

MENU

THE TASTING MENU

FIRST COURSE

Seared ahi tuna, peach salsa, seaweed leaves,
avocado mousse, spring roll, edamame beans
Allesverloren Tinta Rose

SECOND COURSE

Wonton tortellini, mushrooms, goat cheese,
limoncello sauce, kalahari truffle shavings
Bosman Generation 8 - Chenin Blanc

THIRD COURSE

Braised lamb neck, cauliflower purée,
sautéed exotic mushrooms, rosemary Cape jus
Peter Max Crystallum Pinot Noir

FOURTH COURSE

Berry pannacotta, blueberry & hibiscus mousse, garden berries,
honeycomb crunch, salted meringue crust
DaVinci MCC

R850 pp with wine
R520 pp without wine

TO START

ROASTED VEGETABLE GAZPACHO (V) | 105

Fresh watermelon, tomato confit, feta salad

GRILLED BUTTERNUT SQUASH (V) | 145

Falafel, baked goat cheese, spinach

SPRINGBOK CARPACCIO | 140

Parmesan crisp, balsamic pearls, baby beets,
pickled onions, pea shoot leaves


Executive Chef

TO START

KARAN BEEF FILLET TATAKI | 115

Onion ponzu sauce, garlic crisp, celery

MOZAMBICAN CALAMARI | 130

Grilled calamari, crispy squid heads & peri-peri sauce

SEAFOOD HOT POT | 195

Mussels, hake, spicy tomato broth, white wine, fresh herbs

CRISPY KATAIFI PRAWNS | 160

Wrapped in Kataifi, with watermelon & an infused curry sauce

CRAB & SMOKED SALMON SALAD | 150

Tomato torte, red radish, avocado, grapefruit jelly

SIGNATURE DISHES

SEARED DUCK BREAST | 315

Carrot & parsnip purée, carrot leaf, pablo beetroot, red wine cabbage,
truffle granola dust, beetroot chips & duck sauce

Recommended - Durbanville Hills - The Promenade | 150

CHAR-GRILLED RIB EYE | 330

Shimeji mushroom ragout, oven baked pommes dauphinoise,
baby carrot, truffle jus, roast butternut purée & mushroom soil

Recommended - Thelema Mountain Red | 145

BARREL SMOKED NORWEGIAN SALMON | 385

Sun-dried tomato & potato mash, basil froth, lemon pearls,
parmesan crisps, tempura of shimije mushroom

Recommended - Kleine Zalze Vineyard Selection Chardonnay | 135

COCONUT PRAWN CURRY | 320

With sweet potato, cashew nuts rice, spicy tomato salsa

Recommended - Delheim Wild Ferment Chenin Blanc | 105


Executive Chef

MAINS

JALAPENO BEEF | 250

Butterfly fillet with chorizo, jalapeno, feta cheese, hand-cut potato fries

Recommended - Boschendal Shiraz | 135

KINGKLIP | 235

Fillet of fish with lemon thyme beurre blanc,
served with roasted baby potatoes

Recommended - Arniston Bay Sauvignon Blanc | 110

QUEEN PRAWNS | 365

Grilled with lime butter, on warm bulgur wheat

Recommended - Bosman Generation 8 Chenin Blanc | 110

CRUMBED CALAMARI | 255

Fried calamari rings with lemon butter & fried rice

Recommended - Bon Courage Estate - The Gooseberry Bush | 105

LINGUINI SEAFOOD PASTA | 315

Mussels, prawns, calamari, smoked salmon, cream

Recommended - Kleine Zalze Vineyard Selection Chenin Blanc | 135

PAPPARDELLE PASTA (V) | 155

Portebello mushroom sauce, baby spinach,
tomato fondue & parmesan shavings

Recommended - Groenland Chenin Blanc | 105

ESCALOPE OF WILD SEA BASS | 245

Crispy smoked bacon, parsnip purée, runner beans, red wine sauce

Recommended - Vrede & Lust White Mischief | 125

MISO KING OYSTER MUSHROOM (V) | 245

Pea & edamame purée, crusted beetroot chips,
baby carrots, baked goat cheese

Recommended - De Wetshof Limestone Hill Chardonnay | 110


Executive Chef

MAINS

TOFU TIKKA MASALA (V) | 165

Black lentils stew, curry sauce, wilted spinach
Recommend - Durbanville Hills Cape Garden Chenin Blanc | 95

HALLOUMI CHICKEN ROULADE | 235

With caramelised baby onion, truffle cauliflower purée,
maple glazed baby carrot, mushroom marmalade & warm pesto
Recommended - Groenland Chenin Blanc | 105

CHARCOAL OVEN GRILLS

Our steaks are matured for up to 3 weeks
All grills include one side dish
Choice of peppercorn rub or basting sauce

Fillet 200gr | 265

Beef Ribs 600gr | 335

Ostrich Fillet 200gr | 255

Sirloin 300gr | 245

Rump 400gr | 275

Pork Ribs 500gr | 365

Marinated in our sticky sweet BBQ sauce

Lamb Loin Chops | 455

Marinated with yogurt, fresh mint, cumin & coriander

Grilled Whole Fish | 355

To Compliment

Char-grilled vegetables

Char-grilled broccolini

Hand-cut fries

Savoury Rice

Roasted Rosemary Baby Potatoes

Cape Red Wine Jus


Executive Chef

TO END

LEMON MERINGUE PIE | 105

Lemon curd, black tea meringue,
chamomile ice-cream & popcorn

FRANGELICO MACADAMIA CHEESECAKE | 135

Baked Alaska cake flambéed with Havanna Cuban rum

CRUNCHY STRAWBERRY SEMIFREDDO | 125

Italian meringue, crumbled almond, strawberry gel

CHOCOLATE PRALINE | 115

Gold leaves dust pistachio cream,
red fruits & chocolate meringue

COCONUT CHOCOLATE FONDANT | 120

Malibu ice cream

CHEESE BOARD | 225

Selection of local cheese with preserved fig,
preserved ginger, fresh grapes & crackers

HAZELNUT INFUSED CAPPUCCINO | 45

DRINKS

PRE-DINNER DRINKS

DV Gin NERO & Tonic | 80

Tequila Sunset | 110

Pineapple Margarita | 130

Watermelon & Basil Gin | 90

Lisa's Grotto | 115


Executive Chef

WINE LIST

THE WINES

Coravin Selection 150ml

With Coravin, you can experience any of these wines by the glass without committing to the entire bottle

L'Avenir Single Block | 150

The 2022 edition describes the Single Block Chenin 2020 as a “veritable feast of flavour”, with Platter’s taster Cathy Marston’s tasting notes revealing “lemon, peach, apricot, hints of honey & rosemary – ably supported by spicy oak. Almond notes show delightful development, set to continue with lengthy lime finish.”

Tokara Directors Reserve | 175

This wine displays a pale straw colour with light catching brilliance. The nose is complex, exhibiting attractive aromas of passionfruit and pink grapefruit intermingled with hints of black currant and freshly toasted brioche. On the palate the wine enters full and rich, reminiscent of the aromas on the nose. It has amazing clarity and depth with a zesty persistence.

Lanzerac | 140

The 2021 Pinotage boasts an excellent deep colour, ripe berries and plums on the nose and palate with a good mouth-feel and lingering aftertaste. With 5 to 10 years’ maturation this wine will start to acquire the velvet density and luxurious chocolate and caramel flavours of its very early Lanzerac predecessors. A full-bodied, complex wine with a beautiful balance between fruit and wood showcasing a good tannin structure that will allow it to age extremely well.

THE WINES

Oak Valley - Sound of Silence | 135

More masculine in 2022 with abundant black and red cherry, cranberry and beetroot on the nose. The palate has velvety texture yet plenty of grip. The fresh acidity very well balanced with the weight of the wine. Flavours of ripe nectarine, ripe cherry and tart grapefruit on the finish.

La Brune | 140

Incredible vintage. Back to real cool climate conditions after the drought. This vintage has a perfect balance between intensity and purity. Strawberry and mushroom nose with some earthy notes. Tight and linear framework with a mineral core which is layered with red fruit.

David Finlayson | 140

A fresh, modern, New World style with a nod to the complexity of Burgundy. This Pinot Noir shows ripe, fresh Raspberry, Strawberry and Vanilla notes on the nose. The palate has a touch of minerality and earthiness layered below the fresh, clean fruit.

Steenkamp Bordeaux Blend | 150

The 4 best barrels in the cellar were selected for this Cabernet Sauvignon (50%) and Merlot (50%) blend. Full-bodied, fruity wine with black pepper, nut and berry aromas on the nose. The tannins are well structured and in perfect harmony.

THE WINES

SAUVIGNON BLANC



Blaauwklippen		470
Arniston Bay	110	310
Kleine Zalze Vineyard Selection		550
Bon Courage Estate – The Gooseberry Bush	105	280

CHARDONNAY

Kleine Zalze Vineyard Selection	130	420
Le Bonheur		680
Chamonix		650
De Wetshof Limestone Hill	110	320

CHENIN BLANC

L'Avenir Single Block		780
Bosman Generation 8	110	320
Kleine Zalze Vineyard Selection		460
Groenland	105	240
Allée Bleue		380

PINK WINES

L'Avenir Glenrose		590
Durbanville Hills	95	290
The Valley	125	380
Little Rock	95	290

WHITE BLENDS

Swartberg Wingerde Miracle Bush		680
Vrede & Lust White Mischief	125	380
Tokara Directors Reserve		880
Waterkloof - Circle of Life	130	420

CABERNET SAUVIGNON

Nederburg – The Manor House		590
Durbanville Hills – The Castle of Good Hope		690
Le Bonheur		620
Groenland	110	330

THE WINES



MERLOT

Bosman Generation 8	110 280
Van Loveren	125 360
Blaauwklippen	550
L'Avenir	680

PINOTAGE

Beyerskloof	125 380
Durbanville Hills – The Promenade	680
Lanzerac	720
Klein Zalze Cellar Select	130 420
Allée Bleue	620

SHIRAZ

Boschendal	135 460
Niel Ellis Groenkloof	580
First Sighting	125 380
La Bri	650

PINOT NOIR

Oak Valley – Sound of Silence	680
La Brune	720
L'Avenir	630
David Finlayson	700

RED BLENDS

Steenkamp Bordeaux Blend	780
Thelema Mountain Red	145 490
Beyerskloof Synergy Cape Blend	580
Doolhof Single Vineyard Malbec	720
Chamonix Rouge	130 420

THE WINES



CHAMPAGNE / SPARKLING WINE / PROSECCO

Dom Perignon Blanc 2013	15 500
Moet & Chandon Brut Imperial	2 250
Moet & Chandon Nectar Imperial	2 650
Moet & Chandon Ice Imperial	3 050
Veuve Clicquot Yellow Label	2 550
Veuve Clicquot Rose	2 650
Veuve Clicquot Rich	3 150
Kleine Zalze MCC Brut	795
Kleine Zalze MCC Rose	795
Graham Beck Rose NV	920
DaVinci MCC Brut	485
Durbanville Hills Sparkling Demi Sec	480
Zardetto Prosecco Doc Tradizione	1 100
Zardetto Prosecco Cuvee	1 050
Zardetto Prosecco Doc Nectar	1 150
Lamborghini Demi Sec Prosecco Docg	3 350
Amari Lush MCC	1 250