



# THE EATERY

& WINE BAR

All Day from 12.00 pm to last food orders 8.30 pm

## TO BEGIN

<b>Forest Tartare</b>	90
Beef, siracha mayo, cured free range egg yolk, gherkins, deep fried capers, marinated mushrooms, red onions served with herbed focaccia (RAW)	
<b>Octopus</b>	85
Slow cooked marinated in lime dressing with deep fried white bait, crispy potato and squid ink emulsion	
<b>Chicken Liver Parfait</b>	75
With Chefs pear chutney, fresh pear, lime, served with brioche toast	
<b>Beef Carpaccio</b>	105
Olive oil, hard cheese, black pepper, garlic, rocket (RAW)	
<b>Seared Tuna</b>	95
Edamame beans, chili, pea shoots, soy	
<b>Grilled Courgette</b>	65
With breadcrumbs, hard cheese, lemon and yogurt dressing	
<b>Tomato Gazpacho</b>	70
Old School fresh raw vegetables turned into a delectable soup for summer (COLD)	

## TO CONTINUE

<b>Stuffed Chicken</b>	165
With butternut and feta wrapped in bacon served with pearl couscous and creamy butter sauce	
<b>Pasta of the Day</b>	135
Delicious homemade pasta with today's fresh flavours	
<b>Game or Wild</b>	<b>Today's Fresh Price</b>
On herbed mash with a berry and port sauce	
<b>Lamb Curry</b>	195
Light coconut curry sauce with green vegetables, basmati rice, sambals and poppadom	
<b>Roasted stuffed Aubergine</b>	125
With miso, tofu, broccoli, marinated mushrooms, dressing, spinach and pumpkin seed crumble	
<b>Pork fillet</b>	145
Stuffed with apple and sage served with dauphinoise potatoes and creamy mustard sauce	
<b>Beef fillet</b>	250
With carrot puree, mushroom and fondant potato	
<b>Hake</b>	120
Beer battered with chilli, edamame and pea puree with homemade tartare sauce, and rustic cut chips	
<b>Fish of the Day</b>	225
Served with braised leeks and gnocchi with lemon beurre blanc and fresh sunflower seed pesto	
<b>Eatery Burger</b>	125
200g beef patty topped with rosemary brown mushrooms, melted mozzarella, black garlic and lime aioli and wild rocket on homemade golden sesame bun, with homemade fries	

**Simply Grilled** served with your choice of Salt Baked Potato, Fries, Green Inspired Salad or Fresh Greens

Please ask your waitron for Today's Fresh Price

### Fish

Pan fried catch of the day

### Steak

250 gm fillet, grilled

## SALADS AND A BIT ON THE SIDE

These dishes add a bit extra to your meal or offer you a light alternative

<b>Salt Baked Potato</b>	30
Yogurt sauce, lemon, parsley, garlic	
<b>Carrots</b>	35
Honey, paprika, butter, thyme, goats' cheese	
<b>House Fries</b>	35
Twice fried with a herb salt and hard cheese	
<b>Green Inspired Salad</b>	35
Baked kale, kohlrabi, seasonal beans, cos lettuce, pickled cucumber	
<b>Bowl of Seasonal Greens</b>	35
Glazed with butter sprinkled with Crushed salt	
<b>Pearl Couscous Salad</b>	75
With Moroccan spices, fresh herbs, cucumber, marinated cherry tomato and herbs	
<b>Watermelon Salad</b>	35
With feta, mint and chili dressing topped with vegetable crisps	
<b>Duck Salad</b>	125
With fennel, grapes, radishes and peas on a bed of leaves, citrus dressing	
<b>Asparagus</b>	90
With Sweet potato, baked chick peas, rocket, lime dressing with croutons	
<b>Sauce Choice</b>	30
Green peppercorn, mushroom and brandy, beurre blanc	

## TO CONCLUDE

<b>White Chocolate Mousse</b>	65
With honeycomb and lime curd	
<b>Crème Brûlée</b>	60
Old school simple fresh delicious	
<b>Affogato</b>	70
Silver forest vanilla ice cream served with a shot of espresso	
<b>Banoffee</b>	75
Textures of banana and toffee	
<b>Peaches and Cream</b>	69
Crème chiboust with poached peach and hazelnut crumble	
<b>Chefs Cheese Treat</b>	<b>Today's Fresh Price</b>

## WALL OF WINES

At the Eatery and Wine Bar we have a different approach to our wine list, we want our clients to come back and experience new and exciting wines from 'The Winelands' that surround us.

Simply Browse our Wine Wall and take the bottle you would like to your table for your waitron to open for you (don't worry if it is a white wine or rosé we will bring one to you from our perfectly chilled fridges). If you would rather choose a house wine please see our small menu below all available by the glass too.

**Wine by the glass is served in a 250 ml carafe**

**Bubbly by the glass is 125ml**

### Sauvignon Blanc

False Bay **135/45**  
Ken Forrester Petit **145/55**

### Chardonnay

Ken Forrester Petit **145/55**  
Newton Johnson **160/55**

### Rose

Ken Forrester Petit **145/55**  
Anura **165/65**

### Cabernet Sauvignon

Peacock Wild Fermented **145/55**

### Syrah

Peacock Wild Fermented **145/55**

### Chenin Blanc

False Bay **135/45**  
Ken Forrester Petit **145/55**

### Cabernet Sauvignon

Peacock Wild Fermented **145/55**

### Bubbly

Villiera Tradition Brut **270/50**  
Villiera Tradition Brut Rose **270/50**

### Pinotage

Kleine Zalze **175/60**

### Merlot

Guardian Peak **190/70**

## COCKTAILS

### Mojito **70**

White rum, sugar syrup, fresh mint, lime and soda

### Mermaid **70**

Tequila, vodka, triple sec and cranberry

### Cosmopolitan **55**

Vodka, triple sec, cranberry and lime

### Long Island Iced Tea **65**

Gin, rum, tequila, vodka, triple sec, coke and lemon juice

### Margarita **55**

Silver tequila, triple sec, lemon juice and salt rim

### Pina Colada **65**

White rum, coconut, pineapple and milk

### Kir Royale **65**

Sparkling wine, kirsch and cherry

### Aperol Spritz **70**

Aperol, sparkling wine and soda

### Strawberry or Mango Daquiri **65**

White rum, Strawberry or Mango and lime

### Bloody Mary **65**

Tomato cocktail, vodka, lemon, Worcestershire sauce, salt and pepper

### Ginger Square **55**

Dark rum, ginger beer, lime juice and angostura bitters

### Rock Shandy (no alcohol) **30**

Soda, lemonade, angostura bitters

### Steel Works (no alcohol) **45**

Colatonic, ginger ale, lemonade, angostura bitters

## BAR DRINKS

Campari	<b>45</b>	CBC Amber Weiss	<b>45</b>
Bacardi	<b>30</b>	CBC Lager	<b>45</b>
Pernod	<b>25</b>	Savanah Dry	<b>35</b>
Smirnoff	<b>30</b>	Savanah Light	<b>35</b>
Absolute Vodka	<b>30</b>	Castle Lager	<b>30</b>
Skyy Citrus Infusion	<b>30</b>	Castle Light	<b>30</b>
Tequila Jose Cuervo Silver	<b>25</b>	Castle Free 0% Alc	<b>35</b>
Tequila Jose Cuervo Gold	<b>25</b>	Amstel Lager	<b>30</b>
Olmecca Black	<b>30</b>	Heineken	<b>30</b>
Martini Extra Dry	<b>20</b>	Windhoek Lager	<b>30</b>
Martini Rosso	<b>20</b>	Windhoek Lite	<b>28</b>
Cointreau	<b>35</b>	Corona Lager	<b>45</b>
Jack Black Lager	<b>35</b>	Smirnoff Spin	<b>35</b>

## MIXERS

Fitch & Leeds Tonic	<b>18</b>	Coke Lite 200ml	<b>20</b>
Fitch & Leeds Tonic Lite	<b>18</b>	Coke Lite 300ml	<b>25</b>
Fitch & Leeds Pink Tonic	<b>18</b>	Fanta Orange	<b>30</b>
Fitch & Leeds Pink Tonic Lite	<b>18</b>	Sprite	<b>30</b>
Fitch & Leeds Blueberry Tonic	<b>24</b>	Ginger Beer	<b>35</b>
Fitch & Leeds Lemonade	<b>18</b>	Rock Shandy	<b>30</b>
Fitch & Leeds Ginger Ale	<b>18</b>	Appletiser	<b>30</b>
Fitch & Leeds Soda Water	<b>18</b>	Grapetiser Red	<b>30</b>
Fitch & Leeds Bitter Lemon	<b>18</b>	Fruit Juice 250ml	<b>30</b>
Fitch & Leeds Spicy Ginger Ale	<b>20</b>	Still Water 250ml	<b>18</b>
Halls Tomato Cocktail	<b>30</b>	Still Water 750ml	<b>30</b>
Lamb & Watts Cucumber Tonic	<b>35</b>	Sparkling Water 250ml	<b>18</b>
Coke 200ml	<b>20</b>	Sparkling Water 750ml	<b>30</b>
Coke 300ml	<b>25</b>		

## GINS

Tanqueray	<b>25</b>	Bulldog	<b>45</b>
Bombay Sapphire	<b>35</b>	The Tempest Autumn	<b>46</b>
Cape Town Rooibos	<b>35</b>	Aviation	<b>48</b>
Inverroche Amber	<b>40</b>	Blind Tiger	<b>48</b>
Inverroche Verdant	<b>40</b>	Monkey 47	<b>69</b>
Inverroche Classic	<b>40</b>	Triple 3 African Botanical	<b>33</b>
Musgrave Pink	<b>45</b>	Triple 3 Citrus Infusion	<b>33</b>
Bloedlemoen	<b>50</b>	Triple 3 Juniper Berry	<b>33</b>
Clemengold	<b>40</b>	Triple 3 Raspberry	<b>33</b>
Wilderer Fynbos	<b>40</b>		

## BRANDIES & DIGESTIVES

Courvoisier VSOP	<b>45</b>	Amaretti Disaronno	<b>40</b>
KWV 5 Yr Old	<b>20</b>	Averna	<b>40</b>
KWV 10 Yr Old	<b>30</b>	Amarula	<b>30</b>
Monis Cream Sherry	<b>20</b>	Kahlua	<b>35</b>
De Krans Ruby Port	<b>45</b>	Black Sambuca	<b>30</b>
Drambuie	<b>55</b>	Sambuca Original	<b>40</b>
Southern Comfort	<b>25</b>		

## WHISKEY & BOURBON

J & B Rare	<b>25</b>	Bushmills	<b>40</b>
Johnnie Walker Black	<b>40</b>	Talisker 10 Yr Old	<b>70</b>
Johnnie Walker Red	<b>30</b>	Jack Daniels	<b>30</b>
Jameson	<b>40</b>		