

COCKTAILS

PEAR MARTINI	115	JALAPEÑO SOURS	135
PEAR INFUSED GIN & VERMOUTH STIRRED TO PEAR-FECTION		GIN SOUR WITH A SLIGHT TINGLE OF JALAPEÑO & LIME BEAUTIFULLY BALANCED BETWEEN TANGY & SPICY	
BUCHU CAIPIRINHA	100 115	THYME DIABLO	90 105
SOUTH AFRICA IN THE BRAZILIAN CLASSIC - WHITE RUM LIME, BLACKBERRY LIQUOR ENHANCED WITH BUCHU TEA		TEQUILA BASED DRINK, SHAKEN WITH FRESH THYME BRIGHTENED UP WITH GINGER, LIME & A TOUCH OF CHAMBORD	
MELKERTJIE COCKTAIL	115	WHITE LINEN	90 105
CREAMY AMARULA SHAKEN WITH PREMIUM VODKA POURED ONTO A SHORTBREAD BASE		REFRESHING GIN DRINK WITH MUDDLED CUCUMBER & ELDERFLOWER WITH A HINT OF MINT	
CRANBERRY BILTONG SPRITZ	100 115	ROOIBOS BOWL	95 115
VODKA & CRANBERRY WITH A HOMEMADE BILTONG SPICE SYRUP - HINTS OF CORIANDER & BLACK PEPPER		PEACHY ROOIBOS TEA WITH PINEAPPLE JUICE & A PINCH OF CINNAMON	
EMBER WHISKEY SOUR	125	TOASTED MARSHMALLOW OLD FASHIONED	150
SMOKEY & SMOOTH WHISKEY SOUR, THAT'S GOT WARM NUTMEG LINGERING AFTER EVERY SIP		JIM BEAM SWIRLED WITH ANGOSTURA BITTERS & TOASTED MARSHMALLOW SYRUP - DECADENTLY SMOKEY & SMOOTH	

STARTERS

SALDANHA BAY OYSTERS

WE SERVE MEDIUM OR LARGE DEPENDING ON AVAILABILITY

3 CLASSIC MIGNONETTE DRESSED OYSTERS	SQ
3 GRILLED ROCKEFELLER OYSTERS	SQ

ROAST BONE MARROW & ROOSTERKOEK

BONE MARROW JAPANESE SHORT RIB PICKLES SPRING ONION CORIANDER	140
BONE MARROW GARLIC BUTTER SNAILS GORGONZOLA SUNBLUSH TOMATOES	140
BONE MARROW STEAK TARTARE GLAZED BABY ONION SUNBLUSH TOMATOES	140

FRENCH ONION SOUP 	95	FISH NAAN TACOS	125
CARAMELIZED ONION SOUP EMMENTAL CHEESE BRIOCHE CROUTON CHIVES		FRIED FISH BITES BOBOTIE CRÈME FRAÎCHE PICKLED RED ONION RELISH CHILLI & CORIANDER	
STEAK TARTARE	135	TOGARASHI TUNA	165
CHOPPED BEEF ONION PICKLES MUSTARD BURNT LEMON HOLLANDAISE CAPER BERRIES CROSTINIS		SASHIMI TUNA TOGARASHI DRESSING AVOCADO ASIAN MICRO LEAF SALAD CRISPY WONTON CRACKERS PONZU AIOLI	
TANDOORI CHICKEN CROQUETTES	125	PATAGONIA CALAMARI	145
PULLED CHICKEN CARAMELIZED ONION GINGER TAMARIND CHUTNEY CORIANDER SALSA SMOKED AIOLI		DEEP FRIED CALAMARI CHORIZO SMOKED CONFIT GARLIC MAYO CHIMICHURRI LEMON	

SALADS

HALLOUMI & BULGUR WHEAT SALAD	105 165	BROCCOLI & AVOCADO SALAD 	95 145
GRILLED HALLOUMI MARINATED TOMATOES CHOPPED CUCUMBER RED ONION BULGUR WHEAT FRIED CHICKPEA CHIMICHURRI BURNT LEMON		MIXED LEAVES MINT CUCUMBER BROCCOLI AVOCADO EXOTIC TOMATOES MUNG BEAN SPROUTS GARLIC CROUTONS TOASTED ALMONDS NIÇOISE DRESSING	
CAPRESE SALAD 	155	ROAST SWEET POTATO SALAD 	125
HEIRLOOM TOMATOES FRESH MOZZARELLA BASIL PESTO		ROAST SWEET POTATO GOAT'S CHEESE FETA CANDIED PECAN NUTS ROCKET PICKLES BALSAMIC GLAZE	

THE MAINS

SMOKED MISO BUTTER SWEET POTATO 	225	BEEF FILLET & PRAWNS	365
SHIITAKE MUSHROOM GLAZED BABY ONION SAUTÉED GREEN BEANS CAULIFLOWER CONFIT GARLIC PURÉE GINGER PONZU DRESSING		GRILLED FILLET 3 GRILLED PRAWNS CREAMY PRAWN BISQUE TENDERSTEM BROCCOLI ROAST GARLIC & PARSLEY MASH	
MUSHROOM RISOTTO 	195	PORK BELLY	265
SHIMEJI, KING OYSTER & SHIITAKE MUSHROOMS FOREST MUSHROOM STOCK PARMESAN & TRUFFLE OIL		PRESSED PORK BELLY ROAST SWEET POTATO CHIPOTLE HONEY GLAZE SAUTÉED BABY CABBAGE SMOKED MISO BUTTER PICKLED PINEAPPLE SALSA	
SOLE (SUBJECT TO AVAILABILITY)	SQ	KUDU FILLET	285
LEMON CAPER BUTTER SOLE CHORIZO CRÈME FRAÎCHE RED ONION CHAAT POTATOES POMEGRANATE		GRILLED KUDU FILLET BUTTERNUT & GINGER PURÉE PORT WINE JUS POMME ANNE GLAZED RAINBOW CARROTS	
KINGKLIP	285	OSTRICH FILLET	275
GINGER & MIRIN KINGKLIP BOBOTIE CRÈME FRAÎCHE MISO HONEY GLAZED SWEET POTATO HALF SHELL MUSSELS LIME & COCONUT INFUSED SAUCE		GRILLED OSTRICH FILLET PINK PEPPERCORN & BRANDY SAUCE FOREST MUSHROOMS CAULIFLOWER PURÉE SMOKED POTATO CROQUETTES GLAZED BABY ONIONS	
STEAK & SNAILS	295	KAROO LAMB CHOPS	345
GRILLED 250G SIRLOIN SNAILS CREAMY GORGONZOLA & SPINACH SAUCE WHOLE GRAIN MUSTARD MASH SAUTÉED GREEN BEANS GLAZED BABY ONIONS		GRILLED 360G LAMB CHOPS ROAST SWEET POTATO SALAD GOAT'S CHEESE FETA CANDIED PECAN NUTS ROCKET PICKLES & BALSAMIC GLAZE	

signature GRILLS

ALL GRILLED MEATS SERVED WITH OUR FAMOUS ROAST BONE MARROW

BEEF

ALL OUR BEEF IS AGED FOR A MINIMUM OF 28 DAYS DEPENDING ON THE CUT TO ENSURE IT REACHES ITS TRUE PERFECTION

250G SIRLOIN	195	350G SIRLOIN	245
200G RIBEYE	265	400G RIBEYE	385
200G FILLET	265		

GAME

200G KUDU FILLET	225	300G KUDU FILLET	285
200G OSTRICH OYSTER FILLET			200

ANGUS BEEF

FREE RANGE GRASS FED BEEF

300G RUMP	295
500G T-BONE	395

SILENT VALLEY WAGYU

MS 10 GRADING

WAGYU IS SERVED WITH CONFIT GARLIC, ROAST VINE TOMATOES & BONE MARROW

300G RUMP	550
300G TRI TIP STEAK	585
200G FILLET	645
450G SIRLOIN ON THE BONE	895

CURRIES

PANEER BUTTER MASALA	195
MARINATED PANEER CHEESE RED PEPPER & SPICED TOMATO CURRY SAUCE GARDEN BEANS CORIANDER CHILLI & SPRING ONION	

TANDOORI CHICKEN CURRY	245
RED TANDOORI CHICKEN FRAGRANT CURRY SAUCE RAITA LEMON SCENTED TURMERIC RICE FRESH NAAN TAMARIND CHUTNEY FRIED ONION RINGS	

FISHERMAN'S CATCH PANCH PHORAN CURRY	285
PRAWN & FRESH LINE FISH CURRY INDIAN FIVE SPICE COCONUT	

SIDES & SAUCES

KRUMMEL PAP & CHAKALAKA	45
HAND CUT CHIPS BEEF DRIPPING	65
SAUTÉED SEASONAL VEGETABLES	65
HAND CUT CHIPS	45
SMOKED BRAAI MUSHROOMS	65
FRIED ONION RINGS	45
SMOKED GARLIC MASH	45
PARMESAN TRUFFLE HAND CUT CHIPS	65
GREEK SALAD	65

THE BAKERS RED WINE JUS	45
PINK PEPPERCORN & BRANDY SAUCE	45
RED WINE & MUSHROOM SAUCE	45
CREAMY PERI PERI SAUCE	45
BLUE CHEESE & FIG SAUCE	45

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