

STARTERS

OYSTERS // 105

pineapple & jalapeño OR raspberry mignonette

SOUP (V) // 110

soup of the day

SMOKEY CARROT (V) // 110

biltong spiced, carrot & meebos purée, pumpkin seeds, labneh, herb salad

CHICKEN SKEWER // 125

chicken thigh, cashew romesco, zucchini kale salad, olive and capsicum tapenade

BEETROOT TARTAR (V) // 130

black sesame, citrus, dill, avocado

CALAMARI POT // 135

white wine garlic cream, pan fried tubes, crispy tentacles

OXTAIL // 145

oxtail, roosterkoek, meebos, crispy onion, aioli

SALMON // 185

cured salmon, buttermilk & jalapeño dressing, green chilli, pickled celery, cucumber, red onion

SALADS

COBB SALAD // 180

gorgonzola, chicken thigh, baby gem, bacon, egg, avocado, herb vinaigrette

WINTER SALAD (V) // 160

greens, roasted beets, broccoli, pecan nuts, feta crumble, labneh

STEAK SALAD // 210

slaw, coriander, roasted cashew nuts, spicy dressing

SMOKED SALMON TROUT SALAD // 235

lettuce, cucumber, edamame, avocado, tahini dressing, seed cracker

MAINS

RISOTTO (V) // 210

Leek and pea, parmesan, crispy leeks

MUSHROOM PAPPARDELLE (V) // 210

fired brown mushrooms, pecorino, parsley, truffle

CHICKPEA & BEAN CURRY (V) // 195

butter curry sauce, roti, fragrant rice, tomato sambal

SPICED AUBERGINE (V) // 165

parmesan, couscous, green beans, tomato emulsion

SEAFOOD RIGATONI // 325

chilli and garlic prawns, mussels, tomato, parsley, lemon, parmesan

SOLE // 250

pan fried sole, couscous, caper lemon butter

SEABASS // 350

pan fried sea bass, fermented black bean chilli, sweet potato rosti, fine beans

SALMON // 375

tomato emulsion, smoked olives, mash, roasted cocktail tomatoes

PRAWN CURRY // 315

prawn butter curry sauce, roti, fragrant rice, tomato sambal

GRILLED PRAWNS // 540

coal grilled, lemon butter sauce, cucumber salad, fries

FISH AND SHELLFISH FOR TWO // 1050

sea bass, prawns, calamari, mussels, lemon butter, fragrant rice, cucumber salad

MAINS

DUCK // 310

confit leg, beetroot & chilli salsa, fennel, pecan

CRUMBED CHICKEN THIGHS // 240

salsa verde, chipotle crème, lime, black bean salad

CRUMBED CHICKEN BURGER // 175

brioche bun, lettuce, tomato, red onion, aioli, gherkins, fries

PORK BELLY // 260

maple glazed pork belly, gorgonzola, broccoli, apple, mash

PORK CUTLET // 295

spicy crumble, spring onion, tomato smoor, crispy potato, jus

BRAMBLES BURGER // 185

brioche bun, lettuce, tomato, red onion, pickles, mayonnaise, BBQ sauce, fries

SIRLOIN 250g // 295

chilli herb butter, broccolini, jus, fries

MEAT PLATTER FOR TWO // 945

200g fillet, lamb sausage, pork belly cubes, chicken skewers, jus, fries

SIGNATURES

FILLET 250g // 425

garlic whiskey sauce, braised leeks, fries

RIBEYE 300g // 420

jus, lyonnaise potato, green veg

T-BONE 750g // 720

green veg, jus, mustard, fries

LAMB CUTLETS 350g // 450

raisin caper salsa, jus, spiced parmesan aubergine

LAMB SHANK // 410

stout braised shank, butternut risotto, green veg

SILENT VALLEY WAGYU SIRLOIN 300g // 1050

green veg, jus, fries

DESSERTS

BERRIES AND CREAM // 125

marinated berry salad, meringue, yoghurt mousse

VANILLA ORANGE BRÛLÉE // 125

rock sugar, orange gel

MALVA PUDDING // 125

vanilla ice cream, croissant anglaise, apricot

54% CALLEBAUT CHOCOLATE TART // 125

vanilla ice cream, chocolate streusel

CHEESE CAKE // 135

carrot cake base, candied carrot, ginger gel

CHEESE BOARD // 195

selection of local cheeses, preserves, pickles, flat bread

Vegan options available

Please inform your server of any allergies—our kitchen handles common allergens and cross-contact may occur.



BRAMBLES