

MENU

2 Course (starter & main) R300; Veg R220
3 course (starter, main & dessert) R400; Veg R310

Woodfired sourdough
add Anwilka olives R20

STARTERS

Coal baked beetroot & grilled Pepe buche

Country pork terrine

West coast black mussels & Cape Malay curry sauce

Grilled calamari salad with lemon & smoked chilli dressing

MAINS

Gnudi with spring greens & local aged Parmesan

Fish of the day

Beef fillet, chimichurri & green beans

DESSERTS

Chocolate & almond torte with vanilla creme

Local cheese platter
(R40 supplement)

Kindly note that a discretionary 12% service charge is added onto tables of 6 or more