

Summer Specials

Starters

Parisian Kidneys

R60

Lamb kidneys pan-fried in duck fat flamed in port and bound with cream served in a phyllo basket and dusted with parmesan cheese.

Cape Fusion Carpaccio

R75

Thin slices of smoked salmon lightly dressed with fresh strawberries, lemon, laced with honey and dusted with almonds.

Crocodile Tango

R68

Tender cubes of crocodile tail prepared in an aromatic cream curry sauce

Aztec mushrooms – (V) – House Speciality

R74

Button mushrooms pan-fried in farm style butter along with cloves, cinnamon bark and a hint of chill. Then doused in tequila, sweetened with dark chocolate and bound with cream. Served inter-layered with phyllo pastry discs.

Mains

Fettucine Putanesca

R110

Fettucine topped with a rosemary, Italian whole peeled tomatoes, touch of chilli and black olive, caper sauce.

Filletto San Antonio

R240

Fillet grilled to your preference, flamed in KWV five year old brandy and served in a wholegrain mustard, onion and green Madagascan peppercorn cream sauce.

Duck triple sec

R190

Tender duck breast grilled medium rare to medium, served in a delicious sweet orange, triple sec and fresh thyme reduction.

Desserts

Drinking Desserts

R 45

Don Pedro or Irish Coffee (Whiskey)

Robinson Crusoe

R60

Frozen white chocolate custard slice topped with a Passion fruit mint sauce and strawberries

Starters/Light Meals

Basil Port Livers

R 65

Chicken livers pan fried with butter, onions, mixed peppercorns & garlic. Touch of tomato, port and fresh cream & flavoured with basil.

Angel Snails

R 95

Snails wrapped in bacon, pan fried with red onions, black pepper & butter then steamed in chardonnay, bound with cream & flavoured with fresh oregano.

Mussels Provencal

R 75

Fresh black shell mussels in a light French style sauce comprising of celery, carrots, onions, garlic and fresh herbs, doused with white wine & bound with whole peeled Italian Tomato.

Springbok & Rocket Carpaccio

R 95

Thin slices of smoked Springbok topped with fresh rocket dressed with lemon & extra virgin olive oil then sprinkled with a local parmesan cheese.

Smoked Salmon Pastry

R 80

Delicious smoked salmon and button mushrooms poached with chardonnay, fresh thyme and bound with cream. Wrapped in phyllo pastry, baked until golden

Pea & Bacon Soup

R 65

Petit pois sweet green peas cooked in vegetable stock blended with cream and sprinkled with crispy bacon bits.

Thai Butternut Soup (Vegan)

R 65

Delicious sweet butternut flavoured with aromatic green curried flavours of lemon grass, ginger, chilli and basil sweetened with coconut cream.

Baby Marrow Carpaccio (Vegan/Vegetarian)

R 60

Thin slices of baby marrow dressed with lemon, olive oil, coriander & a touch of chilli, dusted with Parmesan & feta cheese then baked.

Huckleberry Haloumi (V)

R85

Thick cut of Cypriot cheese grilled served with fresh strawberries macerated in sugar with lemon and fresh mint.

Veg of the day and potato croquettes

R 40

(For a light meal option feel free to order starters with an extra veg and croquette portion)

Mains

Santorini Chicken

R 155

Tender chicken breast dusted with flour, pan fried in butter & served in a white wine, lemon, oregano, fresh cream sauce then dusted with feta cheese & sliced almonds. Served with croquettes & seasonal vegetables.

Don Giovanni Pastry

R 185

Tender strips of beef steak pan fried in butter with garlic, black pepper, touch of tomatoe, mushrooms j& basil bound with cream & cheese wrapped with phyllo and baked until golden.

Honey Mustard Pork

R 185

Sliced pork fillet pan fried in butter with red onions flamed in brandy sweetened with honey and whole grain Dijon mustard then bound with cream.

KWV Fillet

R 265

Tender Beef fillet grilled to your preference, served in a brandy, whole grain Dijon mustard, garlic, bay leaf & green peppercorn cream sauce.

New Orleans Ostrich Steak

R265

Tender Ostrich Fan Steak, prepared to your preference flambéed at the table in Jack Daniels and topped with a green peppercorn, lemon grass, ginger and coconut cream sauce.

Hake Caprice

R175

Hake grilled to perfection, topped with a white wine, shrimp and mushroom cream sauce, served with basmati rice and seasonal veg.

Seafood Pasta

R 185

Gluten free option

+R 30

Combination of prawns, mussels and calamari rings & heads pan fried with butter, garlic and black pepper. Doused with white wine and bound with cream and flavoured with a squeeze of lemon and a pinch of thyme. Tossed through with spaghetti.

Thai Vegetable Curry (Vegan)

R 140

Fresh vegetables with ginger, lemon grass, chilli, garlic & green curry paste & bound with coconut cream & served with rice noodles dusted with black sesame seeds.

Oven Baked Prawns

R 295

Seven large king prawns doused with white wine, garlic, lemon, fresh thyme, olive oil & butter. Oven baked & served in its own jus. Served with basmati rice and seasonal veg.

Nonna's Spaghetti Bolognaise

R 135

Beef mince, celery, carrots, onions & garlic slowly braised doused with red wine, bound with whole peeled Italian tomato & left to simmer for a few hours tossed through with spaghetti and dusted with parmesan.

Desserts

- Halva Pancake** R 75
A delicious Greek halva, white chocolate, honey, almonds & vanilla pod ice cream fantasy wrapped in a pancake.
- Hazelnut Crème Brule** R 60
Delicious rich hazelnut custard, topped with torch flamed sugar crust.
- Trio of chocolate Terrine** R 75
Individual layers of dark, milk and white chocolate creating a heavenly slice of our in house frozen dessert.
- Specialty Vegan or Diabetic Ice Cream** R 70
Please inquire from your waiter what flavours are available.
- Danish Vanilla** R 60
Vanilla ice-cream served with our hot homemade condensed milk chocolate sauce.

Kids Menu

- Ninja Turtle soup** R 45
Sweet green peas cooked in vegetable stock blended with cream and sprinkled with crispy bacon bits.
- Marinas Chicken Strips** R 60
Tender strips of chicken breasts crumbed & fried served with croquettes and veggies
- Spidermans Spaghetti Bolognaise** R 65
Beef mince made traditionally with Italian tomato & left to simmer for a few hours. Served with spaghetti.
- Tinkerbelle's Spaghetti** R 50
Whole peeled Italian tomato sauce cooked for hours on the stove & tossed through with spaghetti dusted with parmesan.