



*Our dishes are adapted from classics found around the world. We source most of our produce within 50km of Stellenbosch and we liaise closely with our suppliers to procure only the freshest seasonal ingredients. Vegan options are available on request.*

## STARTERS

**Caesar Salad: Local cos, pancetta, Grana Padano, hen's egg, white anchovies, Caesar dressing R85**

*Attributed to Caesar Cardini, Italian restaurateur extraordinaire, and first served in Tijuana, Mexico on 4 July 1924*

**Gnocchi, watercress and walnut pesto, walnuts, goat's milk feta, olives, semi-dried tomatoes R85**

*In the 19th century, Pellegrino Artusi - "the grandfather of Italian cuisine" - published the official gnocchi recipe.*

**Kudu carpaccio salad, pickled beetroot, kohlrabi, baby leaves, Grana Padano and mustard aioli R90**

*Carpaccio was devised in 1950 by Giuseppe Cipriani at Harry's Bar in Venice.*

**Risotto with fresh exotic mushrooms, Grana Padano, truffle oil R90**

*Legend suggests that apprentice Valerius accidentally invented Risotto alla Milanese at his master's wedding in 1574.*

**Grilled halloumi salad, mixed lettuce, peach slices, cherry tomatoes R95**

*Despite their territorial dispute over the island of Cyprus, Turks and Greeks alike gladly partake of halloumi - a proudly Cypriot cheese.*

**Oven-grilled calamari, chorizo, red pepper, chick peas, smoked paprika, sherry vinegar R95**

*Inspired by the cuisine of Valencia, Spain - a region famous for seafood and spicy chorizo sausage*

## MAINS

**Spicy veggie burger with tomato chutney, field mushrooms and basil aioli, hand-cut potato chips R145**

*The colloquial "veggie burger" may have been created in London in 1982 by Gregory Sams, who called it the "VegeBurger".*

**Monster Burger, spicy aioli, onion marmalade, Healey's cheddar, sesame bun R155**

*A Jan Cats classic since 1989*

**Ale-battered hake, hand-cut potato chips, sauce tartare, charred lemon, mushy peas R155**

*In the 1860s, J. Malin of London and J. Lees of Manchester both claim to have been the first to conceive the idea of serving fish and chips together.*

**Braised pork belly, coleslaw, red currants, smoked potato purée, baby carrots, green apple purée, charred sweetcorn R175**

*In 2011 - after 50 years - the trade in pork belly futures on the Chicago Mercantile Exchange became history.*

**Prawn risotto, garden peas, lemon preserve, grilled courgette, sweetcorn, prawn butter R185**

*Apprentice Valerius' accidental invention opened the kitchen door to a veritable cornucopia of risotto options.*

**West Coast mussels, Grana Padano and bubbly cream, fennel, toasted ciabatta R185**

*Prehistoric settlements in Scotland are often identified by prodigious heaps of mussel shells nearby. The Scots clearly put some muscle into it.*

**Braised shank of Karoo Lamb (Certified Karoo Meat of Origin) with roasted new potatoes R185**

*Lamb shank had become a forgotten cut until celebrity chefs and trendy restaurants prudently retrieved it from oblivion. **Don't miss this one.***

**Pan-seared line fish with polenta, charred corn, braised pak choi and chardonnay sauce R195**

*"Line fish" refers to fish of smaller species, caught from the shore or with lines from boats, rather than by gargantuan trawlers.*

**Grass-fed beef sirloin, mushroom purée, caramelised onion, potato gratin, beef jus R195**

*We source our beef from the best local suppliers to ensure consistent quality. It is then cooked to perfection in our rather remarkable Josper charcoal oven.*

**Chalmar Beef fillet, charred onion, mushroom dust, smoked potato mousse, cauliflower and white truffle purée R225**

*The famous and unique Chalmar Beef appellation was registered in 1969 - and it is still going strong.*

**Rack of Karoo Lamb (Certified Karoo Meat of Origin), herb crust, charred aubergine and miso, confit tomatoes, fried polenta R225**

*South African lamb is renown for its quality and flavour; and, in this context, the rack is a consummate delicacy - **not to be missed.***

## SIDE DISHES

**Hand-cut potato chips with aioli or Garden salad or Seasonal vegetables or Battered onion rings R35**



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## DESSERTS

### **Trio of sorbet R75**

*As part of giving the world more than just desserts, the Ottoman Empire gave us sorbet - and we are delighted at this.*

### **Chef's lemon meringue with caramel ice cream R85**

*15 August is trumped as National Lemon Meringue Pie Day in the United States.*

### **Mixed berry and white chocolate parfait, wild berry compote, strawberry sorbet R85**

*Parfait, originating from France, literally means "perfect". What more is there to add?*

### **Butterscotch cheesecake with blueberry compote, honeycomb R85**

*There is evidence that cheesecake was served to Greek athletes during the first Olympic games in 776 BC. So there.*

### **Coconut and lemon verbena panna cotta, red velvet soil, hazelnut ice cream R85**

*The Italian Region of Piedmont includes panna cotta in its 2001 list of traditional food products of the region. (Clever move, as it is an exceptional dessert.)*

### **Dark chocolate and toffee fondant, white chocolate ice cream, passion fruit anglaise R95**

*American chef Jean-Georges Vongerichten claims to have invented the fondant in New York in 1987.*

*However, French chef and chocolatier Jacques Torres disputes this claim, arguing that it had already existed in France.*

### **Artisanal cheese plate: Goat's black pepper chevin, gorgonzola, baked brie, nuts, fig compote, red wine pear, pancetta R135**

*The earliest archaeological evidence of cheese-making dates back to 5500 BC in what is now Kujawy, Poland.*

## COFFEE AND SPECIAL BEVERAGES

**Espresso R25**

**Americano R30**

**Double espresso R35**

**Cappuccino R35**

**Cafe latte R35**

**Hot chocolate R40**

**Irish Coffee R50**

**Dom Pedro R60**

**Double-thick malted milkshake: Vanilla; Strawberry; Chocolate R50**

Good, freshly prepared food takes time.  
Kindly allow us approximately 25 minutes to get yours ready.

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