



NEIL ELLIS

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)

Beef fat Potatoes R 55

Salads
Groenekloof R 145
mixed tender green leaves | tomato | feta |
red onion | classic vinaigrette

Pairing suggestion:
Groenekloof Sauvignon Blanc 2024

Classic Caesar R 125
cos lettuce | croutons | red onion | shaved
parmesan | anchovy | classic parmesan dressing

Pairing suggestion:
Whitehall Chardonnay 2022

Kids
Chicken strips & chips R 85

Monday Menu



Beverages

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

boet beer easy blond 340ml	R 45
loxtonia non-alc cider 340ml	R 45

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