

## STARTERS

<b>Cape Malay Cauliflower</b>	R	55
Cruised cauliflower dumplings with a coriander yoghurt dressing.		
<b>Focaccia</b>	R	60
Crispy flatbread with smashed avocado, garlic, olive oil and cracked black pepper.		
<b>Oxtail Bonbons</b>	R	65
Slow cooked deboned oxtail rolled and dusted in breadcrumbs and served with a butternut puree.		
<b>Chicken Livers</b>	R	85
Spicy pan-fried chicken livers with sriracha and garlic, served with flatbread.		
<b>Braised Beef Short Rib</b>	R	95
Twice cooked beef short rib served with a decadent beer based mature cheddar sauce.		

## SALADS

<b>Caesar</b>	R	105
Romaine lettuce, croutons, parmesan cheese and a boiled egg. Served with a zingy side dressing of lemon, olive oil, egg, Worcestershire sauce, anchovies, garlic, Dijon mustard and black pepper. Add a protein of chicken, bacon or parma ham at R20 each.		
<b>Quinoa and Pumpkin (V)</b>	R	125
Tossed mixed leaves with quinoa, roasted squash, avocado, medley of tomatoes, feta and toasted seeds. Served with a herby yoghurt dressing on the side.		
<b>Grilled Chicken</b>	R	135
Tossed mixed leaves with grilled chicken, tomatoes, fresh peppers, cucumber, and micro herbs. Served with a coconut, olive oil and lemon dressing.		

## SANDWICHES

<b>Grilled Cheese</b>	R	65
3 Cheese: cheddar, boerenkaas and mozzarella.		
<b>Club</b>	R	125
Chicken mayo, bacon, lettuce, fried egg and tomato.		
<b>Sanctuary</b>	R	135
Avocado*, cream cheese and salmon.		

## PASTA

Choice of Penne / Linguine / Gnocchi.  
Gluten Free Gnocchi or Gluten Free Pasta Available at R25 Extra.

### Mamma Mia

Classic Italian tomato sauce laced with red chilli, thyme and garlic with black pepper.

R 105

### La Gustosa

A duo of fresh and wild mushrooms prepared with garlic, thyme, parmesan, dry white wine and a thick cream. Topped with braised wild mushrooms and dressed white truffle oil.

R 105

### Buonissimo

Fresh basil and pine kernel pesto with fine Italian olive oil and mature parmesan, topped with fresh basil.

R 105

### Add Some Extras

Wild Mushrooms 12      Mozzarella 15      Bacon / Parma Ham / Chicken 20

## BURGERS

Served with hand-cut, twice-cooked fries, red slaw and a mushroom and truffle aioli.

### Angry Chicken Roll

Prego marinated chicken breasts flame grilled and served with fresh baby spinach leaves.

R 115

### Classic Burger With a Twist

Flame grilled beef burger with a smoky bacon dust, on a toasted sesame seed bun with mixed arugula, pickled gherkins, tomato relish & truffle aioli.

R 125

### Plant Based Burger (V)

Delicious plant-based burger patty with tomato, lettuce, red onion and drizzled with a honey yoghurt dressing.

R 170

### Wagyu Beef Burger

Grilled wagyu patty, baby rocket, crispy onion, baked field mushroom, candied pineapple and tomato jam.

R 170

## PIZZAS

Our homemade bases are made with a mix of the finest 00 stone milled flour and semolina. Baked in our wood-burning oven for a crisp, thin base. **Gluten free bases are available at R25 extra.**

<b>Plain Jane (V)</b> Mozzarella and tomato.	R 65
<b>Rooi Koppie (V)</b> Peppadew, red onion, cracked peppercorn and red chilli.	R 105
<b>Kloof Nek</b> Buffalo mozzarella, salami and fresh basil leaves.	R 140
<b>Gardens (V)</b> Artichoke, feta, chives and fresh rocket.	R 145
<b>Long Street Special</b> Anchovies, black olives and sheep's milk cheese.	R 145
<b>Chicken Prego</b> Wood-fired chicken, cream cheese and our prego sauce.	R 160
<b>Smoky Pork</b> Smoky bacon, feta and avo.	R 160
<b>Bella Afrique</b> Fresh buffalo mozzarella, basil and Parma ham.	R 185

## MAINS

### Chicken and Mushroom Pie

Traditional chicken and mushroom baked pot pie, topped with a flaky puff and served with a side salad.

R 85

### Vegetarian

Crumbed cauliflower croquette served on a roasted brown mushroom with eggplant, sundried tomato pesto and a soy teriyaki sauce.

R 105

### Kuku Paka

Chicken pieces in a medium-heat coconut, groundnut and coriander curry sauce. Served with basmati rice and a homemade achaar.

R 155

### Oxtail

Slow-cooked pulled oxtail with gnocchi dumplings and crispy kale, served on butternut puree.

R 165

### Pan Seared Line Fish

Pan seared fish fillet with roast bell pepper puree, served on a bed of lightly roasted baby vegetables.

R 205

### Dry Aged Rib-eye

Flame grilled beef Rib-eye on the bone, served with smashed potatoes and a sauce of your choice. Choose between: Chilli Garlic Relish / Black Mushroom Truffle Aioli / Cheddar Beer Sauce / Tomato Chutney Mushroom or a Peppercorn and Brandy Sauce.

350g R 225

500g R 295

## DESSERTS

### Vanilla Panna Cotta

Panna Cotta made with freshly split vanilla pods, served with wild berry compote and strawberries.

R 50

### Chocolate Brownie

Delicious peanut butter chocolate chip brownie, served with vanilla ice-cream and a decadent coffee chocolate sauce.

R 75

### Baked Mascarpone Cheesecake

Topped with white chocolate, Amarula ice cream and cracked honeycomb.

R 75

### Chocolate Wontons

Dark chocolate ganache, peanut butter and roast nut wonton, rolled in cin- namon sugar. Served with mascarpone cream cheese and a chocolate soil.

R 85



## SPICE UP WITH EXTRAS

Egg	R 10
Cheddar	R 10
Feta	R 10
Mozzarella	R 15
Wild Mushrooms	R 12
Avocado*	R 15
Crispy Steak Bacon	R 20
Smoked Parma Ham	R 20
Flame Grilled Chicken	R 20

## ADD A FEW SIDES

Fries	R 25
Flatbread	R 25
Basmati Rice	R 30
Smashed Potato	R 35
Roast Baby Vegetables	R 40
Side Salad	R 45

## SAUCES

Chilli Garlic Relish	R 20
Black Mushroom Truffle Aioli	R 20
Cheddar Beer Sauce	R 20
Tomato Chutney	R 20
Mushroom Sauce	R 20
Peppercorn and Brandy Sauce	R 20

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IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS, PLEASE LET US KNOW

