



## ANTIPASTI

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**Beef Carpaccio** R 95

Sea Salt, Black Pepper, Wild Rocket,  
Grana Padano, Olive Oil & Balsamic

**Arancini** R 75

Risotto Rice, Bolognese, Grana Padano & Mozzarella

**Veal Tonnato** R 95

Anchovy, Capers & Tuna Dressing

**Tuna Crudo** R 95

Chilli, Garlic, Fennel, Sea Salt, Pink Peppercorns & Lemon

**Baby Squid** R 75

Flour, Sea Salt, Black Pepper & Lemon

**Prawns** R 105

Olive Oil, Sea Salt, Garlic, Chilli, Lemon & Parsley

**Mussels** R 80

Shallots, Garlic, Fennel, White Wine & Crémé





## INSALATE

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### House Greens (V)

Red Cabbage, Tomato, Cucumber, Olives,  
Seeds, Feta & Egg

R 80

### Caprese

Tomato, Olive Oil, Basil,  
Lemon & Torn Mozzarella

R 120

## SIDES

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### Charred Fine Beans

Olive Oil & Sea Salt

R 35

### Fries

Grana Padano, Salt & Pepper

R 25

### Simple Salad

Greens, Grana Padano, Pine Nuts & Vinaigrette

R 35

### Citrus Rice

Fennel & Lemon

R 30



## PASTA

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<b>Aglio e Olio (V)</b> Spaghetti, Olive Oil, Garlic, Chilli & Grana Padano	R 85
<b>Seafood</b> Linguine, Prawns, Calamari, Mussels, White Fish & Pomodoro Sauce	R 190
<b>Ravioli (V)</b> Tomato, Basil, Grana Padano & Lemon	R 110
<b>Bolognese</b> Fettuccine & Grana Padano	R 135
<b>Carbonara</b> Linguine, Guanciale, Egg & Pecorino	R 115
<b>Risotto (V)</b> Asparagus, Lemon & Grana Padano	R 135

## PIZZA

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<b>Pancetta</b> Avocado, Feta & Mozzarella	R 135
<b>Chicken</b> Avocado, Feta & Mozzarella	R 115
<b>Salami</b> Mozzarella, Caramelised Onion & Wild Rocket	R 120
<b>Buffalo Mozzarella</b> Basil, Grana Padano & Olive Oil	R 95



## PESCE

<b>Sole</b>	R 225
Capers, Fine Herbs, Lemon & Citrus Rice	
<b>Seared Tuna</b>	R 185
Sauce Niçoise, Capers, Tomato, Olives, Parsley, Lemon & Baby Potatoes	
<b>Sea Bass</b>	R 195
Olive, Rosemary, Lemon & Baby Potatoes	
<b>Kingklip</b>	R 225
Orange, Fine Herbs & Pink Peppercorns	
<b>Prawns</b>	R 220
Olive Oil, Sea Salt, Garlic, Chilli, Lemon, Parsley & Citrus Rice	
<b>Baby Squid</b>	R 125
Garlic, Chilli, Parsley & Citrus Rice	



## CARNE

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**Fillet Tagliata** R 235

Confit Tomato, Rocket Grana Padano Pesto,  
Balsamic Reduction & Fries

**Fillet** R 195

Sea Salt, Fresh Oregano, Olive Oil & Fries

**Sirloin** R 175

Pickled Walnut Salsa Verde, Charred Shallots & Fries

**Grilled Rump** R 180

Portobello Mushrooms, Garlic, Parsley,  
Olive Oil, Rocket & Fries

**Lamb Shank** R 280

Red Wine Braised, Rosemary & Polenta

**Lamb Cutlets** R 250

Lemon, Garlic, Fresh Oregano, Thyme,  
Chilli & Baby Potatoes

**Escalope of Veal** R 170

Breadcrumbs, Salsa Verde & Fries

**Chicken Cotoletta** R 125

Grilled, Parsley, Olive Oil, Salsa Verde & Fries



## DOLCE

<b>Limoncello Pot</b> Cheesecake Crème & Almond Biscotti	R 75
<b>Chocolate Pavlova</b> Orange Curd, Coffee Crumble & Frozen Yoghurt	R 65
<b>Yoghurt Panna Cotta</b> Apricot Purée, Honeycomb & Pine Nuts	R 60
<b>Vanilla Crème Brûlée</b> Blueberries & Olive Oil Sponge	R 65
<b>Chocolate Tart</b> Ricotta Crème, Hazelnuts & Salted Caramel	R 70
<b>Tiramisu</b> Mascarpone, Coffee & Chocolate	R 75





## GRAPPA

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<b>Dalla Cia Cabernet Merlot Reserve</b>	R 60
<b>Brotto Ruta</b>	R 60
<b>Nonino Tradizionale</b>	R 60
<b>Nonino Friulana</b>	R 55

## PORT & SHERRY

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<b>Allesverloren Port</b>	R 45
<b>DG No. 1 Pale Dry Sherry</b>	R 35
<b>DG No. 2 Medium Cream Sherry</b>	R 35
<b>DG Cape Ruby</b>	R 35
<b>KWV Medium Cream Sherry</b>	R 35
<b>Klawer African Ruby Rooibos</b>	R 40



