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, Permesan & 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

200g	210
300g	275
500g	390

* Beef Rump

200g	210
300g	275
500g	390

Chef Recommends Stellenbosch Reserve Vanderstel

Beef Fillet

200g	315
300g	425

* Venison

200g	225
300g	285

Perfect with Stellenbosch Reserve Syrah

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.