



*Stephnie's*  
YOUR CULINARY THEATRE

A LA CARTE

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# BANTING, VEGAN & VEGETARIAN

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## SWEET POTATO COTTAGE PIE R145

A-Grade beef mince fried with butter, onions, ginger and basil. Topped with sweet potato mash.

**Recommended Wine** Rupert and Rothschild Classique: A blend of Merlot and Cabernet Sauvignon with raspberry aromas, blueberry flavours, roasted pine nuts and a dark chocolate aftertaste.

## BRAISED LAMB NECK & BUTTERNUT R187

Lamb neck braised in red wine and fresh herbs. Served on crushed butternut. Finished with red wine and stock jus.

**Recommended Wine** Kanonkop Kadette Pinotage: A complex wine with hints of red fruit and mocha flavours. Elegant tannin structures with a good length and dry finish.

## MELANGE OF PINEAPPLE AND CASHEW NUTS (Vegan & Vegetarian) R105

Mushrooms, red cabbage, aubergine, sweet baby onions, sun-dried tomato, pineapple and cashew nuts. Tossed with saffron basmati rice. Served with spicy tropical date chutney.

**Recommended Wine** Vondeling Rosé: The wine has a pale, salmon pink colour. It displays a bright bouquet of rose petal, red current, raspberry, tropical fruits and citrus on the nose. The palate is refreshing and vibrant with red berry flavours, floral undertones and a crisp finish.

## PISTACHIO PESTO PASTA (Vegetarian) R95

Home-made egg pasta with basil pesto, pistachios, cocktail tomato and rocket. Finished with aged parmesan and black pepper.

**Recommended Wine** La Vierge Original Sin Sauvignon Blanc: A delightfully voluptuous Sauvignon Blanc. Aromatic tropical fruit and mineral character on the nose with an intriguing kiss of Semillon. It shows concentrated tropical melon and pear drop, with a hint of lemon grass character and a full mineral follow through on the palate.

## OVEN BAKED BUTTERNUT AND HALLOUMI (Vegetarian) R105

Freshly baked butternut stuffed with mozzarella, cherry tomatoes, toasted almonds, fresh thyme and fried halloumi.

**Recommended Wine** Hermanuspietersfontein Bloos: Salmon pink with coral blue shading. Aroma is filled with strawberries and cream and fresh red fruit. The palate is supple and round, fresh and complex.

## BUTTER BEAN AND COCONUT CURRY (Vegan & Vegetarian) R95

Butter bean, coconut milk, cinnamon, tumeric and marsala mix. This is served with saffron basmati rice and coriander.

**Recommended Wine** Jakkalsvlei Coffee Pinotage: An oak-matured wine with dark berry fruit and roasted coffee bean flavours and a smokey, spicy palate. Smooth tannins ensure a fruit-driven, lingering aftertaste.

## BABY MARROW RIBBONS R88 (VEGETARIAN)

Baby marrow ribbons, baby spinach, with creamy coconut cream, roasted cashew nuts and basil pesto. Finished with olives and parmesan shavings.

*Add Chicken R12,50*

**Recommended Wine** Stoepsit Boplaas: Fresh fruit flavours of lime and lemon grass on the nose. Lovely tangy lime-flavours with good weight and a crisp dry finish on the palate.

# SALADS

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## CRACKLED PORK BELLY & PEAR SALAD R95

Oven baked pork belly, slithers of pear, pecan nuts, rocket, gorgonzola, sun-dried tomato and red onion. Served with a balsamic reduction.

**Recommended Wine** Hermanuspietersfontein Bloos: Salmon pink with coral blue shading. Aroma is filled with strawberries and cream, fresh red fruit. The palate is supple and round, fresh and complex.

## GRILLED CHICKEN CAESAR SALAD R99

Grilled lemon and herb chicken breast, garlic croutons, crispy bacon on a bed of fresh lettuce with parmesan. Finished with a Caesar dressing.

*Add: Anchovy R13*

**Recommended Wine** Kleine Zalze Family Reserve: Delicate, fresh and perfumed. Kiwi, gooseberries and “kakie bos” on the nose with mineral edge on the palate. Full but elegant.

## OLIVE MARINATED CHICKEN AND HALLOUMI SALAD R105

Olive-marinated sweet chilli chicken strips with fried halloumi, pepper dews, cashew nuts, green figs and mixed garden greens. Finished with a fig and cherry sauce.

**Recommended Wine** Hermanuspietersfontein Bloos: Salmon pink with coral blue shading. Aroma is filled with strawberries and cream, fresh red fruit. The palate is supple and round, fresh and complex.

## BILTONG, CAMEMBERT AND STRAWBERRY SALAD R92

South African biltong on a bed of fresh lettuce, rocket, camembert, strawberries and almonds. Drizzled with a strawberry vinaigrette.

**Recommended Wine** Allesverloren Tinta Rose: A pomegranate pink, with an alluring nose of strawberries and raspberries, a palate of raspberries and cherries with a hint of vanilla. It exhibits a perfect sugar/acid balance with a lingering aftertaste.

## BUTTERNUT, AVOCADO & ROCKET SALAD R92

Roasted butternut, avocado (in season), sun-dried tomato, rocket, mixed greens, pumpkin seeds, feta, almonds, olives and red onion. Finished with a balsamic fig reduction.

**Recommended Wine** Spier Sauvignon Blanc: Pale straw in colour with a greenish hue, intense aromas of gooseberries, passion fruit, green & yellow peppers. Hints of tropical fruit on the nose.



# STARTERS

## SOUP OF THE DAY SERVED WITH ROOSTERKOEK R75

Chef specialty soup of the day. Served with freshly baked roosterkoek.

**Recommended Wine** Please ask your waiter for a wine pairing with the soup of the day.

## ESCARGOT AND BLUE CHEESE R87

Half a dozen of snails poached in blue cheese with crushed garlic. Served with toasted ciabatta.

**Recommended Wine** Kleine Zalze Family Reserve Sauvignon Blanc : Delicate, fresh and perfumed. Kiwi, gooseberries and “kakie bos” on the nose with mineral edge on the palate. Full but elegant.

## KANEEL EN LEMOEN PAMPOENKOEKIES R77

Traditional South-African pumpkin fritters topped with ground cinnamon palm sugar and mango sauce.

**Recommended Wine** The Kanonkop Kadette Dry Pinotage Rosé: A deep ruby red colour. It shows ripe raspberries, black currant & mocha flavours on the nose & has dark chocolate & black berry fruit on the palate.

## SELECTION OF MUSHROOMS, SPINACH & HALLOUMI R90

A mélange of butter-fried wild mushrooms in coconut sauce with wilted spinach. Topped with fried halloumi cheese and drizzled with truffle aioli, and red onion marmelade with preserved figs.

**Recommended Wine** La Vierge Original Sin Sauvignon Blanc: A delightfully voluptuous Sauvignon Blanc. Aromatic tropical fruit and mineral character on the nose with an intriguing kiss of Semillon. It shows concentrated tropical melon and pear drop, with a hint of lemon grass character and a full mineral follow through on the palate.

## SMOKED SALMON AND BEETROOT DAUPHINOISE R102

Smoked salmon and beetroot cream cheese dauphinoise. Served with crispy capers and finished with beetroot ice cream.

**Recommended Wine** Tokara Cabernet Sauvignon: The palate is packed with sweet berry fruit, flavours of dark chocolate and five spice. The mid-palate is intense leading to a dry textured finish.

## CRACKLING BONE MARROWS R80

Bone marrows served with roosterkoek, red onion marmalade, hummus and fresh lemon.

**Recommended Wine** Spier Sauvignon Blanc: Pale straw in colour with a greenish hue, intense aromas of gooseberries, passion fruit, green & yellow peppers. Hints of tropical fruit on the nose.

## SPRINGBOK CARPACCIO WITH BALSAMIC PEARLS R102

Thin slices of smoked Springbok loin, fresh rocket and balsamic reduction. Finished with first press olive oil, fried capers and fresh lemon.

**Recommended wine** The Kanonkop Kadette Dry Pinotage Rosé: A traditional dry wine for the more serious wine lover, offering aromatic raspberry and cherry flavours.

## BABY CALAMARI R87

Grilled calamari tubes & fried tentacles, pink salt, romesco sauce and toasted ciabatta. Finished with fresh lemon.

**Recommended Wine** Durbanville Hills Sauvignon Blanc: A delightful combination of gooseberry & green apple aromas followed by melon and paw paw with a hint of citrus zest.

## FIG AND CAMEMBERT R93

Fried and baked camembert cheese served with walnuts and fragrant tropical fruit compote. Finished with A-grade preserved figs.

**Recommended Wine** Beyerskloof Chenin Blanc/Pinotage Bouquet: Widely recognized as the “white Pinotage”. Exciting and fruity. This wine showcases the versatility of Pinotage, when blended with Chenin Blanc the result is a unique tasting, easy sipping off-white wine.

# PASTA

## BEETROOT LINGUINI R105

Home-made pasta infused with beetroot, tossed in a creamy basil pesto with chicken strips and slithers of fresh avocado.

**Recommended Wine** Allesverloren Tinta Rose: A pomegranate pink, with an alluring nose of strawberries & raspberries, a palate of raspberries & cherries with a hint of vanilla. It exhibits a perfect sugar/acid balance with a lingering aftertaste.

## BUTTERNUT, SUN-DRIED TOMATO AND SPINACH GORGONZOLA RAVIOLI R95

Home-made ravioli with butternut, spinach, sun-dried tomato topped with a fermented blue-cheese and moutarde béchamel sauce.

**Recommended Wine** Van Loveren Christina Chardonnay: A well-balanced, single vineyard wine. Typical citrus and buttery aromas are complimented by toasty oak derived from new French oak barrels. Full dry finish.

## HOME-MADE KAROO LAMB LASAGNE R107

Fresh herb & roasted spice lean lamb mince layers with pasta sheets, romesco and mornay sauce. Topped with fresh parmesan cheese.

**Recommended Wine** La Vierge Original Sin Sauvignon Blanc: A delightfully voluptuous Sauvignon Blanc. Aromatic tropical fruit and mineral character on the nose with an intriguing kiss of Semillon. It shows concentrated tropical melon and pear drop, with a hint of lemon grass character and a full mineral follow through on the palate.

## ITALIAN SPAGHETTI BOLOGNAISE R96

Traditional Bocce family ground beef with tomato sauce and a combination of a few secret spices and herbs on a bed of fresh spaghetti. Finished with freshly grated parmesan.

**Recommended Wine** Vondeling Rosé: The wine has a pale, salmon pink colour. It displays a bright bouquet of rose petal, red current, raspberry, tropical fruits and citrus on the nose. The palate is refreshing and vibrant, with red berry flavours, floral undertones and a crisp finish.

## SQUID INK PASTA, CHORIZO AND CALAMARI SQ (if squid ink is available)

Home-made squid-ink pasta with tomato, basil, baby calamari tubes, squid heads, tentacles and chorizo. Served in garlic and chilli concasse.

**Recommended Wine** Foothills The Partner’s White: At core this is a white Bordeaux blend with its Sauvignon freshness and rounded Semillon palate weight but the Viognier adds just enough exotic floral perfume and tropical flavours to make it interesting.



# FISH

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## FRESH LINE FISH R159

Fresh filleted line fish. A dish created by the culinary team with the freshest, seasonal fish available.

**Recommended Wine** Beyerskloof Chenin Blanc/Pinotage Blend Bouquet: Widely recognised as the “white Pinotage”. Exciting and fruity. This wine showcases the versatility of Pinotage, when blended with Chenin Blanc the result is a unique tasting, easy sipping off-white wine.

## CALAMARI STEAK R150

Tender flame grilled calamari steak. Served with butter fried potatoes and seasonal vegetables. Finished with lemon butter sauce and fresh lemon.

**Recommended Wine** Van Loveren Blue Velvet Pinot Noir: Upfront fruit flavours of raspberries and cranberries, with earthy tones and cherry on the palate and aftertaste.

## SOLE THERMIDOR SQ (if in season)

Pan-fried butter sole with mushrooms sauce, topped with parmesan crust. Served with seasonal vegetables and roasted baby potatoes.

**Recommended Wine** Beyerskloof Chenin Blanc/Pinotage Blend Bouquet: Widely recognised as the “white Pinotage”. Exciting and fruity. This wine showcases the versatility of Pinotage, when blended with Chenin Blanc the result is a unique tasting, easy sipping off-white wine.

## LOCAL KINGKLIP R188

South African Kingklip fillet pan-fried in butter and fresh herbs, served with herb mash and seasonal vegetables. Finished with a garlic lemon butter sauce.

**Recommended Wine** Vriesenhof Unwooded Chardonnay: Floral with a hint of marzipan, lemon zest and dried pear. Green apple and minerality on the finish.

## FRESH SALMON FILLET R220

Fresh A-grade Scottish salmon with baby potato and seasonal vegetables. Finished with lemon butter & fresh lemon. This prime cut of salmon is best served medium to medium rare.

**Recommended Wine** Babylonstoren Chardonnay: This dry, full-bodied white is matured for 12 months in new French oak barrels. It is characterised by tangy citrus fruits softened by undertones of vanilla and a nutty complexity.

## A MÉLANGE OF SEAFOOD R255

Chokka, fresh salmon, prawns, calamari tubes, squid heads, fresh lemon and coriander salsa. Served on basmati rice. Finished with toasted ciabatta and potato croquettes.

**Recommended Wine** Pongracz Brut: Elegant and complex, a composition of Pinot Noir and Chardonnay. A palate of crisp green apples & freshly baked bread, with delicate yeasty undertones with a foamy mouthful of blackberry fruit flavours.



# POULTRY

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## DATE & FIG CHICKEN R150

A duo of roasted free range chicken breast layered with red onion marmalade, tropical fruit and date chutney spicy Romesco sauce. Finished with Mozzarella and almonds.

**Recommended Wine** Theuniskraal Natural Sweet Bouquet Blanc: Aromas of spice and floral flavours from the Gewürtztraminer combined with sunripe raisins and a whiff of Muscat flavours. Fresh and sweet with a complexity of fruit flavours and a lingering aftertaste.

## GRILLED CHICKEN & TRUFFLE BUTTER R159

A Duo of chicken breasts layered with aubergine, mushrooms, fried onions and olives. Finished with truffle butter.

**Recommended Wine** Fleur du cap Natural light Chenin Blanc: A light, fruity wine, low in alcohol and kilojoules, made from Chenin blanc. A crisp & refreshing tropical delight with vibrant pear & pineapple aromas & subtle hints of green pepper.

## CHICKEN WITH THYME AND LEMON R145

Chicken fillets flame grilled with thyme & lemon sauce on wilted spinach, topped with wild mushrooms. Served with seasonal vegetables.

**Recommended Wine** Vriesenhof Unwooded Chardonnay: Floral with a hint of marzipan, lemon zest and dried pear. Green apple and minerality on the finish.

## BARBECUED CHICKEN FILLET R149

A duo of chicken fillets, flame grilled with pimento based sauce. Served with seasonal vegetables and baby potatoes. Finished with crispy onion rings, spring onion & barbecue sauce.

**Recommended Wine** Rupert and Rothschild Classique: Malolactic fermentation occurred in French oak barrels, Matured for 18 months. Aromas of raspberry, plum blossom, ripe fig nuances & cassis undertones with exceptional elegance & length.

## DUCK CONFIT R205

Confit of duck served with truffled pomme puree, fresh rocket, fried cocktail onion, butter-fried mushroom and red wine jus.

**Recommended Wine** Meerlust Rubicon: Very deep, youthful colour, and intense almost purple hue. Very classic Rubicon nose with violets, ripe plum, cedar wood and intense spiciness.

# MEAT

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## STEPHNIE’S FAMOUS GRILLED FILLET WITH BONE MARROW R188

Mature beef fillet topped with red wine jus. Served with baby potatoes, seasonal vegetables and a bone marrow.

**Recommended Wine** Stoepsit Boplaas Merlot: This fruit forward, medium bodied merlot greets the taster with ripe plum, bright red cherry, hints of bramble jam, subtle spice, vanilla and an undercurrent of fynbos, while the sort tannins and mild acidity make for an appealing glass of wine.

## AGED T-BONE WITH PARMESAN AND PEPPER R189

500g of aged T-bone char-grilled and served with baby potato and seasonal vegetables. Finished with a delectable parmesan and pepper sauce.

*Banting option: Replace mash with sweet potato mash.*

**Recommended Wine** Beyerskloof Pinotage: A dark ruby red, with fruit aromas that lead to an abundance of plum and black cherries against mocha, cedar and sweet spicy notes, strong flavours with velvet tannins. This is a full flavour wine.

## TUSCANY’S TRIO FILLET R205

Medallions of fillet topped with a creamy bacon and butter mushroom sauce. Served with roasted baby potatoes and seasonal vegetables.

**Recommended Wine** Tokara Cabernet Sauvignon: The palate is packed with sweet berry fruit, flavours of dark chocolate and five spice. The mid-palate is intense leading to a dry textured finish.

# MEAT (CONT.)

## THE VERCELLI STUFFED FILLET R196

Beef fillet stuffed with feta, sundried tomato and olives. Served with seasonal vegetables and basil mashed potato with balsamic jus.

**Recommended Wine** Beyerskloof Pinotage: A dark ruby red, with fruit aromas that lead to an abundance of plum and black cherries against mocha, cedar and sweet spicy notes, strong flavours with velvet tannins. This is a full flavour wine.

## PORK RIBS R155

500g A-grade pork ribs marinated in aged sherry and ten spices. Flame grilled with a pimento base. Served with seasonal vegetables and potatoes. Finished with crispy onions.

**Recommended Wine** Vriesenhof Unwooded: Floral with a hint of marzipan, lemon zest and dried pear. Green apple and minerality on the finish.

## CRISPY PORK BELLY & CIDER JUS R183

Slow baked succulent pork belly with apple & red cabbage, served with seasonal vegetables, caramel & cashew nut sweet potato. Finished with crisp apple green cider jus.

**Recommended Wine** Remhoogte Honeybunch Chenin Blanc: The palate has a limey entry and the signature honeyed mid palate followed by a distinctly saline finish which gives length and freshness.

## AGED RIB-EYE WITH TRUFFLED BUTTER R214

400g South-African cut of char-grilled beef rib-eye. Served with roasted baby potato and seasonal vegetables. Finished with a mélange of truffle oil and butter.

**Recommended Wine** Rupert and Rothschild Classique: Malolactic fermentation occurred in French oak barrels, Matured for 18 months. Aromas of raspberry, plum blossom, ripe fig nuances & cassis undertones with exceptional elegance & length.

## OSTRICH IN A FRUIT COCONUT CURRY R158

Ostrich smothered in a curry and coconut cream-based sauce with stewed fruit. Served with basmati rice and seasonal vegetables. Finished with home-made roosterkoek.

**Recommended Wine** Kleine Zalze Family Reserve Sauvignon Blanc : Delicate, fresh and perfumed. Kiwi, gooseberries and “kakie bos” on the nose with mineral edge on the palate. Full but elegant.

## OXTAIL AND MUSHROOM R180

Slow cooked oxtail in red wine and fresh herbs. Served with samp or basmati rice and seasonal vegetables.

**Recommended Wine** Thelema Shiraz: Aromatic & inviting, this Shiraz shows ripe black fruit, cassis & lovely spice on the palate. A full bodied Shiraz.

## MATURE RUMP AND BLACK PEPPER SAUCE R183

300g of grilled beef rump, served with roasted baby potato and seasonal vegetables. Finished with black pepper sauce.

**Recommended Wine** Christina van Loveren Shiraz: Spicy noise with ripe blackberry flavours and attractive mocha character. A full-bodied, well structured showcase Shiraz. The wine was matured in new French oak barrels and has a light peppery scent of ripe berries, perfume and spice and will gain complexity.

## 300g SIRLOIN OLIVE & HERB MARINATED R190

300g olive and herb-marinated sirloin, served with baby potato and seasonal vegetables.

Served with your choice of:

- bacon & mushroom sauce
- biltong & blue-cheese sauce

**Recommended Wine** The Chocolate Block: This wine has a smooth mouth feel. Our keeper of secrets wine is made from Syrah, Grenache Noir, Cabernet Sauvignon, Cinsault, and Viognier. The Syrah gives the wine a lovely dark berry taste.

## BRAISED LAMB NECK SERVED ON MASH R188

Lamb neck braised in red wine and fresh herbs. Served on herbed potato mash. Finished with red wine and stock jus. *Banting option: Replace mash with crushed sweet potato.*

**Recommended Wine** The Kanonkop Kadette Dry Pinotage Rosé: A deep ruby red colour. It shows ripe raspberries, black currant & mocha flavours on the nose & has dark chocolate & black berry fruit on the palate.

## BRAISED KAROO LAMB SHANK R198

Braised shank of lamb. Served with herbed mashed potato, seasonal vegetables and red wine jus.

*Banting option: Replace mash with crushed sweet potato.*

**Recommended Wine** Durbanville Hills Reserve Pinotage: The rich promenade Pinotage served with blue cheese and bobotie. Picking commenced when the skins were soft and the seeds woody, guaranteeing an absolute absence of greenness and abundance of soft ripe fruit.

## MOROCCAN LAMB AND HERB CURRY R189

Karoo lamb marinated in spices and yogurt, slow cooked with coconut cream, ginger, fresh herbs and spices. Served with basmati rice and spicy tropical date chutney.

**Recommended Wine** Tokara Cabernet Sauvignon: The wine has a brilliant dark plum colour, with a ruby red rim. The nose has aromas of dark cherries, cassis and ripe plums. There are high tone notes of fresh red berries, nettles and mint. There is an underlying smokiness on the nose.

## LAMB CHOPS R198

400g flame grilled lamb chops, served with baby potato and seasonal vegetables. Finished with a red wine and mint jus.

**Recommended Wine** Rupert and Rothschild Classique: Malolactic fermentation occurred in French oak barrels, Matured for 18 months. Aromas of raspberry, plum blossom, ripe fig nuances & cassis undertones with exceptional elegance & length.

## CHATEAUBRIAND 600G R500

*(Suitable for 2, served rare to medium rare only, flambéed at the table)*

Aged fillet of beef, flambéed in cognac beurre noisette. Served with seasonal vegetables, butter-fried mushrooms, roasted petite tomato and baby potato, with a choice of two sauces.

**Recommended Wine** Hermanus Pietersfontein Kleinboet: Bright to medium deep, brick red to purple colour, aromas of fynbos, blackcurrant, black olive, lavender, cashew nut with a medium body, a distinct intensity, supple consistency with a round structure, dry finish and harmonious balance.

# PLATTERS

## CHEESE PLATTER R170

Deep fried halloumi, camembert, fermented blue cheese, cheddar, mozzarella and emental cheese with roasted nuts and seasonal fruit. Finished with home-made preserves, hummus, a selection of crackers, petit home-made rolls and mini-roosterkoek.

**Add:** Halloumi R20,00 | Avo R20,00 | Chicken strips R25,00

**Recommended Wine** Land's End Syrah: Rich aromas of black cherry, sandalwood, truffle and black pepper with a hint of roast beetroot. A soft velvety palate with silky texture and fine tannins, plum and cherry fruit flavours and a long savoury finish.

## MEATY PLATTER R170

Grilled chorizo, chicken strips, cherry bacon sausage, beef koftas, sliced salami, herb-crusted beef carpaccio and sliced biltong. Served with hummus, tzatziki, red onion marmelade and petit home-made rolls and mini-roosterkoek.

**Add:** Halloumi R20,00 | Avo R20,00 | Chicken strips R25,00

**Recommended Wine** La Vierge Affair: The Affair Pinot Noir is a refined style of Pinot Noir showcasing the love affair between the floral and fruity notes, with hints of spice and silkiness; and the strength of the tannins, with hints of oak and brooding dark forest floor aromas.

# DESSERTS

## THE FAMOUS ORANGE AND CHOCOLATE CRÈME BRÛLÉE / R65

Egg custard infused with orange zest and 90% chocolate. Finished with spunned sugar and berries.

## STEPHNIE'S MALVA PUDDING / R65

Served with vanilla crème anglaise and vanilla ice cream.

## VANILLA POD BAR ONE-CARAMEL GELATO / R65

Vanilla pod gelato dipped in caramel, Bar One sauce, coned sugar wafer, mint coulis and crushed meringue.

## BELGIAN WAFFLE (Please allow 20 minutes) / R65

Home-made waffle. Served with a choice of vanilla, chocolate, strawberry or chocolate-nougat ice cream.

## CARAMEL BANANA & PECAN NUTS WAFFLE (Please allow 20 minutes) / R72

Caramelised banana with vanilla ice-cream, pecan nuts and caramel sauce.

## MILK TART / R65

Traditional milk tart with cinnamon ice cream.

## ITALIAN KISSES / R65

A trio of milk tart, blueberry and caramel Kisses on a bed of our special decadent chocolate brownie crumbs. Served with berries and vanilla gelato.

## STEPHNIE'S CREAMY SAGO / R65

Sago baked in egg custard with a hint of orange and topped with a baked meringue. Served with vanilla gelato.

## AMARETTO GELATO / R65

Indulge in our ice cream surprise with a difference. Vanilla pod ice cream, Amaretto liqueur, crushed shortbread and chocolate shavings.

## DECADENT PEPPERMINT CRISP TART / R65

Sugar peppermint, caramel condense milk, Chantilly cream and coconut biscuits. Finished with Belgium chocolate shavings.

## A TRIO OF SOUTH AFRICAN TREATS / R72

A trio of baked milk tart, peppermint crisp tart and a lava chocolate cake, served individually.

## LE BOULANGER (THE BAKER) SLICE / R55

Please ask your waitron for speciality cakes.

## WHOLE CAKES

Whole cakes are available please enquire with your waiter. Carrot; Red Velvet; Baked Cheese Cake; Chocolate Caramel cheesecake, Lemon Meringue; Apple Pie; Vanilla-Milo Chocolate cake.

# HIGH TEA OPTIONS

## BOOKINGS ONLY

Please note that we require a booking for 6 persons or more to book your high tea. The booking needs to be made at least 48 hours in advance to make sure your high tea is served at exceptional standards.

### TRADITIONAL ENGLISH HIGH TEA R170 p/p

Choose between a glass of Durbanville hills sparkling wine / tea / cappuccino.

#### Savoury

Chicken & mushroom mini quiche  
Rare roast beef on ciabatta with while grain aioli  
Cucumber & cream cheese sandwich  
Mini croissants filled with Parma ham, fresh basil and mozzarella cheese

#### Sweet

Petit butter scone with cream & strawberries  
Mini Oreo cheesecakes pots  
Mini red velvet cupcakes  
Belgian chocolate brownies

### THE PRINCESS HIGH TEA R250 p/p

Includes a sparkling wine and a cup of tea / cappuccino / coffee

#### Savoury

Smoked salmon & cream cheese capers croissant  
Halloumi in lemon-butter sauce  
Grilled chicken kebabs  
Mini beef sliders  
Pulled beef springrolls with tomato chili jam  
Mini spinach & feta quiche  
Pumpkin fritters drizzled with caramel sauce

#### Sweet

Mini cheese cakes drizzled with berry compote  
Mini carrot cake  
Belgian chocolate brownies  
Mini milk tarts  
Mini creme brulee