

BRASSERIE

SALADS

Stack Salad - R95

Crisp baby lettuce leaves with peas, green beans, avocado, boiled egg, toasted seeds and a lemon vinaigrette

Bulgur Salad - R85

Bulgur wheat with roasted beetroot & butternut, mint, flat leaf parsley, goats cheese and a classic vinaigrette

Parma Salad - R110

Parma ham with cos lettuce, anchovies, marinated aubergine, croutons and a crème fraîche & lemon dressing

STARTERS

French Onion Soup - R85

Rich onion soup made with a chicken stock, topped with sourdough and Gruyère gratin

Gnocchi - R95

Potato gnocchi with wild mushrooms and cep sauce

Beef Tartare - R105

Oak Valley beef rump tartare with Sourdough croute and aioli

Rabbit Terrine - R95

Terrine with home-made pickles and a truffle vinaigrette

Chicken Liver Parfait - R85

Parfait with home-made brioche and a pear & saffron chutney

Cured Trout - R95

Beetroot cured trout with citrus segments, horseradish crème fraîche and radish & beetroot crudité

Oysters - R25 each (3 oysters served with winter special)

Fresh oysters with a red wine shallot dressing and lemon

MAIN COURSE

Steak Frites - R180

250g Chalmar beef sirloin with pommes frites and Béarnaise

Barley Risotto - R130

Barley risotto with a parsley cream, courgette crudité, parmesan shavings and a preserved lemon dressing

Pork Belly - R180

Braised Pork belly with creamed mustard cabbage, roasted apple purée and Brussels sprouts, finished with red wine jus

Kingklip - R160

Pan-fried Kingklip with peas, green beans and crispy leeks in a nage

Linefish - R155

Pan fried linefish with cauliflower purée, charred cauliflower florets, almonds, capers, sultanas and crispy sage

Coq au Vin - R175

Chicken supreme with roasted baby carrots, potato fondant and port braised onions, finished with red wine jus

SIDES

Tenderstem broccolini with white anchovy and chilli - R55

Pommes frites - R30

Wilted greens in garlic and olive oil - R45

Baby Gem lettuce salad with Boerenkaas, pumpkin seeds and vinaigrette - R40

Monday to Saturday lunch &
Monday to Thursday dinner

2 courses for R210

3 courses for R250