



## TO SHARE

**charcuterie board**, homemade pancetta, biltong, droewors, cured salami, petite salad, duck liver parfait with onion marmalade, pickles, brioche bread

- 310 -

**grazing board**, babaganoush, humus, lemon & chive labneh, marinated olives, toasted mixed nuts, mezze vegetables, seed crackers, sourdough

- 230 -

**cheese board**, local cheese selection, homemade pineapple-lime preserve, beetroot pesto, "drunken" fig jam, seasonal fruits, crackers, toasted ciabatta

- 285 -

**pêcheur board**, homemade smoked mussels, crispy patagonian squid, smoked trout ribbons, snoek pate, wild rocket, lemon pepper dressing, rye bread

- 295 -

**salty snacks**, marinated olives, spicy mixed nuts, salt & vinegar crisps

- 125 -

## SALADS

**berry & blue cheese salad**, wild rocket, olive oil, aged balsamic

- 170 -

**bocconcini & heirloom tomato salad**, garden greens, marinated olives, basil, aged balsamic

- 165 -



## MAINS

**pork bitter ballen**, parsley aioli, homemade pickles, wholegrain mustard

- 260 -

**beef burger**, mozzarella, cos lettuce, tomato, garlic aioli, triple-cooked chips

- 195 -

**chicken burger**, baby salad leaves, pickled cucumber, guacamole, kimchi, triple-cooked chips

- 185 -

**linguini pesto pasta**, basil pesto, olive oil, parmesan, almond flakes

- 135 -

**calamari | fish goujons**, dill & cucumber salad, lemon aioli, triple-cooked chips

- 175 -

**homemade flatbread**, feta, olives, garlic-infused olive oil

- 95 -

## DESSERT

**baked apple tarte tin**, cinnamon, star anise, cinnamon chantilly

- 125 -

lemon posset, **honey & salt fermented strawberry**, meringue, strawberry crisps, vanilla pod ice cream

- 125 -

**french dark chocolate cremeux tart**, macerated berries, valrhona chocolate pearls

- 125 -

**trio of sorbet**, fruit salsa

- 110 -



## BEVERAGES

### *All-Day Mocktails & Cocktails*

monneaux sunset	65   90	<i>tequila, pineapple juice, blood orange</i>
strawberry daiquiri	50   95	<i>white rum, lime cordial, strawberries</i>
country house cooler	65   90	<i>vodka, passion fruit, watermelon, cranberry juice</i>
classic nojito / mojito	50   85	<i>white rum, mint, lime, soda water</i>
moscow molly / mule	55   75	<i>tequila, ginger beer, lime juice, mint</i>
lady in blue	65   90	<i>gin, lime, triple sec, egg white, blue curacao, soda</i>
gin teaser & tonic	145	<i>six dogs blue, kwv cruxland, inveroche amber</i>
inveroche verdant craft gintail	115	<i>orange, cinnamon, tonic</i>
inveroche amber craft gintail	115	<i>grapefruit, pineapple, ginger ale</i>
inveroche classic craft gintail	115	<i>cucumber, lemon, mint, tonic</i>

## WINE BY THE GLASS

l'ormarins brut classique	120
esc fzz rosé brut	135
the earth beneath our feet white blend	75
du preez sauvignon blanc	65
anthonij rupert protea chenin blanc	70
black elephant rosé	75