



# LUNCH

winter

12H00 - 16H00

## — SMALLS —

**OYSTERS NATURAL – 28**

*freshly shucked - pickled onion*

**OYSTER GRATIN – 32**

*freshly shucked - crusted (D)*

**LAMB RIBLETS – 75**

*slow roasted - tomato pesto (N)*

**SOUP OF THE DAY – 65**

*chef's choice*

## — SALADS & GRAINS —

**GARDEN GEMS – 75**

*baby mesclun leaves - fresh garden vegetables (VV/N/G)*

**BEETROOT & BUTTERNUT – 75**

*roasted - quinoa - orange & rosemary (VV/G)*

**MONDIAL CAESAR – 98**

*crispy bacon - crumbed free range egg*

*anchovies & parmesan*

**add chicken – 28**

**OYSTERS NATURAL – 28**

## — 3 Oysters & a glass of Bubbles —

**Laurent Perrier Brut . . . . . 230**

**Laborie Brut . . . . . 130**

## STARTERS

**AUBERGINE & TOMATO – 75**

*pastry crisp - basil pesto*

*goats cheese (D/N/V)*

**BOWL OF SQUID – 95**

*chorizo - almond - garlic (N/D)*

**MUSSELS – 95**

*coconut broth*

*toasted steamed bun (D)*

## FAVOURITES

**FISH & CHIPS – 125**

*crisp battered  
& tartar sauce - lemon  
yorkshire caviar*

**WAGYU BURGER – 140**

*cheddar - gherkins  
umami ketchup  
hand-cut fries (D)*

**GAME FISH TACOS – 80 / 160**

*oriental slaw - guacamole  
tomatillo compot*

**NORWEGIAN SALMON – 205**

*miso glaze  
sautéed asian vegetables (G)*

**RISOTTO OF THE DAY – 155**

*chef's choice (V)*

## OFF THE GRILL

**BANGERS & MASH – 140**

*traditional pork banger  
pot gravy (D)*

**BBQ BABY CHICKEN – 180**

*free range  
sautéed new potatoes*

**PAN OF PRAWNS – 285**

*peri-peri or lemon sauce  
chef's side salad (G)*

**PRIME CUT OF THE DAY – 190**

*herb bone marrow  
parmesan & truffle fries*

## SIDES

**SAUTÉED GARDEN GREENS (V) – 35**

**PARMESAN & TRUFFLE FRIES (V) – 35**

**SWEET POTATO CROQUETS (V) – 35**

**CHEF'S SIDE SALAD (V) – 35**

## PUDDINGS & CHEESES

**BAKED MILK TART – 70**

*toasted almond  
cinnamon (V/N/D)*

**STEAMED PUDDING – 65**

*roast pear  
crème anglaise (V/D)*

**TONKA BEAN CHEESECAKE – 72**

*butterscotch caramel  
fresh berries (V/D)*

**STUFFED BAKED CAMEMBERT – 140**

*fig - truffle honey - macadamian nuts (V/N/D)*

**SELECTION OF LOCAL CHEESES – 170**

*home-made preserves & crackers (V/N/D)*

V - Vegetarian

VV - Vegan

G - Gluten Free

N - Contains Nuts

D - Contains Dairy

We welcome all well behaved children. Let us know if you have any allergies or require information of ingredients used in our dishes. Prices include VAT. No cheques. A discretionary 12% gratuity will be added to tables of 8 or more. No flash or intrusive photography please.



## WINE

### MÉTHODE CAP CLASSIQUE

Laborie Brut N/V  
Graham Beck Rosé N/V  
Silverthorn Green Man 2014 / 2015

### PROSECCO

Nua N/V

### CHAMPAGNE

Laurent Perrier Brut N/V  
Billecart Salmon Brut Rose N/V

### SAUVIGNON BLANC

Quando 2016  
Steenberg 2017  
Pascal Jolivet Côtes de Loire Valley 2015

### CHARDONNAY

Anura Limited Release 2016  
Glen Carlou Unwooded 2016

### CHENIN BLANC

KWV Classic 2016  
Ken Forrester Old Vine Reserve 2016

### OTHER CULTIVARS

Terra del Capo Pinot Grigio 2016 / 2017  
Thelema Riesling 2014  
Constantia Uitsig Semillon 2015

### WHITE BLENDS

Haute Cabrière Pinot Noir / Chardonnay 2016  
Bouchard Finlayson Blanc de Mer 2015

### ROSÉ

Roodeberg 2016  
Delaire Graff Cab Franc / Rosé 2016 / 2017  
Whispering Angel Côtes de Provence 2016

\* Vintages subject to change \*

### — BOTTLED BEER & CIDER —

Amstel - 28 Castle Lager / Lite - 28  
Corona - 47 Windhoek Lager / Light - 28  
Hunters Dry - 30 Carling Black - 28  
Becks Blue Non-Alcoholic - 32  
Savanna Dry / Light - 32 Cluver & Jack - 49  
Magners Irish Cider - 49

### — CRAFT & DRAUGHT —

Stella Artois - 36 / 49 Jack Black Lager - 34 / 49  
Jack Black Atlantic Weis - 36 / 49  
Butcher Block Pale Ale - 36 / 49 CBC Pilsner - 34 / 49  
Innes & Gunn Original 330ml - 49

### — BLACK INSOMNIA COFFEE —

"the world's strongest coffee"

Espresso - 24 Americano - 28 Cappuccino - 36  
Cafe Latte - 38

### glass / bottle

65 / 298  
69 / 345  
495

### glass / bottle

75 / 375

### glass / bottle

195 / 990  
1550

### 250ml carafe / bottle

60 / 170  
90 / 270  
598

79 / 238

79 / 238

52 / 148

85 / 255

54 / 162

68 / 198

98 / 294

75 / 215

80 / 235

52 / 148

68 / 198

695

### PINOT NOIR

Newton Johnson Felicité 2016  
Corder Cool Climate 2013

### PINOTAGE

Graham Beck Game Reserve 2015  
Marklew 2015

### MERLOT

KWV Classic 2016  
The Desert Rose 2010

### SHIRAZ

Cloof 'The Very Sexy Shiraz' 2014  
Gerard Bertrand Syrah Reserve Côtes de Langedouc 2014

### CABERNET SAUVIGNON

The Desert Rose 2010  
Warwick First Lady 2015

### RED BLENDS & OTHERS

Roodeberg 2014  
Nativo 2010  
Annexkloof Malbec 2015  
Saint Pierre Reserve Côtes du Rhône 2013

### 250ml carafe / bottle

78 / 234  
365

68 / 198  
86 / 255

58 / 174  
79 / 237

65 / 195  
385

68 / 204  
72 / 206

68 / 198  
97 / 290  
298  
330

### — THIRST QUENCHERS —

#### House Lassi

natural live yoghurt - rose water - cardimom  
cinnamon - honey - 38

House Iced Tea - 35

Freshly Squeezed OJ - 28

RAW C Coconut Water - 35

### — SPRITZERS —

#### Lemon

Belvedere grapefruit - cinzano bianco - tonic  
san pellegrino lemon - 65

#### Orange

Belvedere citrus - capertif - tonic  
san pellegrino orange - 65

#### Rossa

Belvedere citrus - capertif - tonic  
san pellegrino blood orange - 65

#### Aperitvio Americano

Martini Rosso - Galliano L' Aperitvo - tonic - basil - 65

#### L' Aperitivo Spritz

Galliano L' Aperitivo - Brut - fresh OJ - 65

### — NESPRESSO HOUSE COFFEES —

Restretto / Decaf Espresso - 22 Americano - 24  
Cappuccino - 26 Cafe' Late - 28

