



AFTERNOON

Served 15h00-17h00

Light meals:

Saldanha Bay oyster, mignonette and lemon R 22 each

Joostenberg charcuterie: springbok & prune terrine,
chicken liver paté, pork rilette, home-cured ham, pork
pie, coppa, brawn and pickles R110

South African cheeses: Dalewood Lanquedoc, Cremalat
Gorgonzola, Klein River Colby, garlic & herb cottage
cheese with homemade fig preserve,
melba toast and fresh bread R110

Potato & leek soup with olive oil croutons  R 60

Smoked Franschhoek trout, herb crème fraîche and
green salad R140

Homemade chips R 25

Desserts & Pastries:

Blueberry muffin with homemade jam and butter R 45

Scone with homemade jam and butter R 45

ADD: whipped cream R10

Coffee cake with whipped cream R 60

Raspberry & orange crème brûlée R 60

Dark chocolate mousse cake with orange crème anglaise R 60

Tart of the day with homemade vanilla pod ice cream R 60

Crème caramel R 60

Baked cheesecake with berry sauce R 60

Pastry plate to share: 2 canelé, 2 financier, 2 shortbread
marble biscuits R 55

Homemade Ice Creams & Sorbet:

Vanilla pod / Dark chocolate / Coffee / Pistachio /

Berry sorbet

1 scoop	R 20
2 scoop	R 35
3 scoop	R 50

Hot Drinks:

Espresso sgl	R 20
Espresso dbl	R 23
Cappuccino	R 30
Café au lait	R 32
Americano	R 22
Red cappuccino	R 30
Red latté	R 32
Tea: ceylon / earl grey / rooibos / peppermint	R 22
Hot chocolate with whipped cream & marshmallows	R 36
Milo	R 29
<i>non dairy alternative available on request</i>	<i>add R 8</i>

Cold Drinks:

Koelenhof sparkling grape juice	750ml	R 58
Spring water	500ml	R 22
	1 l	R 32
Freshly squeezed orange juice		R 35
Sir Juice: apple juice		R 25
Sir Juice: pink lemonade		R 20
Iced tea: lemon-apple / cranberry-cherry		R 26
Coke / coke zero / fanta / creme soda		R 25
Rock shandy: lemonade + soda with bitters		R 32
Appletizer / grapetizer		R 30
Ginger beer		R 26
Iced coffee: espresso topped with cold milk & ice		R 32

Homemade Ice Cream Shakes:

Vanilla pod / Dark chocolate / Coffee / Berry

large glass	R 45
small glass	R 30