



Delicious meals
delivered straight
to your door.

starters

Kaneel en lemoen pampoenkoekies R84

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

Fig & Camembert R99

Fried and baked Camembert cheese served with walnuts and fragrant tropical fruit compote. Finished with preserved figs.

fish

Local kingklip R205

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.

Fresh salmon fillet R250

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.

pasta

Beetroot linguini R115

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

Italian spaghetti bolognese R115

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.

Pistachio pesto pasta R108

Homemade egg pasta with basil pesto, pistachio nuts, cocktail tomatoes and rocket. Finished with aged Parmesan and black pepper.

vegan & vegetarian

Melange of pineapple and cashew nuts (Vegan & Vegetarian) R120

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.

Butter bean and coconut curry (Vegan & Vegetarian) R110

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

burgers

served until 17:00

All burgers can be ordered as a naked burger with a side salad/potato fries or add R5 for sweet potato fries.

Boereburger with a mushroom sauce R98

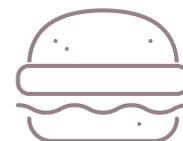
Homemade beef burger with fried egg, drizzled with a salsa sauce. Topped with Cheddar cheese, mixed greens, tomato and pineapple. Finished with a mushroom cream sauce.

Chicken burger with a bacon-Parmesan sauce R95

Grilled chicken fillet, crispy bacon, grilled pineapple, Cheddar cheese and mixed greens. Finished with a bacon-Parmesan sauce.

Greek lamb burger with Feta, mint & tzatziki R107

Lean lamb mince, red onion marmalade, Feta, rocket, chilli jam, tzatziki and mixed lettuce. Finished with a mint jus.



light meals

served until 17:00

Our famous vegetable crespelle R80

Spinach, Feta and butternut wrapped in pancake. Served with tomato and pepper sauce, topped with olive tapenade and Parmesan shavings.

Homemade quiche of the day R82

Please ask your waiter.

A selection of freshly made quiche. Served with garden salad or fries. Finished with a balsamic reduction.

Stephnie's bobotie R97

A South African delicacy made with coarsely ground beef, dried apricots, a hint of curry and almond flakes. Served with saffron basmati rice & tomato jam.

Chicken and mushroom pot pie R99

Creamy spiced chicken with mushrooms and red pepper corn. Topped with butter puff pastry. Served with seasonal vegetables.

Lamb sosaties R82

Duo of Lamb sosaties flavoured with dried apricot, red onion and peppers on a bamboo stick, marinated in mango and ginger glaze served with fries

Fish & french fries R80

Steamed, battered or grilled hake with lemon butter & fresh green salad. Substitute your french fries with sweet potato fries for R5,00.

poultry

Date & fig chicken R165

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.

Grilled chicken & truffle butter R168

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

Barbecued chicken fillet R158

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.

salads

Crackled pork belly & pear salad R99

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

Grilled chicken ceaser salad R110

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*

Olive marinated chicken and Halloumi salad R112

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.

Biltong, Camembert & strawberry salad R108

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

Butternut, avocado & rocket salad R108

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.

meat

Stephnie's famous grilled fillet with bone marrow R194

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

Oxtail & mushroom R195

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

Aged t-bone with Parmesan and pepper R199

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

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

The Vercelli stuffed fillet R215

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

Crispy pork belly & cider jus R195

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.

Mature rump and black pepper sauce R198

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

Braised lamb neck served on mash R198

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.*

Ostrich in a fruit coconut curry R185

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

Aged rib-eye with truffle butter R240

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

Lamb chops R215

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

dessert

The famous orange and chocolate crème brûlée R70

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

Stephnie's malva pudding R70

Served with vanilla crème anglaise and vanilla ice cream.

Decadent peppermint crisp tart R70

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

A slice of cake R56

Please ask your waitron for speciality cakes.

