

WHITE WINE	
<b>WHITE WINES</b>	
<b>SAUVIGNON BLANC</b>	
DARLING CELLARS BUSH VINE	R215
DARLING CELLARS BUSH VINE GLS	R75
DIEMERSDAL	R280
DELAIRE GRAFF	R405
<b>CHARDONNAY</b>	
DARLING CELLARS CHARDONNAY	R210
DARLING CELLARS CHARDONNAY GLS	R75
WARWICKS THE FIRST LADY CHAD	R320
HAUTE CABRIERE CHARDONNAY	R295
<b>PINOT NOIR</b>	
PIERRE JORDAN TRANQUILLE	R200
<b>VIOGNIER</b>	
CREATION	R380
<b>CHENIN BLANC</b>	
DARLING CELLARS CHENIN BLANC	R200
DELAIRE GRAFF SWARTLAND	R485
<b>ROSE</b>	
DARLING CELLARS SWEET ROSE	R150
DELAIRE NATURAL ROSE	R390
RED WINE	
<b>RED BLENDS</b>	
DARLING CELLARS SIR CHARLES BORDEAUX BLEND	R440
RUPERT & ROTHSCHILD CLASSIQUE	R545
<b>MERLOT</b>	
DIEMERSDAL MELOT	R385
DARLING CELLARS MELOT GLS	R75
DARLING CELLARS MELOT	R230

RED WINE	
<b>CABERNET SAUVIGNON</b>	
DARLING CELLARS CAB SAV	R230
WARWICKS FIRST LADY CAB SAV	R340
<b>PINOTAGE</b>	
DARLING CELLARS PINOTAGE	R230
DARLING CELLARS PINOTAGE GLS	R75
DIEMERSDAL PINOTAGE	R380
<b>SHIRAZ</b>	
DARLING CELLARS BLACK GRANITE SHIRAZ RESERVE	R250
DELAIRE GRAFF SHIRAZ	R460
<b>PINOT NOIR</b>	
HAUTE CABRIERE UNWOODED	R280
PIERRE JORDAN TRANQUILLE	R200
CHAMPAGNE	
<b>CHAMPAGNE</b>	
VERVE CLICQUET	R2100
<b>MCC</b>	
KLEINE ZALZE BRUT ROSE	R420
DARLING MCC BLANC DE BALNC	R390
DARLING MCC DEMI SEC	R390



À LA CARTE MENU

TO START		MAIN EVENT		DESSERT	
<b>TODAY'S SOUP</b> <b>R80</b> LET'S TALK ABOUT IT...		<b>FROM THE BOATS</b> <b>R290</b> FRESH FISH SERVED WITH YOUR CHOICE OF SIDE & SAUCE		<b>HOMEMADE ICE-CREAM</b> <b>R65</b> DECADENT CHOCOLATE OR VANILLA SERVED WITH CHOCOLATE SAUCE OR BERRY COULIS	
<b>WEST COAST MUSSELS</b> <b>R175</b> HOT POT, COOKED IN WHITE WINE, CREAMY GARLIC AND FENNEL SAUCE		<b>HOME MADE CHICKEN PIE</b> <b>R150</b> CREAMY CHICKEN AND MUSHROOM POT PIE SERVED WITH YOUR CHOICE OF SALAD/CHIPS		<b>MALVA PUDDING</b> <b>R55</b> TRADITIONAL SOUTH AFRICAN BAKED PUDDING WITH CUSTARD	
<b>BLISS SALAD</b> <b>R100</b> GARDEN SALAD WITH FRESH GREENS ROASTED PEARS AND FETA CHEESE ADD CHICKEN R40 ADD BILTONG R45 ADD SMOKED SALMON R70		<b>BEEF BURGER</b> <b>R150</b> CLASSIC 1/4 POUNDER ON A SESAME BUN SERVED WITH CHIPS OR SALAD MAN UP. DOUBLE THE BEEF - ADD R40		<b>SEASONAL FRUIT SALAD</b> <b>R75</b> SERVED WITH A SCOOP OF SORBET OR ICE-CREAM	
<b>CALAMARI</b> <b>R170</b> PAN GRILLED WITH LEMON AND MAYO		<b>LAMB LOIN TJOPS</b> <b>R280</b> KAROO LAMB LOIN CHIPS, WITH DAUPHOINESE POTATO RATATOUILLE VEGETABLES, BALSAMIC ROSEMARY JUS		<b>AMARULA DON PEDRO</b> <b>R110</b> A CLASSIC ICE CREAM DESSERT BLENDED WITH AMARULA	
<b>TUNA NICOISE SALAD</b> <b>R265</b> SEARED SEASONAL VEGETABLES, SALAD WITH CORIANDER FLAVORED QUINOA, BALSAMIC SYRUP AND BASIL OIL		<b>RIBEYE STEAK</b> <b>R280</b> 200G PRIME CUT RIBEYE TO YOUR LIKING, YOUR CHOICE OF SIDE & SAUCE		<b>CHOCOLATE FONDANT</b> <b>R90</b> BAKED, SILKY, MELT IN YOUR MOUTH CHOCOLATE FONDANT WITH VANILLA ICE CREAM AND ORANGE ESSENCE	
<b>QUINOA MEDITERRANEAN SALAD</b> <b>R110</b> GRILLED MEDITERRANEAN SALAD, WITH CORIANDER INFUSED QUINOA BALSAMIC GLACE AND BASIL PESTO ROASTED SUN-DRIED TOMATOES		<b>BEEF OXTAIL</b> <b>R220</b> BRAISED OXTAIL, SLOW COOKED ROSEMARY GARLIC SAUCE, SERVED WITH BASMATI RICE & ROASTED ROOT INGREDIENTS			
<b>SNACK BOARD</b> <b>R160</b> SNACK BOARD OF BEEF BILTONG SHAVINGS, PEPPADEWS, CALAMATA OLIVES, ROASTED CASHEW NUTS, DANISH FETA CHEESE, RED WINE CURED PICKLED ONIONS		<b>GRILLED CHICKEN LEG QUARTER</b> <b>R175</b> CHAR GRILLED CHICKEN LEG QUARTER, WITH RED ONION MARMALADE, SWEET POTATO CHIPS, LEMON THYME SAUCE			
		<b>TORTILLA WRAP</b> <b>R95</b> VEGETARIAN TORTILLA WRAP, WITH SUMMER GARDEN SALAD			
		<b>EXTRAS</b> CHIPS R40 MASH POTATO R30 SIDE SALAD R40 SEASONAL VEGETABLES R35 PEPPER SAUCE R30 MUSHROOM SAUCE R30 RED WINE SAUCE R40 RICE R30			
				KIDDIES MENU	
				<b>HOME MADE FISH &amp; CHIPS</b> <b>R185</b> CRUMBLed FISH BITES WITH FRENCH FRIES	
				<b>CHICKEN FINGERS &amp; CHIPS</b> <b>R135</b> CRUMBLed CHICKEN STRIPS WITH FRENCH FRIES	
				<b>PENNE BOLOGNESE</b> <b>R80</b> PENNE PASTA BOLOGNESE SAUCE, ALL SERVED WITH A SAUCE OF YOUR CHOICE, TOMATO KETCHUP, BBQ SAUCE, MAYONNAISE	