

BRASSERIE

SALADS

Stack Salad - R95

Crisp baby lettuce with baby fennel, fine beans, peas, toasted seeds and a lemon vinaigrette

Pear & Walnut Salad - R105

Salad of warm poached pears with spiced nuts, winter greens and goats' feta

Citrus Shrimp Salad - R125

Grilled shrimp, citrus, winter greens and an orange beurre blanc

STARTERS

Oysters - R30 each

Fresh oysters from Saldanha Bay with mignonette sauce

French Onion Soup - R85

Classic rich brûléed onion soup topped with sourdough and Gruyère gratin

Mussel Soup - R110

A lightly curried cream soup of west coast mussels

Beetroot Carpaccio - R105

Beetroot with vodka & orange jelly, crème fraîche panna cotta and ikura caviar

Sweetbreads - R95

Pan-fried veal sweetbreads with carrot & orange emulsion, sautéed chard and exotic mushrooms

Beef Tartare - R100

Free range grass fed beef rump tartare with a sourdough croûte and aioli

Chicken Liver Parfait - R85

Parfait with toasted brioche and pickled vegetables

Gnocchi - R95

Potato dumplings with gorgonzola, walnuts, tomato concasse and baby spinach

MAIN COURSES

Steak Frites - R195

250g Chalmar beef sirloin with pommes frites and béarnaise

Smoked Aubergine - R150

Open ravioli of smoked aubergine with ragu of winter vegetables, chickpea purée and romesco

Kingklip - R190

Pan fried with Provençal brandade and saffron broth

Mr McGregor's Revenge - R195

Confit leg & grilled loin of rabbit with mustard sauce and a vegetable garden

Rack of Lamb - R205

Roasted herbed lamb with farm vegetables, white bean purée and watercress velouté

Springbok Loin - R225

Grilled springbok loin with braised shank, red cabbage puree, roasted garlic flan and red wine chocolate sauce

Chicken Roulade - R175

Chicken & apricot roulade with barley risotto and parmesan sauce

Three Little Pigs - R195

Grilled pork loin, confit sticky pork belly, pistachio pork sausage with salted caramel apple purée and cider jus

SIDES

Gratin dauphinoise - R55

Grilled radicchio with gorgonzola cream - R55

Sugar snap peas with preserved lemon and mint - R50

Pommes frites - R30

Mason farm steamed vegetables - R45

DESSERT

Not a Traditional Milk Tart - R75

Milk tart with pistachio brittle, honeycomb and berry coulis

Tarte Tatin - R75

Apples caramelised in butter, baked upside down with puff pastry, served with fresh cream and caramel sauce

Crème Brûlée - R65

Butterscotch crème brûlée with a sage madeline

Mandarin Orange Cheesecake - R65

Served with a brandy snap cigar

Chocolate Sticky Toffee Pudding - R65

Served with ice cream

Alexander Avery Bonbons - R65 for 5

Cheese Selection

3 Cheeses - R135 5 Cheeses - R205

Selection of local cheeses, preserve and toasted artisan bread

Espresso Martini - R90

Winter Special

Two Courses - R235

Three Courses - R275

Sunday Roast

Roast beef & Yorkshire Pudding

12:00 - 20:00

Afternoon Tea

Saturdays and Sundays

11:00 - 16:00