

menu

OYSTERS

6 large, spanking-fresh west coast oysters served on ice with a slice of lemon, tobasco and 3 sauces on the side - diced red onion in red wine vinaigrette, grated apple in apple cider vinaigrette, and soy-ginger-ponzu

PLATTERS

Each platter serves two

THE WINE GLASS PLATTER

a delicious deli composition of coppa, salami, parma ham, cremona gorgonzola, *stonehouse* cajun spiced and camembert cheeses, *kleinrivier* colby cheese, chicken liver pate with port jelly, kalamata olives and giant green spanish olives, and pickled mediterranean vegetables - served with preserved fig and crackers

CHEESE PLATTER

cremona gorgonzola, *kleinrivier's* colby, mature gruberg, havarti, leyden, overberg and smoked stanford cheeses, and *stonehouse's* cajun spiced and camembert - served with preserved fig and crackers

SMALL PLATES

savour, linger, indulge - order for one, or order for the whole table and share amongst friends!

PATATAS BRAVAS

crispy potato cubes served with roasted garlic aioli

FOREST MUSHROOM LINGUINI

a medley of forest mushrooms tossed with linguini,
black truffle oil and parmesan shavings

BOQUERONNES

the traditional spanish tapas dish of marinated
white anchovy fillets served with toasted garlic
ciabatta

LINEFISH EN PAPILOTE

linefish prepared mediterranean style with sundried
tomatoes, capers, lemon rind and olive oil, then
steamed in a paper parcel

NORTH AFRICAN SPICED PRAWNS

whole prawns pan-fried in garlic, cumin, coriander
and chilli butter

CRAYFISH THERMIDOR

west coast crayfish tail served the traditional
french way in a creamy white wine and brandy
sauce

BACON & DATES

medjool dates stuffed with cream cheese and
wrapped in streaky bacon

SMOKED SPRINGBOK CARPACCIO

springbok carpaccio served with spiced red wine
poached pears and drizzled with olive oil and a red
wine reduction

FILLET TAGLIATA

medium rare sliced beef fillet served with roasted cherry tomatoes, parmesan shavings, with a drizzle of truffle oil and balsamic glaze on a bed of rocket
-finished off with cracked black pepper

DESSERT

PANNA COTTA

vanilla panna cotta with a black berry coulis and an almond-and-coriander praline dust

CHOCOLATE BROWNIE

salted caramel and pecan nut chocolate brownie
served with brandy-infused cream

BAKED CHEESECAKE

new york-style baked cheesecake with a ginger shortbread crumb and citrus jelly topping

HOT DRINKS

(add R5 for almond milk alternative)

COFFEE

americano

espresso single/double

macchiato

cortado

flat White

OTHER

chai Latte

hot chocolate

red cappuchino

TEA

ceylon, earl grey, rooibos

herbal teas

COLD DRINKS

PREPARED WATER

the wine glass sparkling water 500ml/1 litre

the wine glass still water 500ml/1 litre

MINERAL WATER

acqua panna still water 750ml

san pellegrino sparkling water 750ml

SOFT DRINKS