

Bistro

BREAKFAST MENU

AVAILABLE 09H30 - 11H30 AM

FARMERS BREAKFAST	185
egg bacon sausage tomato mushroom ciabatta	
POACHED EGG ENGLISH MUFFIN	
(served with hollandaise sauce)	
spinach/ bacon	160
smoked trout	180
OMELETTE SERVED WITH CIABATTA TOAST	180
bacon cheese mushroom	
smoked trout cream cheese chives	
spinach boerenkaas cherry tomatoes	
MIXED MUSHROOMS ON TOAST	165
bechamel sauce glazed with estate white wine fresh herbs egg of your choice	
HOMEMADE GRANOLA BOWL	165
double cream yogurt seasonal fruits	
AVOCADO ON TOAST	170
bocconcini sundried tomato mushroom egg of choice avocado	
BREAKFAST TORTILLA WRAP	165
lettuce scrambled egg avocado cherry tomato	
BAGELS	165
ricotta salmon egg of choice rocket capers	

Bistro

LUNCH MENU

AVAILABLE 12H00 - 17H00 PM

Please Allow
25 Minutes for
Serving Time

SOMETHING LIGHT

<i>Seared beef carpaccio</i> , parmesan croquettes, truffle aioli, pine nuts, rocket	160
<i>Cured line fish mosaic</i> , nori, pickled cucumber, avocado mousse, beetroot consommé, wasabi	195
<i>Spanish Tomato gazpacho</i> , basil, croutons, red onion, olive oil	110
<i>Bitterballen</i> , dijon mustard	145
<i>Salad of beetroot</i> , chevin cheese, whey sour onion, nut & seed honeycomb, sour fig dressing	155

SALADS

<i>Pork & Waldorf salad</i> , celery, lemon gel, blue cheese, walnuts	185
<i>Chicken caprese salad</i> , bocconcini, avocado, balsamic glaze butter basted chicken, basil pesto	165
<i>Nectarine & burrata salad</i> , grilled nectarines, heirloom tomatoes, cous cous, balsamic vinaigrette, baby salad leaves	165
<i>Bang Bang chicken salad</i> , vermicelli, bean sprouts, roasted peanuts, nappa cabbage, sweet chilli & peanut dressing	160
<i>Thai beef salad</i> , thinly sliced beef, cucumber, coriander, red cabbage, red onion, carrot, sweet peppers, thai dressing	195
<i>Poke bowl</i> , crumbed sushi rice, pickled ginger, cucumber, carrot, sweetcorn, edamame beans, radish, pineapple, avocado, soy dressing (choice of beef tartar/soy marinated salmon/ halloumi)	215
<i>Caesar salad</i> , cos lettuce, egg, croutons, anchovy, parmesan, classic caesar dressing	165

FROM THE OCEAN

<i>Prawn Linguine</i> , basil pesto, heirloom tomatoes, bocconcini, crispy basil, bacon crumbs	235
<i>Beer battered fish & chips</i> , tartar sauce, mushy peas, handcut chips, salad	210
<i>Local line fish</i> , coconut curry sauce, spinach, crispy potato, honey glazed butternut	225
<i>Grilled Calamari</i> , chilli, lime, coriander, sundried tomato	185

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BURGERS

<i>Beef burger</i> , double patty, mature cheddar cheese, brisket jam, gherkin aioli, hand cut chips	265
<i>Buttermilk chicken burger</i> , gherkin, Emmenthal cheese, grilled pineapple, bacon, ranch dressing, hand cut chips	235
<i>Crumbed mushroom burger</i> , lettuce, tomato, gherkin, mature cheddar cheese, kimchi, chilli aioli, sweet potato fries, avocado	210

FROM THE LAND

<i>Choose cuts of the day</i> , green pepper OR mushroom sauce	
Ribeye steak 250g	255
Beef fillet 200g	255
<i>Teriyaki glazed lamb chops</i>	280

CHOOSE YOUR SIDES

Tempura Edamame, sweet chilli dressing	55
Cream spinach	55
Seasonal salad	55
Onion rings, spicy aioli	55
Shoestring fries, bistro sauce	55
Hand-cut chips, roasted garlic aioli	55
Duck fat potatoes	55

SOMETHING SWEET

<i>Chamomile Panna Cotta</i> , quiches, mango pearls, biscotti	155
<i>Crème brulee</i> , mixed berries	130
<i>Raspberry cheesecake</i> , white chocolate ice cream, chocolate tuille, beetroot sponge	155