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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	
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Classic Greek Salad (serves 1 or 4)	45 / 115
cucumber, tomato, feta, red onion, kalamata olives, rocket & parsley, tossed in a sherry vinaigrette	
Winter Side Salad	55
baby spinach, orange segments, avocado, marinated butter beans, sherry vinaigrette, roasted sesame seeds, beetroot crisps	
Vietnamese Garden Spring Rolls	69
fresh and crunchy rolls of julienned vegetables and herbs wrapped in rice paper, served with a spicy ginger-ponzu-soy dipping sauce	
Zucchini & Rosemary Fries	74
savory 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
savory 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	
North-African Prawns	142
six queen-sized prawns (shell on) pan fried in a harissa, chilli & orange juice, served with fresh ciabatta and garlic rouille on the side	
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Chimichurri Ostrich Meatballs	69
pan-fried ostrich and feta meatballs, spiced with an argentinian salsa and served with toasted garlic ciabatta	
Kudu Carpaccio	98
kudu carpaccio served with orange segments, rocket, creamy feta, a crack of black pepper, drizzled with olive oil and balsamic reduction	
Venison Spring Rolls	98
braised and pulled venison in a crisp sleeve, served with a green fig, toasted coriander seed & chilli compote on the side	

MAINS

Aubergine Rollatini	115
grilled aubergine cannelloni's filled with ricotta and herbs, topped with parmesan and then skillet-baked in an italian tomato base, served with a fresh-greens side salad (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)	
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Linefish Oriental	169
ginger-steamed line fish, soy, hint of chilli, coriander, peanut oil, baby bok choy, served with white rice	
Grilled Linefish	189
fillet of line fish served with charred-scallion-hollandaise sauce, gremolata mash and seasonal green vegetables, lemon on the side	
Linguine ai Frutti di Mare	235
a decadent, ocean-fresh seafood pasta filled with prawns, line fish, clams and west coast mussels in a lightly spiced Italian tomato sauce, sprinkled with fresh parsley	
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Chicken Piccata	125
butterflied and pan-fried chicken breast smothered in a succulent lemon-butter and whole-caper sauce; seasonal vegetables & hand-cut potato chips	
Butter Chicken Curry	135
traditional murch makhani, basmati rice, toasted coconut shavings, poppadum shards, cucumber raita, fruit chutney and sambal	
Pork Belly	165
crispy, slow roasted pork belly on carrot puree, bok choy, gremolata mash & coleslaw, with red wine jus on the side	
Fillet of Beef	295
200g of fillet done to order, sliced, and served full-house TWG-style - including seasonal vegetables, hand-cut potato chips and a creamy green peppercorn sauce	

DESSERTS

Tiramisu	65
the traditional way: lady finger biscuits, mascarpone, espresso, cognac	
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	