

To Start & Share

Vietnamese Rice Paper Rolls Asian Dipping Sauce <i>V/GF</i>	R65
The Soup Roasted Carrot, Rosemary & Tahini Soup Sourdough <i>DF</i>	R80
Home-made Spanakopita (3s) Tzatziki	R90
Portabellini Flatbread Parmesan Rocket Truffle	R115
Crumbed Rosemary Zucchini Chips Tartar Sauce <i>DF</i>	R95
Lamb Bobotie Spring Rolls (4s) Homemade Apricot Chutney Tomato Salsa	R100
Nachos Santa Anna Tortilla Chips Black bean chilli Guacamole Tomato Salsa Coriander Sour Cream <i>GF</i>	R100
Bao Buns Marinated Chicken Thigh Char Siu Bao Sauce Mayo Purple Slaw Kimchi (3s) <i>DF</i> Make it Vegan Griddled baby marrow <i>DF</i>	R145

Light Lunches

The Salad Griddled Halloumi Lentils Roasted Tomatoes Spinach Balsamic Dressing <i>GF</i> <i>Perfect with our Chenin Blanc</i>	R135
Gruyere, Thyme & Onion Confit Tart Home-Grown Kale Salad Toasted Seeds Rosa Tomatoes <i>Perfect with our Hope Marguerite</i>	R135
Hot Smoked Trout Niçoise Leaves Fine Beans Egg Tomato Olives Baby Potato Herbs <i>GF/DF</i> <i>Perfect with our Chenin Blanc</i>	R225
Butter Chicken Curry Basmati Rice Roti Atchar Broccoli, Lime & Coriander Salad	R195
Lamb Shawarma Soft Flatbread Garlic Yoghurt Greek Salad Hand Cut Fries <i>Perfect with our Mourvèdre</i>	R200
Roast Beef & Bratkartoffeln Free-Range Beef Fillet Sautéed Potatoes with Bacon Tartar Sauce <i>GF</i> <i>Perfect with our Far Side Mourvèdre</i>	R200
Farm Style Platter Selection of Cured Meats Local Cheeses Antipasti Sourdough Serves 2-3	R450

Dessert

Apple & Fig Crumble Whipped Vanilla Cream	R85
Burnt Basque Cheesecake Sour Cherry Compote	R85
Chocolate cake with a hint of chilli & tequila Hot Honey Vanilla Gelato	R85
The Torte Polenta, Almond & Orange Crème Fraiche Vanilla & Bay Apricots <i>GF</i> add glass of Goutte D'Or R60	R85
Coconut Ice Cream Lychees Passion Fruit Coconut Crack <i>V/GF</i>	R85
Affogato Double Espresso Vanilla Gelato add shot of Grappa R40	R85