

TAKING A PEEK AT

THE MENU

ALL DAY

FOCACCIA R40

nirox rosemary | maldon salt

MEZE A R76

marinated aubergine | grilled artichokes | marinated olives | hummus | baba ghanoush | focaccia

MEZE B R163

marinated aubergine | grilled artichokes | marinated olives | hummus | baba ghanoush | focaccia |
selection of local cradle cheeses | selection of local cured meats

LUNCH

PLANT PLATTERS / BOWLS Selection of 3 for R55 | Selection of 5 for R95

spicy moroccan carrot salad (*vegetarian*)

pea, quail egg and mint salad, baby potatoes (*vegetarian*)

garden green salad (*vegetarian*)

sweet potato cakes, lemon and coriander yoghurt (*vegetarian*)

roasted butternut, lentil, cumin, coriander, lime and labneh (*vegetarian*)

hearty caponata (*vegan*)

herb stuffed tomatoes (*vegan*)

roasted parsnips, caper dressing (*vegan*)

sticky black pepper, baby gem lettuce and soy tofu salad (*vegan*)

marinated mushrooms with rocket, walnut and tahini yoghurt (*vegan*)

PROTEIN MAIN

pork R55

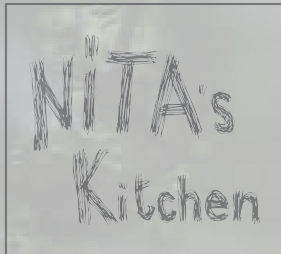
lamb R80

chicken R60

VEGETARIAN MAIN R55 per portion

hummus | baba ghanoush | falafel

red onion tart tatin | goats cheese | rocket



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CAKE OF THE DAY R53 per slice

lemon | pistachio

TART OF THE DAY R52

salted caramel and chocolate tart (*vegan*)

BAR SNACKS OF THE DAY

marinated aubergine **R17 per 150g portion**

grilled artichokes **R30 per 150g portion**

marinated olives **R23 per 150g portion**

BEVERAGES

BLACK HORSE CRAFT BEER

golden lager | on tap

premium lager | on tap

ginger berry | on tap

FLOWSTONE GIN BAR

WINES

iona sophie te blanche (*sauvignon blanc*)

iona sophie le rose

iona mr p (*pinot noir*)

iona one man band (*syrah | cabernet sauv | merlot | petit verdot | mourvedre*)

FRESH JUICE BY SEED PRESS

YSWARA ICED TEAS