



MENU 2025

Starters

Oysters
R60 each

Venison Carpaccio
Capers, Parmesan shavings, Balsamic reduction.
R215

Meze dip Platter
Hummus, Tzatziki, Brinjal dip, Fried haloumi,
Marinated calamata olives, Pita breads.
R225

Chicken Liver Peri-Peri
Creamy peri-peri sauce, pepper dewes.
R115

Salt & Pepper Calamari
Vinigrette tossed Rocket and a Citrus Ponzu sauce.
R145

Beetroot and Goats Cheese Arancini's (3)
Served on a bed of crispy leeks.
R120



Salads and Bowls

Village Greek Salad

Red Onion, Cherry Tomatoes, Cucumber, Calamata olives,
Danish feta

R135

Caprese Salad

Fresh Burrata cheese with Heirloom Tomatoes, olive oil drizzle,
fresh basil and a balsamic dressing.

R255

Burrito Bowl

Mixed julienne carrots, cucumbers,
charred corn, pickled jalapenos, black beans,
rocket, avocado and crispy tortillas

R165

Top with Chicken Breast

R45

Tribute Dishes

Pork Ribs (500g)

Smokey BBQ basting, Crispy onions rings, Hand cut chips

R305

Roasted Pork Belly

Mashed potatoes, Tender stem broccoli,
Peanut butter and Butternut mousseline, Bacon jus.

R305

Baby Kingklip

Lemon and Garlic Beurre Blanc, Hand cut chips.

R405

Mediterranean Line fish

Tomato and olive salsa, Crushed baby potatoes,
Roast garlic cream, Basil oil.

R335

Gourmet Wagyu Burger

200g patty, Mature Cheddar, Bacon,
Smokey mayonnaise, Crispy onions, Hand cut chips.

R250





Tribute Dishes

Tomahawk 750g

Cowboy butter, Hand Cut Chips.

R740

Fillet 200g

Charred corn puree, red wine reduction and seasonal vegetables

R350

Sirloin 300g

Bone marrow and roasted garlic butter, Jus, Pomme anna
And seasonal vegetables.

R325

Grilled Lamb Cutlet 360g

Lamb Jus, Pomme anna and seasonal vegetables.

R350



Chef Recommendations

Braised Beef Short Rib

Mashed potatoes, Seasonal vegetables, Red wine jus.

R300

Durban Style Beef Curry

Served with basmati rice, poppadom and condiments.

R335

Deboned Lamb Neck Roulade

Filled with Baby spinach and wild mushrooms on top of a bed of pearl couscous.

R495

Wild Mushroom Risotto

Sundried tomatoes, Wild rocket,
Basil oil, Toasted pinenuts.

R250

Jamaican Jerk Spiced Chicken

Coconut and spring onion rice, Chargrilled chicken breast,
And a tropical salsa.

R280

Desserts

Ferrero Rocher Mousse cake

Hazel nut crumble and homemade ice cream of the day.

R195

Vanilla Bean Crème Brûlée.

R120

Sticky Toffee Pudding

Caramel Popcorn and Ice cream of the day.

R155

Lemon Tart

Meringue, Hazelnut shortbread, strawberry coulis, blueberries, chantilly cream and homemade ice cream of the day.

R110

Cheese Board (For one)

A selection of locally sourced cheeses, with biltong, roasted nuts, preserves and crackers .

R215