

LIGHT BEGINNINGS

Soup of the Day (V) 95

Salt & Pepper Calamari Strips 110

Served with Lemon Aioli

Perfect with Guardian Peak Sauvignon Blanc

Korean Fried Cauliflower 110

Served with Sriracha Mayo & Crispy Onions

Butternut, Parmesan & Macadamia Arancini 120

With Romesco Crème Fraiche

Chef Recommends Stellenbosch Reserve Chardonnay

*Smoked Pork & Vegetable Springrolls 115

Served with Honey-Mustard Aioli

Perfect with Guardian Peak Merlot

Linefish Tartare 135

With Soy & Sesame Mayo and Tortilla Chips

Please note a mandatory 12% gratuity will be added to all tables of 8 and more.

BEVERAGES

Appletiser 45

Grapetiser 45

Coke 35

Coke Zero 35

Peach Ice Tea 45

Still Water 35

Sparkling Water 35

Rust en Vrede Brandy 100 | 200

Grappa 70 | 140

L'Ormarins Brut 360

L'Ormarins Brut Rosé 360

HOT BEVERAGES

Tea 30

Americano 35

Cappuccino 40

Single Espresso 25

Double Espresso 35

STELLENBOSCH RESERVE

Stellenbosch evokes dramatic mountains with rolling vineyards, architectural heritage, and wine. It is a small town that combines a laid-back country lifestyle with world-class wine, tourism and cutting-edge agriculture. We strive to capture all these things in the Stellenbosch Reserve wines. Wines with a sense of place, heritage, and pride.

		
Hangbrug Chenin Blanc 2026	55	175
Moederkerk Chardonnay 2026	55	175
Stadsaal Cinsault 2025	65	200
Kweekskool Merlot 2024	65	200
Kruithuis Syrah 2023	65	200
Ou Hoofgebou Cabernet Sauvignon 2024	65	200
Vanderstel 2023	80	240

SEASONAL SALADS

All salads are dressed with a Honey & Wholegrain Mustard Dressing.

Large Green Salad (V) 125

Tomato, Cucumber, Feta, Olives & Red Onion

Grilled Chicken Salad 170

*Served with Charred Corn, Red Onion, Feta,
Toasted Pumpkin Seeds and Sun-Dried Tomato*

*Steak & Roast Butternut Salad 185

*Roast Butternut with Feta, Red Cabbage, Flaked Almonds
Chef Recommends Guardian Peak Cabernet Sauvignon*

Roast Vegetable & Quinoa Salad 165

*Butternut, Beetroot, Broccoli, Chickpea, Red Onion & Feta
Add Chicken + R50
Add Steak + R65*

SIGNATURE MAINS

Guardian Peak Burger 195

With Bacon, White Cheddar, Lettuce, Tomato, Red Onion & Dill Pickle

Thai Yellow Vegetable Curry (V) 195

With Basmati Rice & Poppadom. Add Chicken + R45. Add Paneer + R45

Grilled Chicken Breast 215

Baby Potatoes & Broccoli, with a Mushroom, Leek and Sherry Cream

Penne Pasta 210

With Pancetta, Mushroom, Baby Spinach & Tomato Cream Sauce

* Pork Loin Chop 255

Sweet Potato Mash, Roast Courgettes and Honey & Mustard Vinaigrette

Perfect with Donkiesbaai Suiderkruis

Fresh Fish Of The Day SQ

Sweet Potato Mash, Broccoli & Lemon Hollandaise

* Spice-Rubbed Grilled Venison Loin 255

With Roast Butternut, Beetroot, Hummus & a Yoghurt Dressing

Perfect with Guardian Peak SMG

CIRRUS

Cirrus Wines, named after the wispy atmospheric clouds, are wines made with fruit from high altitude vineyards in the Witzenberg mountains on the Ceres Plateau.



Cirrus Pinot Noir 2024

130 | 400

DONKIESBAAI

Donkiesbaai on the West Coast of South Africa has been the vacation home to the Engelbrecht family for four generations. Crayfish, Harders and a cold glass of Steen is part of the history that is Donkiesbaai. With this wine, we raise a glass to family and friendships.



Donkiesbaai Steen 2026

130 | 390

Donkiesbaai Steen 2025 Magnum

780

Donkiesbaai Grenache Blanc 2026

130 | 390

Donkiesbaai Cinsault 2025

130 | 390

Donkiesbaai Grenache Noir 2025

130 | 390

Donkiesbaai Suiderkruis 2025

130 | 390

Donkiesbaai Hooiwijn 2026

170 | 530

GUARDIAN PEAK

Guardian Peak, named after the towering peak on Stellenbosch mountain, we have been making approachable, sustainable wines since 1998.

		
Guardian Peak Sauvignon Blanc 2025	40	125
Guardian Peak Chenin Blanc 2026	40	125
Guardian Peak Merlot 2024	40	125
Guardian Peak Shiraz 2024	40	125
Guardian Peak Cabernet Sauvignon 2025	40	125
Guardian Peak SMG 2022	85	260

AFRIKAANS

Afrikaans is made to be accessible but structured with rich, ripe fruit to appeal to the palate and encourage another sip. A red and a white wine for every occasion, without complication, without pretension.

		
Afrikaans Vol. IX 2026 (Chenin Blanc Chardonnay)	80	240
Afrikaans Vol. VIII 2024 (Cabernet Sauvignon Cinsault)	100	300
Afrikaans Vol. VIII 2024 Magnum (Cabernet Sauvignon Cinsault)	600	

FROM THE GRILL

Beef Sirloin		Beef Fillet	
200g	210	200g	295
300g	275	300g	395
500g	390		
* Beef Rump		* Venison	
200g	210	200g	225
300g	275	300g	285
500g	390	Perfect with Stellenbosch Reserve Syrah	
Chef Recommends Stellenbosch Reserve Vanderstel		Lamb Chops	
		3 x 100g	285

Steaks are served with a green salad and chips (these can be substituted for a R55 side)

ON THE SIDE

Sauces	
Mushroom Béarnaise Garlic & Herb Butter Pepper Whole Grain Mustard & Cognac Butter	45
Sides	
Garlic & Herb Potatoes Stir-Fry Vegetables Onion Rings Blanched Green Vegetables Tomato, Cucumber, Feta & Olives	55
Sautéed Mushrooms	75

A SWEET FINISH

Vanilla Ice Cream Cone 95

Crème Brûlée 105

Dark Chocolate Fondant 120

Served with Vanilla Ice Cream & Hazelnut

Pecan Nut & Caramel Cheesecake 120

Vanilla Panna Cotta 105

With Fresh Berries and an Almond & Sugar Cone Crumb

Phyllo Cigar 105

Honey, Almond, Mascarpone Filling with Vanilla Ice Cream

THE STELLENBOSCH COLLECTION

WINE LIST

The Stellenbosch Collection is a family of wine brands which has grown out of a love of wine and food, and a passion to bring a lifestyle with wine to our customers.

Starting at home with Rust en Vrede, and growing to include Guardian Peak, Donkiesbaai, Stellenbosch Reserve, Cirrus and Afrikaans, each brand represents a personal passion, be it for region, language, or hometown.

Ask about our 10% wine discount offered to patrons purchasing over 6 bottles to take home.