salad with wild avocado
K70,000
- Caramelised orange and carrot soup
K45,000
- Curried chicken soup with cheese flutes
K45,000

FROM THE GRILLS

- Wasabi infused king prawns
K100,000
Grilled prawns with olive mash and caper butter

- Grilled bream fillet
K90,000
With corn kernels, English peas, wild ramps
- Pan-seared Nile perch
K95,000
With sautéed impwa, grilled vegetables and rosemary cream
- Paprika grilled king klip
K95,000
With sautéed impwa, grilled vegetables and rosemary cream
- Pan-roasted Tasmanian salmon steaks
K100,000
With sauce vierge and spring vegetable tapenade
- Chicken parmigianino
K85,000
Parmesan crusted chicken breast, filled with melted mozzarella
- Grilled Asian spiced chicken
K85,000
With Asian flavours, spiced vegetables and curried jus
- Lava grilled pork chops
K95,000
With coriander rub and spring vegetable tapenade
- Grilled lamb racks
K110,000
With sautéed peas and butter beans
- Roasted quails
K95,000
With green olives, almonds, couscous and oregano
- Choice of char-grilled prime steaks
K95,000
Rump / T-Bone / Sirloin / Fillet

The steak you select will be grilled and done just the way you like it, and served along with a choice of mushroom sauce, red wine sauce or pepper sauce.

STEAKS & GRILLS

ON THE SIDE

K20,000

- Potato fries
- Olive mash
- Baked potato
- Steamed rice

INDIAN SPECIALITIES

- Lucknowi hara bhara
K60,000
A rich lentil and spinach patty with cashewnut flakes
- Lal mirchi ka paneer tikka
K75,000
Delicate Indian cheese with a hint of hot Indian chillies
- Tandoori bharwan Aloo
K60,000
Starchy potatoes filled with dry fruits and barbequed
- Tandoori chooza
K75,000
Spring chicken spiked with Indian spices, and barbequed
- Kastoori murg tikka
K80,000
Succulent pieces of chicken coated with fenugreek leaves and Indian spices
- Ajwaini macchli tikka
K90,000
Barbequed fresh fish chunks with carom seeds
- Pudinalwali seekh kebab
K90,000
Pounded lamb with crushed Indian spices

SELECTION OF INDIAN BREADS

- Tandoori Roti
K8,000
A whole wheat Indian bread

- Naan
K8,000
Plain / Garlic / Butter

- Laccha Paratha
K8,000
Plain / Pudina

DESSERTS

- Ginger spiced brownie
K40,000
With red wine poached pear
- Dark chocolate mousse torte
K40,000
With chocolate Grand Marnier sauce
- Fresh blueberry cheesecake
K40,000
With a Graham cracker crust and fresh whipped cream
- Turtle cheesecake
K40,000
Raspberry cheesecake with chocolate ganache' frosting and creamy caramel
- Californian apple pie
K35,000
- Lemongrass brûlée
K35,000
- Warm chocolate pear pudding
K40,000

- vegetarian
- non-vegetarian

If you are allergic to glutens, crustaceans, eggs, fish, peanuts, soya beans, milk (including lactose), nuts, celery, mustard, sesame seeds, sulphites (10mg/kg or 10mg/litter), mollusks, please inform our associates.

All prices are inclusive of 10% service charge and applicable taxes.

SPARKLING WINES

5th Avenue Cold Duck Semi Sweet Pink (Stellenbosch)

J.C.Le Roux Sauvignon Blanc (Stellenbosch)

Nederburg Premier Cuvee Brut (paarl)

Pongracz MCC (Stellenbosch)

Pongracz Rose MCC (Stellenbosch)

Four Cousins Sparkling White – Semi Sweet (Robertson)

Four Cousins Sparkling Pink – Semi Sweet Robertson)

RED WINE SELECTION – CABERNET SAUVIGNON

Obikwa (Stellenbosch)

Zonnebloem (Stellenbosch)

Nederburg winemaster's Reserve (Paarl)

Durbanville Hills (Western Cape)

Fleur du Cap (Stellenbosch)

PAINTED WOLF 'The Den' Cabernet Sauvignon 2009 (coastal Paarl)

Spier Savanha (Stellenbosch)

Stella Organics (Olifants River)

Footprint (Western Cape)

Backsberg (Paarl)

SHIRAZ

Obikwa (Stellenbosch)

Two Oceans (Stellenbosch)

Zonnebloem (Stellenbosch)

Nederburg Winemaster's Reserve (Paarl)

Durbanville Hills (Western Cape)

Fleur du Cap (Stellenbosch)

Spier Savanha (Stellenbosch)

Stella Really Ravishing Red (Olifants River)

Foot Print (Western Cape)

Concha ya Tora (Chillan)

PINOTAGE

Obikwa (Stellenbosch)

Two Oceans (Western cape)

Zonnebloem (Stellenbosch)

Nederburg Winemaster's Reserve (Paarl)

Meerkat (Wellington)

Stella Organics (Olifants River)

PAINTED WOLF 'The Den' Pinotage 2009 (Coastal paarl)

MERLOT

Obikwa (Stellenbosch)

Zonnebloem (Stellenbosch)

Nederburg Winemaster's Reserve (Paarl)

Durbanville Hills (Western cape)

Fleur du Cap (Stellenbosch)

Spier Savanha (Stellenbosch)

Stella Organics (Olifants River)

Foot Print (Western cape)

Van Loveren Private Cellar (Robertson)

RED BLENDS

Cellar Cask Johannesberger Red (Western cape)

Two Oceans – cabernet Sauvignon / Merlot

Nederburg Winemaster's Resrve Baronne – Cabernet Sauvignon / Shiraz 2009 (Paarl)

Meerkat Burrow Blend (Wellington)

Four Cousins Dry Red (Shiraz/Merlot/Ruby Cabernet) Robertson

Backsberg Dry Red (Paarl)

Poot Print – Merlot/Pinotage (Western Cape)

Foot Print Impression – Shiraz/Mourvedre/Viogner (Western Cape)

Van Loveren Private Cellar River Red (Robertson)

Minini Montepulciano (Italy)

ROSE WINE SELECTION

Nederburg Rose (Paarl)

Stella Live-a-Little Rather Revealing Rose (Olifants River)

Four Cousins (Robertson)

Meerkat Pinotage Rose (Wellington)

PINOT NOIR

Cloudy Bay (New Zealand)

WHITE WINE SELECTION

CHARDONNAY

Obikwa (Stellenbosch)

Two Oceans (Stellenbosch)

Zonnebloem (Stellenbosch)

Nederburg Winemaster's Reserve (Paarl)

Durbanville Hills (Western Cape)

Fleur du Cap (Stellenbosch)

Spier Savanha (Stellenbosch)

Foot Print (Western Cape)

Stella Organics (Olifants River)

Van Loveren Private Cellar (Robertson Region)

SAUVIGNON BLANC

Obikwa (Stellenbosch)

Two Oceans (Stellenbosch)

Zonnebloem (Stellenbosch)

Fleur du Cap (Stellenbosch)

Stella Organics (Olifants River)

Spier Savanha (Stellenbosch)

Backsberg (Paarl)

Spier Creative Block 2 (Durbanville Hills and Helderberg)

Vanloveren Private Cellar (Robertson)

Foot Print (Western Cape)

Conchay a Tora (Chilian)

CHENIN BLANC

Obikwa (Stellenbosch)

Nederburg Stain (Paarl)

Spier Savanha (Western Cape)

Meerkat Chenin (wellington Paarl)

PAINTED WOLF 'The Den' Chenin blanc 2009 (Coastal Paarl)

WHITE BLENDS

Cellar Cask Select Johannisberger White (Western Cape)

Two Oceans semillon / Chardonnay (Western Cape)

Two Oceans Fresh and Fruity White Off Dry (Western Cape)

Zonnebleom Blanc de Blanc (Stellenbosch)

Stella Live-a-Little Wildly Wicked White (Olifants River)

Van Loveren Blanc de Blanc (Robertson)

Stella Organics Colombar/Savignon Blanc (Olifants River)

Four Cousins Extra Light (Robertson)

Foot Print Chenin Blanc/Semillon (Western Cape)

MARSANNE / GUIGAL COTE DU RHONE BLANC

Guigal Cote du Rhone Blanc (Northern Rhone Valley)

OTHER WHITE WINES SEMI SWEET & SWEET

Four Cousins Semi sweet White (Robertson)

Meerkat Sun Angle (Wellington)

Stella Slightly Sweet & Shameless (Olifants Rivers)

Stella Heaven on Earth Natural Sweet (Olifants River)

NEW & OLD WORLD WINES CHARDONNAY

Chablis (France)

Voyager Estate (Margaret River – Australia)

Cloudy Bay (Marlborough – New Zealand)

PINOT GRIGIO

Van Loveren Private Cellar (Robertson Region)

VIOGNIER

Foot Print Impression Viognier (Western Cape)

