



RESTAURANT • HOTEL • CONFERENCING



Starters

Chilled Tomato Soup R85.00

Celery, Basil, Cherry Tomato

Fram Chardonnay

R60

Butternut R115.00

Gruyere, Karoo Matured 6 Months, Shitake

Vondeling Chardonnay

R75

Octopus R95.00

Gooseberry, Squid Heads, Papaya and Chilli

Beaumont Chenin Blanc

R65

Mussel R125.00

Mussel and Leek Wonton, Pickled Mussel, Saffron and Leek

Vondeling Sauvignon Blanc

R70

Salmon Gravlax R115.00

Muesli, Beetroot, Cream Cheese, Balsamic

Mulderbosch Sauvignon Blanc

R65

Chicken Parfait R95.00

Roasted Fruits, Bread

Vondeling Chenin Blanc

R65





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Main Course

Duck R185.00

Carrot, Potato, Kale

The Affair Pinot Noir

R100

Seabass R185.00

Lemon Risotto, Shimeji, Courgette, Corn

The Raptor Post Rosé

R60

Pork Belly R175.00

Cauliflower Puree, Mustard Greens, Apple

Catherine Marshall Amatra Red

R118

Aged Beef Sirloin R215.00

Chimichurri, Artichokes, Grapefruit, Onions

Yardstick Pinot Noir

R90

Braised Lamb Shoulder R210.00

Spinach, Sweet Potato, Olives, Beetroot, Jus

Beaumont Pinotage

Glass R100

Quinoa and Beets R185

Apple, Cashew Nuts, Goats Cheese

Rjiks Chenin Blanc

Glass R95





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Dessert

Manjari Dark Chocolate R115.00

Ginger, Passion Fruit, Szechuan Pepper

Eagles Nest Merlot

R100

Apple R115.00

Caramel Chocolate, Tonka Bean, Coffee, Almonds

Nederberg Noble Late Harvest

R60

Berries R95.00

Rose water Ice Cream, Berry Granita, Berry Granola

Gorgeous Chardonnay Pinot Noir

R50

Cheese Board R115.00

Local Cheese, Preserve, Lavash, Nuts

Paul Cluver Riesling

R70

