



STARTERS

Wholesome Soup of the Day

Vegetarian soup, served with home-made Bread
R 35-00 Starter / R 45-00 Main

Tomato and Goat's Cheese Tart

Cherry Tomatoes with Basil Pesto topped with Goat's Cheese served with Balsamic Reduction
R60-00

Warm Smoked Trout Salad

Smoked Trout, New Potatoes and Red Onions served with a Crème Fraiche and Chive Dressing
R50-00

Asian Beef Springrolls

Served with a Thai style dipping sauce
R45-00

Mussel and Prawn Risotto

Served with Fresh Herbs and a Creamy White Wine Sauce
R65-00

Gruyere Cheese Fritters with Pear Compote

*Crumbed, golden fried Cheese Balls on a bed of Rocket and Baby Herbs,
served with a spicy sweet Thai Chilli, Pear and Walnut Compôte*
R60-00

Salad Lardon

*A bed of Crisp Lettuce, with Apple, Celery, Garlic Croutons and Pecorino Shavings,
topped with a Lightly Poached Egg*
R35-00 Starter / R 55-00 Main

Ostrich Carpaccio

Served with Salad Greens and Pecorino Shavings, drizzled with a Chilli, Red Onion and Mango Salsa
R65-00

***Please note that service charge is not included, a gratuity is up to your discretion.
A 10% gratuity will be added to tables of 10 or more.***



MAINS

Cape Malay Butter Chicken Curry

*Cape Malay style slightly Sweet and Spicy Chicken Curry
With fresh Tomatoes, Cream, Coriander and topped with Cashew Nuts.
R80-00*

Oxtail in Pinotage Potjie

*Slow Roasted in Diemersfontein Pinotage, served with Crisp Seasonal Vegetables on Basmati Rice
R95-00*

Chicken and Leek Pie

*Individual Pie served with Seasonal Vegetables and New Potatoes
R75-00*

West Coast Mussels

*Served in a Creamy White Wine Sauce
R65-00*

Mushroom Florentine

*Grilled Aubergine, Creamed Spinach and Grilled Brown Mushroom set on a Potato Rosti,
topped with Poached Eggs and Truffle Hollandaise
R55-00*

Char-Grilled Fillet of Beef (200g)

*A succulent cut of Fillet, served with Crisp Seasonal Vegetables, a Savoury Bacon and Corm Mash
complemented with a Horseradish Cream Sauce
R 125-00*

Grilled Linefish

*Our Linefish of the Day, served on Parmesan and Peppadew Potatoes, with Crisp Vegetables
and smothered in a Chardonnay, Saffron and Garlic Sauce
R95-00*

Pasta of the Day

*Inspired by Fresh Products from the Market
R 45-00 Starter / R 75-00 Main Course*

Ask the waiter/waitresses for Specials of the Day

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LIGHT MEALS MENU

Pizza – Adriatic

Home-made thin crust topped with Ham, Mushroom, Garlic, Green Peppers and Feta
R44-00

Pizza – Degas

Home-made thin crust topped with Smokey BBQ Chicken, Bacon, Feta and Peppadews
R38-00

Pizza – Vegetarian

Home-made thin crust topped with Spinach, Goat's Feta and Olives
R35-00

Seasons Classic Home Made Lamb Burger

Topped with Blue Cheese, Bacon and Onion Marmalade, served with Potato Fries and a Side Salad
R65-00

Toasted Bruschetta

topped with Honey, Bacon and Brie cheese
Served with Potato Fries and a Side Green Salad
R45-00

King of Clubs Panini

Grilled Chicken with home-made Mustard Mayo served on a bed of Crisp Rocket and Baby Greens,
with Avocado Pear, Peppadews and crispy Bacon served on toasted Panini
R52-00

Vegetarian Panini

Roast peppers, Basil Pesto, Pinotage Confit Onion, Camembert, Feta and Olives
served on a toasted Panini
R48-00

Blue Cheese Salad

Cremelato Blue cheese, Bacon, Walnuts and Red Wine Poached Pears, served on
a bed of Crisp Salad Greens, tossed with home-made Garlic Croutons
R45-00 Starter / R 60 Main Course

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DESSERTS

Crème Brulee

Rich and Decadent, served with Biscotti
R35-00

Belgium Chocolate Fondant

Served with Orange and Crème Fraîche
R45-00

Pear Crumble

Wintery Pear Delight served with Almond Ice Cream
R35-00

South African Cheese Platter for Two

Selection of Local Cheese, Preserved Figs, Nuts, Biscuits and Fruit
R90-00

Ice Cream and Chocolate Sauce

An Enduring Favourite with Vanilla Ice Cream, Smothered with a Rich Dark Chocolate Sauce
R25-00

Traditional Bake

*Just as Grandma used to bake. Our chefs' inspiration has them baking traditional favourites.
Please enquire from your waitron for the daily special*
R30-00

Diemersfontein Pinotage Chocolate Mousse

*Decadent opulence of rich, smooth and velvety Belgian chocolate mousse
infused by that famous Diemersfontein Pinotage*
R40-00

Specials of the Day

Please ask your waiter/waitress

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