
Dinner Menu

Served from 18h00 to 22h00

Appetizers

Home-baked focaccia and herb butter served on the table.

Garden Caprese 🌿

Cherry plum tomato, burrata cheese, fresh basil, zesty balsamic dressing and crusty bread croutons.

R180 | €9,00

Cauliflower Soup 🌿

Roasted cauliflower soup topped with crunchy chickpeas, served with home-baked seeded loaf.

R145 | €7,25

Salt and Pepper Squid

Served with lemon aioli.

R165 | €8,25

Beef Tagliata

Rare, sliced beef sirloin on a bed of rocket with Parmesan shavings and a lemon dressing.

R165 | €8,25

Beetroot Carpaccio 🌿

Beetroot carpaccio with pickled mushrooms, goat's cheese, microgreens and balsamic pearls.

R125 | €6,25

🌿 Vegetarian

Euro Guideline €1 to R20 as at 12/2025

Mains

Wild Mushroom Pappardelle 🌱

A selection of charred mushrooms, garlic, thyme and cream tossed with Pappardelle pasta.
(available as vegan)

R215 | €10,75

Grilled Prawns

Served with your choice of peri-peri or lemon garlic butter sauce, accompanied by fluffy rice.

R495 | €24,75

Salmon

Salmon fillet with fennel bulb and lemon risotto, dill and clarified lemon butter.

R395 | €19,75

Risotto 🌱

Butternut risotto topped with crispy sage, pine nuts and Parmesan shavings.
(available as vegan)

R215 | €10,75

Chef's Signature Lamb Chops

Served with Chakalaka, pap and Umfino pâté.

R395 | €19,75

Vegan Poké Bowl

Sticky rice, edamame beans, tomato, nori, ginger and tofu with a tangy dressing.

R175 | €8,75

Curry

A delicate blend of herbs and spices made in a Cape Malay style.

Chicken

R215 | €10,75

Chicken & Prawn

R285 | €14,25

Vegan

R180 | €9,00



Vegetarian

Euro Guideline €1 to R20 as at 12/2025

Grilled

Served with a sauce & side of your choice.

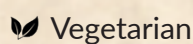
200g Chalmar Beef Fillet	R340 €17,00
300g Chalmar Beef Sirloin	R295 €14,75
500g Chalmar Beef T-Bone	R495 €24,75

Sides

Chips	R65 €3,25
Roasted Vegetables	R70 €3,50
Tenderstem Broccoli	R70 €3,50
Side Salad	R60 €3,00
Baked Potato	R60 €3,00

Sauce

Mushroom, pepper, blue cheese, béarnaise	R65 €3,25
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Euro Guideline €1 to R20 as at 12/2025



Dessert

Vanilla Bean Ice Cream

With homemade decadent chocolate sauce and wafer biscuit.

R95 | €4,75

Cheesecake

Home-baked cheesecake garnished with fresh berries and vanilla ice cream.

R110 | €5,50

Crunchy Meringue Nest

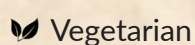
Topped with vanilla Chantilly cream, zesty berry compote and white chocolate mousse.

R115 | €5,75

Crème Brûlée

Classic vanilla infused custard with crusted sugar topping.

R120 | €6,00



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Beverages

Hot Drinks

Tea	R45 €2,25
Red Cappuccino	R45 €2,25
Café Latte	R45 €2,25
Americano	R35 €1,75
Flat White	R45 €2,25
Espresso Single	R35 €1,75
Double	R55 €2,75
Cappuccino	R45 €2,25
Hot Chocolate	R50 €2,50
Irish Coffee	R80 €4,00

Cold Drinks

Water Still / Sparkling 250ml	R25 €1,25
Water Still / Sparkling 750ml	R50 €2,50
Coke / Coke Light	R35 €1,75
Dry Lemon / Ginger Ale / Lemonade / Soda Water / Tonic Water	R25 €1,25
Tomato Cocktail	R65 €3,25
Appletiser / Grapetiser	R50 €2,50
Bos Ice Tea	R45 €2,25
Red Bull	R55 €2,75
Kola / Lime / Passion Fruit Cordial	R5 €0,25

Smoothies

Strawberry, banana, honey and almond	R75 €3,75
Peanut butter, banana and chia seeds	R75 €3,75

Beers

Castle Free	R45 €2,25
Castle Lite / Lager	R45 €2,25
Windhoek Lager 340ml	R65 €3,25
Windhoek Draught 440ml	R70 €3,50

Ciders

Savanna Dry	R55 €2,75
Savanna Light	R55 €2,75

Wine by the glass

MCC 125ml. Wine | 175ml. Dessert | 50ml

Méthode Cap Classique

Boschendal Brut	R105 €5,25
Boschendal Brut Rosé	R110 €5,50
Pongrácz Noble Nectar	R100 €5,00

White Wine

Sophie Te' Blanche Sauvignon Blanc	R100 €5,00
Durbanville Hills Chenin Blanc	R115 €5,75
Glen Carlou Chardonnay	R145 €7,25

Rosé

Babylonstoren Mourvèdre	R130 €6,50
Mirabelle Rosé	R105 €5,25

Red Wine

Nederburg Private Bin Two Centuries Cabernet Sauvignon	R100 €5,00
Kanonkop Kadette Cape Blend	R115 €5,75
Boschendal 1685 Merlot	R145 €7,25

Dessert Wine

Klein Constantia Vin De Constance	R360 €18,00
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