



DINNER MENU

Stylish Starters.....

Bobotie Spring Rolls

R95

Crispy golden spring rolls filled with gently spiced bobotie mince, served with apricot chutney sauce and a cooling yoghurt drizzle.

Charred Beef Carpaccio

R150

Lightly charred beef carpaccio with a delicate Japanese-style dressing, finished with shaved Parmesan and fresh micro herbs.

Elegant Blue Cheese Filo Tubes With Cranberry Syrup

R85

Filled with creamy Fairview Blue Rock cheese and fresh spring onions, wrapped in crisp golden filo pastry and baked until delicately crunchy. Served with a glossy cranberry syrup for a perfect balance of savoury richness and sweet tartness!

Soup of the Day

R80

Chef's daily seasonal soup, crafted for comfort and depth of flavour

Country Garden Salad for two

R95 avocado optional extra R25

A fresh garden salad with crisp seasonal vegetables, feta, olives and our signature dressing on the side. Perfect for sharing.

The main event.....

Due to all meals being freshly prepared there may be a waiting time of up to 45 minutes on some items

Grilled Beef Fillet with Fondant Potatoes

R325

Savor a perfectly cooked grilled beef fillet with golden fondant potatoes, seasonal vegetables, and your choice of signature sauce.

Sauce Options:

- Madagascan Green Peppercorn
- Blue Cheese
- Brown Mushroom
- Creamy Garlic
- Red Wine

Slow Braised Oxtail

R300

Tender oxtail slow-cooked in a savoury reduction, full of robust flavour, served with creamy mashed potatoes, or a starch of choice, and seasonal vegetables.

Succulent Lamb Chops

R345

Expertly seared lamb chops served with buttery sautéed potatoes and seasonal vegetables. Complemented by your choice of either a rich red wine and rosemary reduction or a refined lemon-infused mascarpone sauce with crisp sage leaves.

Gourmet Lamb or Beef Bunny Chow R270 lamb

R250 Beef (The Country Bun can be replaced with Rice)

Slow-Braised spiced lamb curry with tender potatoes, served in a freshly home-baked country bread, accompanied by crisp seasonal sambals and fresh herbs.



The main event....

Please note: All meals are freshly prepared, so some dishes may take up to **45 minutes** to serve.

Seared Salmon with Citrus Reduction

R350.00

Seared Salmon fillet served with a delicately spiced citrus reduction, fresh orange segments and served with baby potatoes and seasonal vegetables

Lemon Parmesan Crusted Chicken with Creamy Lemon Sauce

R220

Golden parmesan crusted chicken on Pasta , or a starch of choice, finished with a silky lemon cream sauce and fresh herbs.

Country-style Chicken Cacciatore

R220

Slow braised chicken thighs in a rustic white wine and tomato cassoulet with pancetta, roasted peppers, baby marrow and fresh herbs. Served with tagliatelle , or a starch of choice,.

Succulent Pork Chop

R235

Tender grilled pork chop with buttery pea mash and your choice of rich balsamic-maple glaze or velvety garlic butter sauce.

Coconut & Lemongrass Vegetable Pie (v, df)

R200

Tender seasonal vegetables in an aromatic Thai coconut and lemongrass curry with hints of ginger, lime and coriander, finished with a crisp golden pastry topping , or a starch of choice.

Roasted Winter Vegetable & Halloumi Tower (v)

R200

A rustic tower of roasted winter vegetables and grilled halloumi served with a velvety roasted red pepper sauce infused with parmesan, basil and peppadews.



*Delicacies -
the perfect finale, make it unforgettable ... enjoy a
free cup of coffee with each dessert!*

Extravagant Limoncello Ricotta Cake

R115

A light Italian-style Limoncello ricotta cake with delicate citrus notes, finished with a fragrant citrus syrup, mascarpone cream and a berry compote

Crème Brûlée

R95

Silky baked vanilla custard finished with a delicate caramelised sugar crust.
A timeless indulgence!

Baileys Pannacotta with luxurious coffee sauce

R95

A silky pannacotta, paired with warm coffee sauce for a refined balance of creamy sweetness and gentle espresso notes.

Glorious Warm Ginger & Honey Sticky Toffee Cake

R95

A Soft date & ginger sponge drenched in warm honey toffee sauce, served with vanilla ice cream for a perfect naughty winter dessert

Vanilla Ice cream & Hot Chocolate Sauce

R85

Creamy, smooth vanilla ice cream drizzled with rich, velvety French chocolate sauce—a timeless favourite.

Gourmet Cheese Platter for Two

R180

A curated selection of fine local cheeses, served with crisp crackers and a sweet fig conserve.



