

Welcome to @ThePlace2B.

Our South African inspired family restaurant in Lanseria,  
@ThePlace2B is something completely different, yet at the same time comforting and  
familiar, offering real country dining.

With tranquil vistas, we encourage you to enjoy the place for you to truly just be. Good  
company sets the scene for you to relax and unwind whilst our dedicated, passionate hosts  
assure you of a memorable dining experience.

Our award-winning restaurant's view stretches as far as the eye can see, with wide open  
spaces for children to run free in a secure environment. Our newly installed Solar PV  
Backup system also ensures that your experience is not disrupted by the dreaded LOAD  
SHEDDING!

Our tranquil, cozy restaurant is ideal for city dwellers looking to get out with your families in a  
safe environment for breakfast or lunch! Whether you are looking to enjoy a picnic, a hot soup,  
a light salad or a delicious lamb shank – just one of our many specialties – we have the right  
setting and experience for the whole family. On-site fly fishing and pamper Spa, 4x4 track,  
5-hectares to walk and explore and so much more. You are guaranteed to enjoy a delicious  
meal either outside or inside where there is a cosy fireplace.

@ThePlace2B is well-known for its paired tasting trays, which are standard menu items,  
including beers, boutique wines, and craft gin.

Bon Appétit

#### OPERATING HOURS

Tuesday – Friday 8am – 10pm

Saturday 8am – 10pm

Sunday 8am – 5pm

Please contact us on 083 446 7663 or [ThePlace2B@lanseriacountryestate.co.za](mailto:ThePlace2B@lanseriacountryestate.co.za) for any  
hospitality requirements including:

Conferences  
Romantic Escapes  
Family Gatherings  
Special Birthdays  
Corporate Events  
Kids Parties  
Local Catering Requirements



# Wine Tasting Trays

Experience our unique tasting experience. Our wooden tasting trays are hand crafted onsite and which make them truly distinctive and different from anything else you may have experienced. The wines are carefully paired to create a taste experience whilst bringing out the undertones of the wines. Enjoy on your own or with friends.

Indulge in our exceptional tasting experience, where every detail has been meticulously curated for your pleasure. Immerse yourself in the exquisite ambiance as you encounter our one-of-a-kind wooden tasting trays, expertly handcrafted on-site, ensuring an unmistakable sense of uniqueness that sets us apart.

Our selection of wines has been thoughtfully paired to create a symphony of flavours, enhancing the subtle nuances and delicate undertones that each wine holds. Whether you choose to embark on this journey alone or in the company of cherished friends, the experience promises to be nothing short of extraordinary.



Sauvignon Blanc | Chardonnay | Chenin Blanc | Pinot Grigio | Rosé  
| Cabernet Sauvignon | Merlot | Shiraz

## FULL HOUSE ( 8 Protea Wines )

Paired with snacks

280

Unpaired

209

## 4 WINES ( Your Choice )

Paired with snacks

140

Unpaired

105



## Cap Classique

### Journey's End Brut Reserve

480

Beautiful citrus and pear notes complemented by crushed almonds.

### Simonsig Kaapse Vonkel Brut

410

White fruit flavours of peach and pear are beautifully complemented by hints of citrus and raspberries on the palate.

### L'Ormarins Brut Classique Rosé

405

The palate is vivid with lively, delicate salmon pink bubbles. Brimming with bright raspberry and strawberry flavours, with a hint of peppery spice. Crisp acidity with rich, creamy lees and toasted biscuit flavours round out the structured palate. Cap Classique with good structure, length and a clean, focused finish.

### Pierre Jourdan Belle Nectar

385

Pretty in pink and delicately sweet on entry. Perfumed rose petals, Turkish Delight, ripe strawberries and a touch of herbs fill the billowing semi-sweet palate. Nicely balanced by fresh acidity, ending with a pleasing red berry finish.

## Sparkling Wine

### J.C. Le Roux Le Domaine

225

Low in alcohol, with mouth-filling sweetness and a clean finish.

## Sauvignon Blanc

### Diemersdal

225

A crisp, vibrant entry leads onto a complex palate with an array of tropical fruit, ripe figs and gooseberries. These crisp flavours, along with a mineral character, endure throughout the well balanced palate, followed by a long harmonious fruity finish.

### Protea by Anthonij Rupert

 65

185

A pure, clean and refreshing wine with peach and tropical fruit flavours combined with hints of grapefruit, nectarine and quince adding weight and balance to this well-rounded wine.



# Chardonnay

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## Warwick The First Lady

245

Green apple and pear flavours jump out of the glass, followed by notes of pineapple and grapefruit. Apple and lime notes follow on the mid-palate with a creamy texture and a fresh citrus finish.

## Protea by Anthonij Rupert

 65 185

Ripe pineapple and citrus flavours with marmalade and baked apple sweetness, adding weight to a juicy palate with vibrant acidity that ensures a very moreish flavour on the finish.

# Chenin Blanc

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## Protea by Anthonij Rupert

 65 185

Fresh stone fruit and lemon flavours are supported by succulent flavours of nectarine, apricot and quince, with a touch of honey beautifully balancing with the crisp, fresh acidity which lingers on the finish.

## Ken Forrester Petit

175

A youthful wine with quince and pear drop flavours on entry. The palate has fresh crunchy flavours of green apple, grapefruit and pear. Good mouthfeel, with balanced acidity and an appetisingly tangy, fresh finish.

# Pinot Grigio

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## Protea by Anthonij Rupert

 65 185

Nectarine and peach flavours with a charming overlay of sweet floral notes with delicious mouthfuls of more stone fruits on the bright, juicy and refreshing palate with a pleasant citrus tang.

# White Blend

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## Tranquille Classique

 70 180

The fragrant bouquet with red apples, cherries, red berries and lime flavours, with a note of earthiness on the nose, follow through perfectly on the palate. A refreshing wine, with a fruit-forward character, crisp acidity and a lingering dry finish.



# Rosé

## Protea by Anthonij Rupert

65

185

Orange citrus notes of grapefruit and tangerine, with strawberry and cherry playing a supporting role to finish the delicate palate with succulent creamy berries, refreshingly dry, adding balance to the citrus clean finish with lingering grapefruit flavours.

# Cabernet Sauvignon

## Warwick The First Lady

270

Deep dark fruit flavours with blackberry compote, black plums and dark chocolate coming to the fore with dried herbs and dark chocolate adding complexity to the smooth, velvety finish.

## Guardian Peak

230

Classic flavours of blackcurrant, blueberry, chocolate and toast are prominent on the entry. Well structured tannins and good acidity balance the raspberry and bold black fruits on the palate. Nuances of cigar box, tobacco and savoury notes add complexity to this medium bodied wine, ending with a sweet, fruity finish.

## Protea by Anthonij Rupert

65

185

An enticing combination of vibrant cherries, blackberry and cassis, with hints of vanilla and plums on the palate, supported by firm tannins and delightful hints of cigar box and sweet almond.

# Shiraz

## Saronsberg Provenance

270

The characterful entry shows rich dark fruits, vanilla and spice that follow through onto the juicy palate. Ripe red berries, black fruit and plum flavours combine with florals and fynbos, with delicate peppery, spicy touches. Good, full bodied mouthfeel with integrated tannins adding texture and weight, ending with a silken and fruit forward finish.

## Protea by Anthonij Rupert

65

185

The spicy palate dances with a combination of fynbos and bright berry flavours and fades into a smoky and flinty finish.



# Merlot

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## Guardian Peak

75 230

The entry is filled with bold black and red fruits. Velvety tannins mingle with juicy, ripe fruit flavours: cassis, plum, purple figs and bramble. Attractive vanilla, liquorice and spice follow throughout the palate.

## Protea by Anthonij Rupert

65 185

Succulent dark fruits, plum, mulberry and black cherry, with a light sprinkle of spice blending with softly textured tannins.

# Pinotage

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## L'Avenir

330

Flavours of crushed pomegranate, juicy plums are complemented by a sweet spiciness and smooth lingering finish.

## Ken Forrester Petit

175

The entry is brimming with plush dark fruits. Juicy and accessible, the palate has inviting tannins and delicious fruit concentration with spicy mulberries, plum pudding and cherry flavours, supported by oaky nuances. Medium bodied with a raspberry and smoky bacon finish.

# Pinot Noir

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## Paul Clüver Village

295

Delicious, elegant and silky on entry. Poached ripe plums, cherry and redcurrants mingle with roasted spices and cured meat flavours on the medium bodied palate. Tannins are approachable and soft edged, with subtle oak nuances on the lengthy finish.



## Red Blends

### Meerlust Red

495

The wine is intensely flavoured with crushed black fruit, cassis, vanilla and dark chocolate. Medium-bodied with integrated tannins, fresh acidity and a focused, linear flavour profile with notes of exotic spice. The wine has a persistent and long lasting aftertaste.

### Rupert & Rothschild Classique

470

The layered palate has alluring plush black fruit flavours, earthy notes and pencil shavings. Smooth, silky textured tannins sustain the spice, tea leaf and dark chocolate nuances. This integrated red has a lengthy fruit-filled finish.

### Great Heart Swartland Red Blend

280

The perfumed nose has notes of plums, cherries, cloves and black pepper. The palate is full, but firm and fresh with lovely fruit, spice and length.

### Journey's End Pastor's Blend Cabernet Sauvignon Merlot

255

A well-judged partnership of the classic Bordeaux varieties, resulting in an elegant, harmonious wine for earlier drinking rather than long cellaring. Juicy plums and brambleberries, a savoury spice dusting from the oak and some dried herbs.

### La Motte Millennium™

250

Juicy concentrated blueberries and raspberries fill the palate, harmoniously blended with beetroot earthiness and leafy undergrowth. Balanced by fresh acidity, firm tannins and rich toffee sweetness, concluding with a lengthy, cinnamon spice finish.

## De-Alcoholic & Non-Alcoholic Wine

### J.C. Le Roux La Fleurette Non-Alcoholic Sparkling Pink

200

Strawberries and plum flavours come alive with a well-balanced freshness and sweetness on the palate.

### J.C. Le Roux Le Domaine Non-Alcoholic Sparkling White

200

A crisp freshness comes alive on the palate with a gentle sweetness and an upfront fruitiness.

### Leopard's Leap Natura De-Alcoholised White

185

A light and cheerful entry, leads onto a refreshing, integrated palate with tropical fruits and delicate floral flavours. A de-alcoholised wine, ending with a crisp apple and zesty lemon finish.

### Leopard's Leap Natura De-Alcoholised Red

185

Raspberries, strawberries and sweet spice intrigue on entry and follow through onto the accessible palate. A light bodied de-alcoholised red, with a smooth mouthfeel. Finishes with lingering tart berry aftertaste.



## Cocktails

<b>Mojito</b>	80
Light rum, lime, soda water, sweet and sour mix, mint and lemon	
<b>Margarita</b>	99
Tequila, triple sec, lime, coated salt and lemon (shaken or frozen)	
<b>Piña Colada</b>	80
Light rum, coconut liqueur, vanilla ice cream and pineapple juice	
<b>Blue Lagoon</b>	80
Vodka, gin, blue curaçao, sprite, orange and cherry	
<b>Strawberry Daiquiri</b>	115
Strawberry liqueur, light rum, triple sec, lime juice and strawberry juice	
<b>Apple Sour Daiquiri</b>	80
Apple sours, light rum, triple sec, lime juice and cherry	
<b>Sex On the Bar</b>	99
Peach schnapps, vodka, light rum, orange juice, grenadine, orange slice and cherry	
<b>Long Island Iced Tea</b>	115
Cane, vodka, light rum, gin, triple sec, lime and Coca Cola	

## Bottled Beer

<b>Amstel   Carling Black Label   Castle Lite   Castle   Hansa   Miller</b>	38
<b>Heineken</b>	42
<b>Windhoek Draught</b>	440ml 45
<b>Corona</b>	45
<b>Heineken Free</b>	40







## Agars Craft Beers On Tap

	Full Pint	Half Pint
<b>Wild Berry Ale</b>	55	40
<b>Jozi Blonde</b>	55	40
<b>American Pale Ale</b>	59	44
<b>Tomahawk IPA</b>	61	45
<b>Black Mamba Stout</b>	55	40

## Commercial Beers On Tap

<b>Castle Lite</b>	50	37
<b>Carling Black Label</b>	50	37
<b>Windhoek Draught</b>	50	37

## 8 Beer Tasting Trays

**Unpaired** 110

**Paired with snacks** 150

**WILD BERRY** paired with Buffalo Wing Bites

**JOZI BLONDE** paired with Pork Ribs

**CASTLE LITE** paired with Brisket Bite

**CARLING BLACK LABEL** paired with Lamb Curry

**WINDHOEK DRAUGHT** paired with Beef Ragu

**AMERICAN PALE ALE** paired with Rump Bite

**TOMAHAWK IPA** paired with Beef Patty

**BLACK MAMBA STOUT** paired with Chocolate Creamy Bar



# Craft Gins

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## All Craft Gins

42

## Gin Tasting Trays

108

Select 4 craft gins to taste, served on our unique tasting trays with either Indian or sugar free tonic

# Capital Gins

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42

## Alchemist

Cinnamon, cloves and roasted citrus.

## Pink Lady

Floral hibiscus, vanilla, thyme and grapefruit.

## Indigo

Infused with lavender, rosemary and orange.

# Flowstone Gins

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42

## Bushwillow

Unusual and seductive woody and earthy notes.

## Marula

Marula.

## Wild Cucumber

Cucumber combined with an edge of kiwi

## Snuffbox

Cacao, burnt caramel and dessert wine

**“Hand crafted premium gins rooted in Africa.”**

**Add Indian Tonic or mixer of your choice**

25



# Whisky

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<b>Glenfiddich 12 YO Special Reserve</b>	<b>59</b>
<b>Jack Daniel's</b>	<b>42</b>
<b>Jameson</b>	<b>42</b>
<b>Johnnie Walker Black Label</b>	<b>42</b>
<b>Bell's</b>	<b>32</b>
<b>J&amp;B</b>	<b>32</b>
<b>Southern Comfort</b>	<b>32</b>

# Cognac

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<b>Hennessy VS</b>	<b>60</b>
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# Brandy

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<b>Klipdrift Premium</b>	<b>28</b>
<b>Klipdrift</b>	<b>25</b>
<b>Richelieu</b>	<b>25</b>

# Rum

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<b>Bacardi</b>	<b>28</b>
<b>Captain Morgan</b>	<b>28</b>
<b>Red Heart</b>	<b>28</b>
<b>Captain Morgan Spiced Gold</b>	<b>28</b>



## Vodka

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**Smirnoff**

**26**

## Gin

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**Bombay Sapphire**

**39**

**Gordon's London Dry**

**26**

## Spirits

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**Cane (Cape to Rio)**

**22**

## Liqueurs

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**Amarula Cream**

**25**

**Kahlua**

**28**

**Peppermint Liqueur**

**25**

## Shooters

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**Jägermeister**

**35**

**Jose Cuervo Gold Tequila**

**35**

**Jose Cuervo Silver Tequila**

**35**

**Apple Sours**

**25**

**Flying Springbok**

**25**



## Ciders & Coolers

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<b>Savanna Dry</b>	<b>50</b>
<b>Savanna Light</b>	<b>50</b>
<b>Savanna Lemon Non-Alcoholic</b>	<b>50</b>
<b>Brutal Fruit Ruby Gold</b>	<b>40</b>
<b>Hunter's Dry</b>	<b>45</b>
<b>Hunter's Gold</b>	<b>45</b>
<b>Flying Fish Lemon</b>	<b>38</b>

## Specialty Drinks

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<b>Amarula Coffee</b>	<b>48</b>
<b>Irish Coffee</b>	<b>48</b>
<b>Kahlua Coffee</b>	<b>65</b>
<b>Dom Pedro</b>	<b>60</b>

## Milkshakes

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Vanilla, Chocolate, Lime, Strawberry, Banana, Bubblegum, Coffee

<b>Adult</b>	<b>65</b>
<b>Kids</b>	<b>38</b>





# Coffee & Hot Chocolate

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<b>Cappuccino with Cream</b>	<b>45</b>
<b>Cappuccino</b>	<b>30</b>
<b>Espresso Single</b>	<b>25</b>
<b>Espresso Double</b>	<b>35</b>
<b>Americano</b>	<b>27</b>
<b>Filter Coffee with Cream</b>	<b>45</b>
<b>Filter Coffee with Milk</b>	<b>25</b>
<b>Latte</b>	<b>30</b>
<b>Dark Hot Chocolate</b>	<b>35</b>

# Tea

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<b>Earl Grey</b>	<b>20</b>
<b>Rooibos</b>	<b>20</b>
<b>Five Roses</b>	<b>20</b>

**All Take Aways additional R5**



## Cold Drinks

<b>Red Bull</b>		<b>52</b>
<b>Appletiser</b>		<b>45</b>
<b>Red Grapetiser</b>		<b>45</b>
<b>Fruitree (Orange or Tropical)</b>		<b>35</b>
<b>Coke</b>		<b>30</b>
<b>Coke Light</b>		<b>30</b>
<b>Coke Zero</b>		<b>30</b>
<b>Fanta</b>		<b>30</b>
<b>Sprite</b>		<b>30</b>
<b>Sprite Zero</b>		<b>30</b>
<b>Creme Soda</b>		<b>30</b>
<b>Sparletta</b>		<b>30</b>
<b>Energade (Naartjie or Blueberry)</b>		<b>30</b>
<b>Still Water</b>	500ml	<b>18</b>
<b>Still Water</b>	1L	<b>42</b>
<b>Sparkling Water</b>	500ml	<b>18</b>
<b>Sparkling Water</b>	1L	<b>42</b>

## Mixers

<b>Tomato Cocktail</b>		<b>45</b>
<b>Soda Water</b>		<b>25</b>
<b>Tonic Water</b>		<b>25</b>
<b>Sugar Free Tonic</b>		<b>25</b>
<b>Ginger Ale</b>		<b>25</b>
<b>Pink Tonic</b>		<b>25</b>
<b>Bitter Lemon</b>		<b>25</b>
<b>Lemonade</b>		<b>25</b>
<b>Roses Passionfruit, Lime or Cola Tonic</b>		<b>25</b>



# Breakfasts

## The Farmhouse

85

2 Farm eggs cooked to order, 2 rashers of bacon, 1 pork or 1 beef sausage, mushrooms, baked beans, grilled tomato & fried onions served with 2 slices of toasted homemade toast & butter with preserves.

## The Benedict

Traditional Eggs Benedict with sliced ham

90

Smoked Trout Eggs Benedict

105

## The Plain Omelette

50

3 Farm eggs, plain omelette served with 2 slices of toasted homemade toast & butter with preserves.

### Add fillings to your omelette

*Beef Bolognaise*

35

*Bacon*

26

*Cheddar Cheese*

25

*Mushrooms*

17

*Tomato*

7

*Onion*

6

## On the Go

65

2 Eggs, baked beans, 2 rashers of bacon and grilled tomato served with 2 slices of toasted homemade toast & butter with preserves.

## French Toast with Bacon and Syrup

55

2 pieces of bread dipped in egg wash, golden fried topped with bacon and syrup.

### Top Up Your Plate with Extras

**2 Rashers of Bacon**

30

**1 Pork Sausage**

20

**1 Beef Sausage**

20

**Mushrooms**

17

**Beef Bolognaise**

35

**Cheddar Cheese**

25

**2 Slices of toasted homemade bread with butter and jam on the side**

18

**Grilled Tomato**

## Flapjacks

75

Fluffy vanilla scented flapjacks topped with vibrant berry compote, citrus sauce and whipped cream.



## Vegetarian Breakfasts

### **Spicy Shakshuka** 75

2 Poached eggs cooked in a spicy shakshuka sauce with flat bread

### **Vegetarian Breakfast** 80

2 Hash browns, 1 vegetable sausage, baked beans, tomato, mushrooms and toast with butter and preserves.

**Eggs optional free extra**

### **Eggs Florentine (Spinach)** 85

### **Vegetarian Omelette** 75

3 Eggs, spinach, feta cheese & toast with butter & preserves.

### **Health Breakfast** 75

Layers of fresh, plain farm yoghurt, mixed berries, muesli and honey.

## Starters

### **Baked Brie Pot** 90

Delicious baked brie served with homemade cranberry sauce, homemade melba toast, and a fresh herb salad.

*Wine pairing suggestion: Rupert & Rothschild Classique*

### **Pot Bread Bunny Chow** 70

Mini pot bread filled with creamy peri-peri chicken livers. Hot, or Not!

*Wine pairing suggestion: Pierre Jourdan Tranquille*

### **Smoked Trout** 115

Thinly sliced smoked trout with horseradish cream, nestled on a bed of greens with cracked black pepper and capers. Served with fresh homemade bread.

*Wine pairing suggestion: Haute Cabrière Chardonnay Pinot Noir*

### **Squid Heads** 85

Lightly crumbed and flash fried served with a peri-peri mayonnaise.

*Wine pairing suggestion: Ken Forrester Petit Chenin Blanc*

### **Prawn Spiced Mango Gazpacho** 110

A chilled dish with a taste of the tropics. Succulent mango, crunchy cucumber, spicy prawn skewers, creating a delightful symphony of flavours.

*Wine pairing suggestion: Warwick The First Lady Chardonnay*

### **Beet and Goat Cheese Napoleons** 75

Layers of roasted beetroot, herbed goat cheese, chive cream cheese topped with prosciutto.

*Wine pairing suggestion: Paul Clüver Village Pinot Noir*

### **Salmon Mousse** 115

Salmon mousse with crème fraîche, lime layered on cucumber and micro greens, served with pita bread.

*Wine pairing suggestion: Protea Chenin Blanc by Anthonij Rupert*

## Salads

	Full	half
<b>Greek Salad</b>	<b>70</b>	<b>53</b>
<b>Classic Ceasar</b>	<b>100</b>	<b>60</b>
Classic and staple crispy fresh lettuce, grilled chicken, crispy bacon, boiled egg, parmesan shaving, crunchy croutons tossed together in Ceasar dressing.		
<b>Halloumi Salad</b>	<b>120</b>	<b>70</b>
Mediterranean inspired grilled halloumi, salty Cypriot cheese, chickpeas, cherry tomatoes, pickled onions and lettuce with honey mustard dressing.		

## Light Meals

<b>Ostrich Ploughman's Platter</b>	<b>205</b>
Ostrich carpaccio, pickles, cheeses, fruits, side salad & fresh bread.	

## Gourmet Burgers

Our homemade 200g patties on a freshly baked brioche bun, layered with lettuce, pickles, cheddar cheese and relish. Served with your choice of sides.

**Wine pairing suggestion: Protea Shiraz by Anthonij Rupert**

<b>Beef or Chicken</b>	<b>135</b>
<b>Add a sauce</b>	<b>20</b>
Cheese, mushroom or pepper sauce.	
<b>Extras</b>	
<b>Bacon</b>	<b>22</b>
<b>Cheese</b>	<b>20</b>
<b>Egg</b>	<b>10</b>

<b>Vegetarian Burger</b>	<b>105</b>
Our homemade chickpea pattie on a freshly baked bun, layered with seasonal greens, pickles and cheddar cheese. Served with a portion of hand-cut potato wedges or chips.	

### Sides

Potato wedges, chips, salad, seasonal vegetables, cream spinach, pap, butternut and mash.



## Grills

### Lamb Shank

285

Succulent oven-roasted 450 - 500g lamb shank in a rich red wine sauce, served with creamed potato mash and seasonal farm-to-table vegetables.

*Wine pairing suggestion: Saronsberg Provenance Shiraz*

### Rump Steak

300g

195

200g

155

Grilled prime farm-reared rump steak served with hand-cut potato wedges and seasonal farm-to-table vegetables.

*Wine pairing suggestion: Great Heart Swartland Red Blend*

### Add a sauce to your steak

25

Blue cheese, creamy pepper, creamy mushroom, brandy and green peppercorn, classic cheese

### Grilled Brisket

195

400g with creamed spinach and creamed potato mash or pap with rich gravy or Chakalaka sauce.

*Wine pairing suggestion: L'Avenir Pinotage*

### Sweet and Spicy Pork Ribs

185

Served with chips or homemade potato wedges.

*Wine pairing suggestion: Protea Merlot by Anthonij Rupert*

### Sides

Potato wedges, chips, salad, seasonal vegetables, cream spinach, pap, butternut and mash.

## Curries

### Spicy Durban Lamb Curry

189

Authentic succulent pieces of lamb cooked in rich and fragrant sauce with a heady combination of intense spices served with rice, sambals and poppadom.

*Wine pairing suggestion: Paul Clüver Village Pinot Noir*

### Cape Malay Chicken Curry

170

Sweet and savoury flavoured spiced chicken, in South African curry packed aroma nestled with potatoes served with rice, sambals and poppadom.

*Wine pairing suggestion: Warwick The First Lady Chardonnay*

### Classic Prawn Tikka Masala Curry

235

Tender prawns gently sauteed in aromatics, in a rich, spicy, yoghurt-based sauce. Served with fragrant basmati rich and sambals.

*Wine pairing suggestion: Pierre Jourdan Belle Nectar*

### Vegetable Curry (V)

135

Richly spiced seasonal vegetables served with rice and condiments.

*Wine pairing suggestion: Diemersdal Sauvignon Blanc*

# Chicken

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## **Quarter Chicken 150**

2 x 250g quarter legs, served with butternut and cream spinach. Choice of Lemon and Herb, barbecue or peri-peri.

*Wine pairing suggestion: Ken Forrester Petit Chenin Blanc*

## **Chicken Saltimbocca 155**

225g breast wrapped with parma ham and sage in white wine sauce. Served with chickpeas infused with garlic, coriander and seasonal vegetables

## **Buffalo Chicken Wings 145**

5 Wings served hot fire extinguisher needed or barbecue with chips.

*Wine pairing suggestion: Simonsig Kaapse Vonkel Brut*

## **Sides**

Potato wedges, chips, salad, seasonal vegetables, cream spinach, pap, butternut and mash.

# Seafood

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## **Seafood Platter 270**

Prawns, calamari, hake bites, squid heads served with chips or rice or salad with lemon butter sauce.

*Wine pairing suggestion: Warwick The First Lady Chardonnay*

## **Pan Fried Kingklip 230**

Delicately cooked to perfection and served with a fresh lemon and herb butter sauce or orzo salad with citrus and pepper sauce.

*Wine pairing suggestion: Diemersdal Sauvignon Blanc*

## **Pan Fried Farm Trout 230**

Our specialty served with an almond butter sauce and your choice of sides

*Wine pairing suggestion: Protea Sauvignon Blanc by Anthonij Rupert*

## **Crispy Battered Hake 170**

Deep fried or pan-fried hake served with chips and coleslaw with lemon butter sauce or tartare sauce.

*Wine pairing suggestion: L'Ormarins Brut Classique*



## Vegetarian

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### **Vegetarian Burger**

**105**

Our homemade chickpea pattie on a freshly baked bun, layered with seasonal greens, pickles and cheddar. Served with a portion of hand-cut potato wedges or chips.

### **Sides**

Potato wedges, chips, salad, seasonal vegetables, cream spinach, pap, butternut and mash.

## Pastas

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Served with Penne, Spaghetti or Fettucine.

### **Prawn Aglio e Olio**

**160**

Prawns, calamari, squid heads with a creamy tomato sauce.

*Wine pairing suggestion: Warwick The First Lady Chardonnay*

### **Chicken, Mushroom and Bacon**

**150**

Tender chunks of chicken, mushrooms, crispy bacon tossed with pasta in an incredible creamy napolitana sauce.

*Wine pairing suggestion: Ken Forrester Petit Chenin Blanc*

### **Braised Beef Ragu**

**160**

Rich and meaty ultimate Italian comfort braised in a flavourful vegetable studded perfectly paired with pasta and pecorino cheese.

*Wine pairing suggestion: Guardian Peak Cabernet Sauvignon*

## Desserts

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### **Ultimate Crème Brulée**

**75**

Rich and creamy vanilla custard with a crunchy caramelised topping.

### **Butterscotch Baked Cheesecake**

**85**

Delightful dessert with silky perfection, rich and creamy on a biscuit crust paired with butterscotch topped with Bavarian cream.

### **Phyllo Pastry Mille-feuille**

**78**

Subtle lemon curd, fresh whipped cream, pineapple, mango on a phyllo layered sheets. Result stunning and surprising.

### **Ice Cream and Chocolate Sauce**

**50**

### **Chocolate Cream Bar in a Shortcrust Pastry Halo**

**75**

## For the Kids

### Homemade Cheeseburger

100g chicken or beef, served with hand-cut potato wedges.

65

### Spaghetti Bolognese

65

### Pepperoni Pizza

Pepperoni, cheese, sausage

82

### Bolognese Pizza

Bolognese, cheese

80

### Corn Dogs

60

## Kids Desserts

### Milkshake

Vanilla, Chocolate, Lime, Strawberry, Banana, Bubblegum

35

### Cookie Monster

40

### Ice Cream

Vanilla or chocolate

39

### Butterscotch Smoothie Peanut Candy

Chewy caramel, mint chocolate peanut butter covered in dark chocolate and mirror glaze.

57

### Lemon Crumb Squares

Perfectly tart, cream lemon filling sandwiched between a buttery streusel crumble.

50

### Boxed fruit juices available

25

