



DINNER

LOUNGE-TO-TABLE™

BOARDS

CHARCUTERIE | 235

CHEESES, PAIRED WITH CURED MEATS, ACCOMPANIED BY MINI FOCACCIA & CONDIMENTS

STARTERS

SERVED AT LOUNGE OR TABLE

HALLOUMI FRIES (V) | 95

CRISPY HALLOUMI STICKS WITH DIPPING SAUCE

BITTERBALLEN | 95

BITE-SIZED TREATS, A DUTCH FAVORITE

- MEAT
- CAULIFLOWER (V)

CHICKEN WINGS | 95

FRIED THE SOUTHERN-STYLE WAY WITH A HOMEMADE BARBEQUE SAUCE

ESCARGOT | 95

SNAILS IN BLUE-CHEESE SAUCE, WRAPPED IN PHYLLO

A TASTE OF SPICE | 95

HOMEMADE BOBOTIE ROLL, JALAPENO POPPER & SAMOOSA

MINI TROUT FOCACCIA | 115

TROUT RIBBONS WITH CREAM CHEESE, BABY TOMATOES, CAPERS & ARAGULA, DRIZZLED WITH BALSAMIC GLAZE

STEAK TARTARE | 100

HAND CHOPPED FILLET INFUSED WITH BONE MARROW

MINI PORK BELLY SKEWERS | 95

WITH CORIANDER MAYO

CHICKEN LIVER PATÉ | 65

WITH TOASTED CIABATTA & JAM

BEEF CARPACCIO | 90

WITH ROCKET, PARMESAN SPRINKLES, CAPERS & ANCHOVI AOLI

BEETROOT SALAD (V) | 75

MINT, RED ONION, PUMPIN SEEDS & FRESH BEETROOT MAYO

CLASSIC GREEK SALAD | 70

CUCUMBER, PEPPERS, FETA, RED ONION, CHERRY TOMATOES & OLIVES, DRIZZLED WITH HOMEMADE DRESSING

THE BUTTON NOSE CLUB

OUR FUTURE WINE FUNDIES UNDER 10YRS

PASTA BOLOGNESE OR NAPOLITANA | 85

BABY FILLET & CHIPS | 85

CHICKEN STRIPS & CHIPS | 85

VANILLA ICE CREAM | 40

MAINS

SERVED AT TABLES ONLY

BEEF

- FILLET & BILTONG BUTTER | 275 (250G) | 240 (200G)
- RIB-EYE | 285 (300 – 330G)
- RIB-EYE ON THE BONE | 300 (400G)
- THE DON | 475 (600G) (SUBJECT TO AVAILABILITY)

ALL SERVED WITH MASH OR CHIPS & VEGETABLES

- ADD EITHER PEPPERCORN OR MUSHROOM SAUCE | 20

PORK RIBS | 265 (500G)

SLOW COOKED, BASTED IN OUR HOMEMADE BARBEQUE SAUCE, SERVED WITH CHIPS & VEGETABLES

LAMB CURRY | 265

TRADITIONAL CURRY WITH YOUR CHOICE OF BASMATI RICE OR A ROTI

BUTTER CHICKEN | 220

SERVED ON TOP OF BASMATI RICE

LAMB SHANK | 295

(VERY) SLOW COOKED IN RED WINE REDUCTION
SERVED WITH MASH & VEGETABLES

PAN-FRIED CHICKEN | 215

PAN-FRIED, DEBONED WITH YOUR CHOICE OF SESAME & SOY OR CHIMICHURRI MARINADED THIGHS, CHOICE OF MASH OR CHIPS

TROUT | 225

OVEN BAKED WITH GARLIC, LEMON, & HERBS
SERVED WITH CREAMY MASH & VEGETABLES

SOLE | 275 (SUBJECT TO AVAILABILITY)

GRILLED WITH LEMON BUTTER SAUCE
SERVED WITH VEGETABLES & CHOICE OF MASH OR RICE

MUSSELS | 260

IN WHITE WINE SAUCE
SERVED WITH CHIPS

PORK BELLY | 235

WITH A HONEY & SESAME GLAZE
SERVED WITH MASH

PASTA | 215 or 205

PAPPARDELLE WITH BEEF OR MUSHROOM (V) RAGU

DESSERTS

OREO NOIR | 85

CRÈME BRULEE | 85

CHOC MINT POD | 85

APPLE CRUMBLE | 85

LEMON PUDDING | 85

THREE'S A TART | 110

MILK TART, SALTED CHOCOLATE & PEPPERMINT CRISP

INDULGENT ICE CREAM & SAUCE | 55

(V) VEGETARIAN | (VE) VEGAN