



NEIL ELLIS

Flat Breads

Mozzarella R 125
mozzarella | cherry tomato | roast sweet peppers | zucchini | lemon herb dressing

Mortadella R 135
mortadella | hazelnut pesto | microgreens

Fromage Deux R 105
mozzarella | parmesan

Mains

Beef Sirloin 300g R 245
Asian dressing | caramelised spring onion | beef fat potatoes
Pairing suggestion:
Jonkershoek Cabernet Sauvignon 2019

Grilled Linefish R 285
sauce Vierge | Dauphine potatoes
Pairing suggestion:
Amica Sauvignon Blanc 2022

Fire Brick Chicken R 225
deboned chicken | brick baked | pan jus | braai'd corn and truffle butter
Pairing suggestion:
Wild Flower Rose 2024

Sides

serves 2
Beef fat Potatoes R 55
Charred Broccoli R 75
Mixed Green Salad R 70
Charred Corn R 70

Salads

Groenekloof R 145
mixed tender green leaves | tomato | feta | red onion | classic vinaigrette
Pairing suggestion:
Groenekloof Sauvignon Blanc 2024

Chicken Caesar R 165
cos lettuce | croutons | red onion | shaved parmesan | anchovy | classic parmesan dressing
Pairing suggestion:
Whitehall Chardonnay 2022

Grazing Platters

Cheese Platter R 360
Local Dalewood cheeses | homemade fruit preserve | fire-toasted mixed nuts | fresh fruit | smoky balsamic onion marmalade | Kalamata olives | hummus | garlic flatbread (add Charcuterie R165)

Charcuterie Platter R 360
Charcuterie | homemade fruit preserve | fire-toasted mixed nuts | fresh fruit | smoky balsamic onion marmalade | Kalamata olives | hummus | garlic flatbread (add cheeses R200)

Dessert

Chocolate Profiteroles R 110
Pairing suggestion:
Piekenierskloof Grenache 2020

Lime Ice Cream R 95
Pairing suggestion:
Semillon Noble Late Harvest 2016

Kids

Beverages

still 250ml R 20
sparkling 250ml R 20
still 750ml R 35
sparkling 750ml R 35
appletiser R 35
grapetiser R 35

rooibos R 35
ceylon R 35
earl Grey R 35
americano R 35
single espresso R 25
double espresso R 35
cappuccino R 35
flat white R 35
cortado R 35