



THE EATERY

& WINE BAR

TAPAS TO START

(or choose 3 as your main meal)

“to share or not to share that is the question!”

Bone marrow with salsa verde and sourdough	R95
Tempura prawn with ponzu dressing	R119
Salmon fishcakes, spinach puree, tartar sauce and crispy onion	R115
Catalan prawns with toasted ciabatta	R95
Tuna croquettes with Cape Malay aioli	R70
Sesame parmesan and lemon fish goujons	R89
Barbecue pork ribs	R85
Beef fillet stuffed with gorgonzola, grilled mushrooms, red wine reduction	R175
Roasted pork belly BBQ sauce and peppers	R89
Grilled chicken, potato fondants, leeks curry sauce	R125
Beef saikoro	R130
Sticky chicken thighs and noodles	R115
Bao bun with crispy duck and kimchi	R89
Pasta roll, rocket, bechamel, mushroom, aubergine and pizzaiola sauce	R85
Spinach and ricotta ravioli with soft poached egg	R79
Baked chilli poppers	R69

PLATTERS

“sharing is caring”

“ITS A BIT FISHY HERE”	R395
Tempura prawn, salmon fishcake, tuna croquette, lemon fish goujons, truffle fries	
“NAUGHTY BUT SPICE”	R449
Bao bun with crispy duck and kimchi, beef saikoro, catalan prawn, baked chilli poppers, orange and fennel salad, jasmine rice	
“MEAT ME AT THE EATERY”	R480
Pork ribs, beef fillet stuffed with gorgonzola, grilled chicken potato fondant and curry sauce, roast pork belly BBQ sauce and peppers, truffle fries	

“RICOTTA DO THIS ”

Today's selection of 3 delicious cheeses, fresh baked bread, kings onion relish, fruit and nuts, marinated olives

R295

MAIN COURSES

“each to their own”

Linefish, cauliflower puree, confit lemon and capers	SQ
250 gm beef fillet on cauliflower mash with root vegetables and beef jus	R235
Pork belly, potato rosti, apple puree, greens	R189
Ostrich medallions, mushroom and pea risotto cranberry wine reduction	R179
Miso poached salmon, egg noodles	R245
Thai green chicken curry, jasmine rice	R155
Ostrich burger, pork belly, cheddar, onion marmalade, onion rings, fries	R145
Chickpea, aubergine, spinach, coconut curry	R115

JUST GRILLED

“simply the best”

On its own just add tapas or sides to create your vibe

250 gm fillet with jus	SQ
250 gm linefish	SQ

EXTRA DISHES

“anyone for a bit on the side”

Fresh baked bread with beetroot dip and whipped butter	R35
Roasted cauliflower with caramelised siracha	R35
Truffle fries	R39
Jasmine rice	R35
Buttery green beans	R35
Orange and fennel salad with Asian dressing	R49
Beetroot salad, leaves, feta, balsamic dressing	R49

DESSERTS

“parting is such sweet sorrow”

Amarula crème brûlée	R65
Sticky toffee pudding	R65
Pumpkin pie parfait	R69
Don Pedro	R70
Affogato	R65
Irish Coffee	R70

LINGER LONGER WITH ONE OF OUR 2, 3 OR 4 COURSE SPECIALS

2 courses R239
3 courses R269
4 courses R345 (choose 2 starters)

- Fennel and orange salad
- Baked chilli poppers
- Roasted pork belly BBQ sauce and peppers
- Sesame parmesan and lemon fish goujons
- Pasta roll, rocket, bechamel, mushroom, aubergine and pizzaiola sauce



Linefish cauliflower puree confit lemon and capers

- Ostrich burger
- Thai green curry
- Chickpea curry

Simply cooked beef fillet with one side dish

Simply grilled linefish with one side dish



- Amarula crème brullee
- Pumpkin pie parfait
- Sticky toffee pudding

Please note strictly no cash payments are accepted at Silver Forest. A 12% discretionary service charge will be added to tables of 8 or more.

Visit silverforest.co.za for the latest specials at The Spa, The Rooms and The Eatery.

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RED & WHITE BASE PIZZA

Napoli sauce and Italian Cheese

SWEET LITTLE PIG	R95
Pulled pork, caramelised onions, sage and spicy apple sauce	
SPICY MISS FIGGY	R115
Figs, prosciutto, gorgonzola and chilli jam	
NOW YOU SEA	R145
Calamari, prawns, chilli and coriander pesto	
CA PRAISE THE PIZZA	R125
Buffalo mozzarella, fresh tomato, basil pesto	
NO SMOKE WITHOUT FIRE	R135
Smoked chicken, feta, avo, basil pesto	
SIMPLY THE BEST	R99
Margharita with Fiore de latte	
FEELING BLUE	R115
Blue cheese, bacon, caramelised onion	
BE MY CHICK	R125
Chicken, mushroom, bacon	
OINK OINK	R145
Salami, bacon, ham	
PINE 4 PIZZA	R95
Ham, pineapple	
YOU MUSHY THING	R95
Ham, Mushroom	

WHITE BASE PIZZA

Italian Cheese

WHEN OLIVE MET ROSEMARY	R75
Rosemary, garlic and olive oil	
KISS ME LATER	R75
Garlic, herbs, olives	
CHERRY ON TOP	R105
Cherry tomatoes, olives, red onion, herbs	

RED BASE PIZZA

Napoli Sauce

IT'S A VEGAN THING	R85
Caramelised onion, black olives, red pepper	
WHAT DID THE GARLIC SAY TO THE MUSHROOM?	R125
Mushroom, artichoke, garlic	
NAUGHTY BASIL!	R109
Cherry tomato, basil pesto, garlic, pumpkin seeds, basil	

SPECIALITY COFFEE

Americano	R30	Macchiato	R30
Cappuccino	R32	Iced Macchiato	R35
Ristretto	R25 R28	Hazelnut Latte	R40
Red Cappuccino	R35	Dirty Chai	R35
Flat White	R32	Chai Latte	R35
Latte	R35	Hot Chocolate	R30
Tea – Camomile,	R35		
English, Peppermint,			
Rooibos, Earl Grey,			
Green Tea			

Ask us about our VIP membership!



THE EATERY

& WINE BAR

COCKTAILS

MOJITO	R80
White Rum, Sugar Syrup, Fresh Mint, Lime & Soda	
BLUE MERMAID	R80
Tequila, Vodka, Triple Sec, Blue Curacao	
COSMOPOLITAN	R75
Vodka, Triple Sec, Cranberry & Lime	
LONG ISLAND ICED TEA	R85
Gin, Rum, Blanco Tequila, Vodka, Triple sec, Coke & Lemon juice	
MARGARITA	R80
Blanco Tequila, Triple Sec, lemon Juice, Salt	
PINA COLADA	R85
White Rum, Coconut, Pineapple & Milk	
KIR ROYALE	R85
MCC, Kirsch & Cherry	
APEROL SPRITZ	R95
Aperol, MCC & Soda	
STRAWBERRY OR MANGO DAQUIRI	R80
White rum, Strawberry or Mango & Lime	
BLOODY MARY	R80
Tomato Cocktail, Vodka, Lemon, Worcestershire Sauce & all the Spices	
GINGER SQUARE	R75
Dark Rum, Ginger Beer, Lime Juice & Angostura Bitters	
MIMOSA	R85
Classic mix of Villiera MCC & Orange Juice	

MOCKTAILS

VIRGIN NEGRONI	R55
Italian Orange Aperitif, Grapetizer, Orange Juice & Bitters	
VIRGIN MOJITO	R60
Nothing beats a bit of Mint Sugar Syrup, Soda, Fresh Mint & Lime	
CRANROSE SANGRIA	R55
Alive with Fruit and Herbaceous Flavours, Cranberry, Orange, Rosemary & Basil	
MILAN MULE	R60
Soviet Classic without the Vodka, Ginger Ale, Lemon juice & Soda	
ITALIAN SUNSET	R60
Unlike the One from Sicily, Orange Juice, Soda & Grenadine	
TUSCAN TONIC	R65
Tonic, Lemon & Cucumber Rosemary	
VIRGIN BLOODY MARY	R65
Tomato, Lemon, Worcestershire sauce & all the Spices	
STRAWBERRY DAQUIRI WITHOUT THE "JUICE"	R65
Strawberry, Lime	
ROCK SHANDY	R45
A refreshing favourite Soda, Lemonade & Bitters	
STEEL WORKS	R50
A Refreshing Change, Cola Tonic, Ginger Beer & Lemonade	

HAPPY HOUR 4PM TO 5.30PM; TUESDAY TO SUNDAY | BUY 1 GET 1 FREE ON ALL COCKTAILS & MOCKTAILS

JUGS

Cederberg IPA or Lager	R195
Mojito Jug	R195
Margarita Frozen Jug	R195

WINE

We have a large selection of local wines available simply browse our wall of wine and let your waiter know which wine you would like. We will bring you one at the correct temperature to enjoy.

HOUSE WINES

MCC: 125ML GLASS

Villiera Tradition Brut	R50 R250
Villiera Tradition Brut Rose	R50 R250
Villiera Starlight MCC	R48 R240

WINES 250ML CARAFE

White Varieties

Waterford Pecan Stream Sauvignon Blanc	R69 R190
Protea Sauvignon Blanc	R55 R150
Protea Chenin Blanc	R55 R150
Protea Chardonnay	R55 R150
Protea Pinot Grigio	R55 R150
Idiom Bianco Pinot Grigio	R75 R215
Villiera Down to Earth White	R45 R130
Ken Forrester Petit Chenin	R50 R135
Ken Forrester Petit Chardonnay	R50 R135
Ken Forrester Petit Sauvignon Blanc	R50 R135

Rose Varieties

Protea Rose	R55 R150
Ken Forrester Rose	R50 R135
Waterford Rose-Mary Rose	R69 R195

Red Varieties

Ken Forrester Petit Cabernet Sauvignon	R50 R135
Protea Cabernet Sauvignon	R55 R150
Protea Shiraz	R55 R150
Protea Merlot	R55 R150
Guardian Peak Shiraz	R65 R185
Guardian Peak Merlot	R65 R185
Villiera Down to Earth Red Merlot	R45 R130
Idiom Rosso Red Blend	R75 R215

BEERS & CIDERS, ALCOPOPS

Castle Lager / Castle Light	R30
Devils Peak Pale Ale First Light	R35
Devils Peak Good Hope	R35
Devils Peak King Blockhouse	R45
Devils Peak Lager / Devils Peak Lager Lite	R35
Hunters Dry	R35
Cederberg Chatterbox Krystal Weiss	R50
Savanna Dry / Savanna Light	R35

BEERS ON TAP

Jack Black Draught 340ml	R34
Jack Black Draught 500ml	R49
Cederberg Draught IPA 340ml	R47
Cederberg Draught IPA 500ml	R57
Cederberg Draught Lager 340ml	R47
Cederberg Draught Lager 500ml	R57

LOCAL CRAFT GINS

Bloedlemon	R50
Die Mas Kalahari Pomegranite	R48
Die Mas Kalahari Naartjie Dry	R45
Musgrave Pink	R45
Clemengold	R40
Wilderer Fynbos	R40
Cape Town Classic Pink Rooibos	R33
Still Oaky Searsia London Dry	R30
Still Oaky Roasted Rooibos Infused	R30
Triple 3 Botanical Citrus Juniper Raspberry	R35

BRANDIES

Blaauwklippen Potstill Brandy	R60
Die Mas Truffle Kalahari Potstill	R50
Die Mas Ver Die Ou Kalahari	R25
KWV 10YR	R35
Richelieu	R22
KWV 5YR	R25
Klipdrift	R20

WHISKIES & BOURBON

Talisker 10YR	R80	Jack Daniels	R32
Jameson	R45	Famous Grouse	R25
Johnnie Walker Black	R45	JNB Rare	R25
Johnnie Walker Red	R30	Bells	R30
Southern Comfort	R25	Glenlivet 12YR	R60

DIGESTIVES & SPIRITS

Premium Grappa	R55	Grappa	R55
De Krans Port	R25	Averna	R40
Amaretti Disaronno	R40	Still Oaky Stowaway	R30
Kahlua	R35	Rum	
Monis Sherry	R20	Frangelico	R30
Pernod	R25	Limoncello	R25
Campari	R35	Smirnoff Vodka	R25
Martini Bianco	R25	Martini Rosso	R20
Captain Morgan	R25	Bacardi	R30

SHOOTERS

Blow Job	R25	Jagermeister	R35
Sambuca	R25	Black Sambuca	R25
Springbokkie	R30	Suit Case	R40
3 X Jager Bombs	R150	Tequila Blanco	R28
Tequila Reposado	R28		

MIXERS

Bitter Lemon	R20	Ginger ale	R20
Grapefruit Tonic	R20	Pink Tonic Light	R20
Tonic Tonic Light	R20	Lemonade	R20
Halls Tomato	R33	Soda Water	R20
Coke Coke Lite	R20		

NON-ALCOHOLIC DRINKS

Appletizer Grapetizer	R35	Coke Coke Light	R30
Fanta Orange	R30	Sprite	R30
Ginger Beer	R30	Red Bull	R40
Sparkling Water 750ml	R35	Sparkling Water 250ml	R20
Still Water 750ml	R35	Still Water 250ml	R20
Heineken 00	R35	Hunters Chilled	R25
Duchess Botanical	R45	Castle Free	R30
Erdinger Non Alc	R45		