

The DELI



Dinner served 17h00 until 20h00

- Grilled broccoli farm bowl (v) | Lemon jasmine rice, gem lettuce, falafel balls, toasted pumpkin seeds 🌱 | R100
- Angus beef burger | Pickled red onion, smoked mozzarella, lettuce, tomato, pickled cucumber, hand cut chips, homemade mayonnaise 🍷 🌱 🥚 | R140
- Spinach and ricotta cannelloni (vg) | Mustard velouté, radish and parsley salad, parmesan 🍷 🌱 🥚 | R130
- Pan fried hake | Hand cut chips, garden salad, tartar sauce 🍷 🐟 | R145
- Butter chicken curry | Jasmine rice, tomato salsa, fennel yoghurt 🍷 🌱 | R140
- Grilled Angus steak | 300g Angus steak, mustard and parsley butter, hand cut chips, garden salad 🍷 🥚 | R250
- Angus beef and onion pie | Hand cut chips, garden salad, homemade tomato sauce 🍷 🌱 🥚 | R140

Sides

- Side garden salad, grated parmesan 🍷 | R40
- Hand cut chips, homemade mayonnaise 🥚 | R40

Pizzas

- Margherita (vg) | Neapolitan base, fior de latte, mozzarella 🍷 🌱 | R105
- Spinach and ricotta Bianca (vg) | Cauliflower sauce, mozzarella 🍷 🌱 | R110
- *add salami for R35 extra
- Pork sausage, feta, avocado | Neapolitan base, mozzarella 🍷 🌱 | R140
- *Coconut mozzarella available as dairy-free alternative.
Gluten-free bases available at R35 extra*

Desserts

- 3 Scoops of homemade ice cream (vg)
- Vanilla 🍷 🥚 | R45
- Chocolate 🍷 🥚 | R55
- Banoffee pecan sundae (vg) 🍷 🌱 🥚 | R70
- Malva pudding, vanilla ice cream (vg) 🍷 🌱 🥚 | R65
- Cake and pastries - please ask your waiter for our daily selection

Our meat is grass fed & free-range.
Menu items may contain traces of nuts.

v - vegan
vg - vegetarian

Please inform your waiter of any dietary requirements.

Keep an eye out for allergen ingredients:

