

STARTERS

Confit Pork Croquettes	R 98
Confit pork belly, potato purée, sharp cheddar shallow-fried in Japanese breadcrumbs, topped with homemade garlic aioli.	
Beef Trinchado	R 135
Dry-aged beef in spiced Portuguese sauce, topped with fresh coriander and served with our homemade Parmesan ciabatta bread.	
Popcorn Chicken	R 105
Tempura-battered organic free-range chicken, mandoline cucumbers, toasted sesame seeds, finished with our dynamite sauce.	
Senses of Carrots	R 110
Chargrilled carrots, honey roasted baby carrots, red pepper romesco sauce, chimichurri, with Parmesan tuile.	
Tempura Shrimp	R 195
Tempura-battered king prawns, roasted cauliflower, sweet chilli dressing, with a micro salad.	

MAINS

200g Tallow-Aged Fillet of Beef	R 275
Chargrilled, roasted bone marrow, sautéed tenderstem broccoli, topped with feta, salt and pepper potato wedges, and finished with our bourbon peppercorn sauce.	
300g Dry-Aged Sirloin	R 245
Chargrilled, gratinated garden spinach, organum smashed baby potatoes, served with our chilli Béarnaise sauce.	
24-Hour Marinated Baby Chicken	R 215
24 hour marinated, sous-vide and grilled, pommes purée, sautéed carrots, homemade peri-peri sauce, grilled lemon.	
The Skyfall Burger	R 195
Dry-aged 180g beef, buffalo mozzarella, caramelised onions, crispy pancetta, spiced aioli, wild rocket, and homemade toasted brioche bun, served with hand-cut Parmesan and truffle fries.	
Duck Linguini	R 197
Confit and smoked duck, wild mushrooms, spiced with a Parmesan reduction.	
Kingklip Sorento	R 267
White wine-poached Kingklip, butternut and feta stack, honey and lime leeks, finished with dill oil.	
Herb-Crusted Rack of Lamb	R 345
400g sous-vide and chargrilled rack of lamb, sautéed leeks, coriander chimichuri, with sun-dried tomatoes.	
Dargle Valley Pork Belly	R 245
Confit pork belly, roasted butternut purée, sautéed pak choi, mustard cream, and organum fries.	
Butternut and Basil Risotto	R 115
Toasted arborio rice, butternut and basil purée, roasted pumpkin seeds, with sun-dried tomatoes.	



RESTAURANT & WINE CELLAR

LUNCH MENU

DESSERT

Chocolate Lava

Belgian chocolate, vanilla gelato, and white chocolate tuile.

R 110

Sticky Toffee Pudding

Homemade date pudding, with a sticky toffee reduction.

R 85

Trio of Gelato

Made by our in-house pastry chef. Choose from mixed berry, espresso, Belgian chocolate, hazelnut, or vanilla bean.

R 85

DESSERT WINES BY THE GLASS

Pierre Jourdan Ratafia

R 95

Fleur De Cap Noble Late Harvest

R 55

Paul Clüver Noble Late Harvest Riesling

R 125

Mullineux Straw Wine

R 175

WINES BY THE GLASS

Pierre Jourdan Brut

R 125

Pierre Jourdan Belle Rosé

R 130

De Grendel Rosé

R 65

Simonsig Needless To Say

R 65

Ken Forrester Reserve Sauvignon Blanc

R 85

Ken Forrester Old Vine Reserve Chenin Blanc

R 125

Simonsig Chenin Blanc

R 65

Warwick First Lady Chardonnay

R 90

Haute Cabrière Chardonnay Pinot Noir

R 120

Cederberg Bukettraube

R 85

De Grendel Merlot

R 120

Warwick First Lady Cabernet Sauvignon

R 90

Cape Of Good Hope Riebeeksrivier

R 100

Beyerskloof Pinotage

R 70

Jordan Chameleon

R 60

Simonsig Cabernet Shiraz

R 65

COFFEES

Americano

R 35

Cappuccino

R 40

Irish Coffee

R 85

Kahlúa Coffee

R 80

Amarula Coffee

R 70

Frangelico Coffee

R 75

Irish Dom Pedro

R 80

Amarula Pedro

R 80

Ponchos Pedro

R 80

Frangelico Pedro

R 80

Please Note: We reserve the right to levy a 10% service charge for tables of 8 or more diners (at the discretion of management).
Orders to share are subject to a surcharge of R40. Persons not participating in a meal and no shows will be charged at a fee of R150.