

BRASSERIE

SALADS

Stack Salad - R95

Crisp baby lettuce with artichokes, asparagus, peas, toasted seeds and a lemon vinaigrette

Freekeh and Quinoa Salad - R95

With roasted butternut, marinated aubergine, flaked almonds and Danish feta with a mustard dressing

Caesar Salad - R115

Baby gem leaves with poached egg, pancetta, croutons and anchovies with a classic Caesar dressing

STARTERS

Caprese - R125

Tomato consommé with buffalo mozzarella, heirloom tomatoes and a tomato basil jelly

Cured Salmon - R95

Norwegian salmon with a crème fraîche panna cotta, baby beets and preserved lemon dressing

Octopus Carpaccio - R105

With a Wakame potato salad, fresh prawns in a ponzu dressing

Duck and Mushroom Terrine - R125

With home-made brioche, pickled exotic mushrooms and fresh apple

Beef Tartare - R110

Oak Valley beef rump tartare with a Sourdough croûte and saffron aioli

Oysters - R28 each

Fresh oysters from Saldanha Bay with a classic shallot vinaigrette

MAIN COURSES

Steak Frites - R190

250g Chalmar beef sirloin with pommes frites and Béarnaise

Asparagus and Pea Risotto - R170

Asparagus, peas and roasted beets with local goats' cheese and grated Parmesan

Kingklip - R175

Pan fried fish with tenderstem broccolini and a mussel velouté

Pork Confit - R190

Crispy sweet potato fondant, charred corn and a pineapple chilli salsa

Rack of Lamb - R195

Grilled lamb with pearl onion tarte tatin, roasted vine tomatoes and onion purée

Springbok Loin - R215

Seared springbok with potato rösti, pea purée and exotic mushrooms with a port jus

Roast Baby Chicken - R220

Whole roasted with honey glazed carrots and a garlic purée with red wine jus

SIDES

Pak Choi with shiitake mushrooms - R55

Tenderstem broccolini with white anchovy and chilli - R55

Pommes frites - R35

Baby Stack salad - R40

Honey roasted heirloom carrots - R45