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Wine glass

NOURISH

STARTERS & SIDES

Cheese Platter (serves 2)	320
our chef's selection of 9 local cheeses, including cremona gorgonzola, colby, mature gruberg, havarti, leyden, overberg and smoked stanford cheeses, and cajun spiced and camembert - accompanied by grilled yellow and red peppers, preserved fig, crackers and toasted garlic ciabatta	
Ciabatta Side	28
slices of freshly baked ciabatta bread, olive oil and balsamic vinegar	
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Baby Beetroot Salad	65
baby beetroot, feta, pickled red onion and rocket tossed in olive oil with salt and freshly cracked pepper	
Bocconcini & Tomato Salad	65
mini fior di latte, baby tomatoes and fresh basil tossed in olive oil, salt and freshly cracked pepper	
Vietnamese Garden Spring Rolls	74
fresh and crunchy rolls of julienned vegetables and herbs wrapped in rice paper, served with a spicy ginger-ponzu-soy dipping sauce	
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Green Beans & Feta	45
whole green beans pan fried and topped with feta and a crack of black pepper	
Patatas Bravas	56
crispy potato cubes served spanish style with a spicy, smoked-paprika tomato puree and roasted garlic aioli on the side	
Baked Feta Bouyourdi	69
greek style oven-baked feta cheese with red and yellow peppers, red onion and origanum, served with a slice of toasted garlic ciabatta	
Zucchini & Rosemary Fries	74
savoury courgette fries in a rosemary and grana padano tempura crust	
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Perlemoen Arancini	98
sustainably sourced, whole baby abalone enclosed in risotto, mozzarella and minced abalone, served with salsa verde aioli (subject to availability)	
Salt & Pepper Squid	120
savoury and peppery fried squid, served on a bed of crisp, raw, julienned vegetables and fresh herbs (sesame oil), with salsa verde aioli on the side	
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Bacon & Dates	56
dates stuffed with cream cheese and wrapped in streaky bacon	
Chimichurri Ostrich Meatballs	69
pan-fried ostrich and feta meatballs, spiced with an argentinian salsa and served with toasted garlic ciabatta	

STARTERS & SIDES cont.

Cape Malay Spring Rolls	75
the traditional south african bobotie dish with curried beef mince, sultanas and egg custard wrapped in a crispy spring roll and served with a yoghurt-cucumber raita	
Kudu Carpaccio	98
kudu carpaccio served with orange segments, rocket, creamy feta, a crack of black pepper, drizzled with olive oil and balsamic reduction	
Fillet Tagliata	175
120 gram medium rare sliced beef fillet served at room temperature with roasted cherry tomatoes, grana padano shavings, with a drizzle of truffle oil and balsamic glaze on a bed of rocket - finished off with cracked black pepper	

MAINS

Aubergine Rollatini	105
grilled aubergine cannelloni's filled with ricotta and herbs, topped with mozzarella and parmesan and then skillet-baked in an italian tomato base (vegetarian)	
Forest Mushroom Linguini	155
an eclectic medley of forest mushrooms in linguine pasta, a drizzle of truffle oil, topped with parmesan shavings and a crack of black pepper (vegetarian)	

Salsa Verde Panko Crusted Hake	168
250 gram crispy panko-crusted hake, pre-marinated in salsa verde and served with a homemade salsa verde aioli; seasonal vegetables & potato cubes	
Linguine ai Frutti di Mare	235
a decadent, ocean-fresh seafood pasta filled with prawns, line fish, clams and west coast mussels in a light cream, lemon and chilli sauce, sprinkled with fresh parsley	
Chicken Piccata	108
butterflied and pan-fried chicken breast smothered in a succulent lemon-butter and whole-caper sauce; seasonal vegetables & potato cubes	
Traditional Cape Lamb Curry	175
uniquely south african, spicy lamb curry served with basmati rice, a crunchy poppadum, fruit chutney and cucumber raita	
Fillet of Beef	360
250g of fillet done to order, sliced, and served full-house TWG-style - including seasonal vegetables & potato cubes and a creamy pink peppercorn sauce	

DESSERTS

Irish Coffee Panna Cotta	65
layered irish whiskey and coffee panna cotta topped with chocolate soil and an almond tuille	
Winter Fruit Pavlova	65
vanilla meringue, fresh cream, winter fruit topped with a sprig of mint	
Chocolate-Orange Torte	72
70% dark chocolate and orange torte, topped with toasted almonds and desiccated orange rind	