



LUNCH

TARTINES

"All our breads are freshly baked daily in our wood-fired oven and are for sale per loaf in the deli"

Fungi – sourdough toast, king oyster, enoki, sherry butter, confit garlic, Grana, pine nut	R80
Smoked salmon – cumin rye toast, "Constansiaberg" smoked salmon, poached egg, hollandaise	R85
Filet de bœuf – sourdough toast, rare roast beef fillet, horseradish, dijon, sauerkraut	R85
Sardine – cumin rye toast, sardine in vine leaves, herb slaw, chimmichurri butter, Pecorino	R70
Ricotta & veg – seed loaf toast, lemon ricotta, roast carrot & tomato, pumpkin romesco	R70
Steak tartare – sourdough toast, beef fillet, marrow, caper, red onion, cornichon, parsley, egg yolk	R95
Buratta – toasted ciabatta, "Curds & whey" buratta, heirloom tomatoes, basil pesto	R100

SALADS

"Our vegetable suppliers are two incredible young men called Andile & Andile from Aplus food. They source as local and as organic as possible"

Brown rice – brown rice, black rice, beetroot, pumpkin, almond, Danish feta, orange vinaigrette	R80
Potato & chourizo – baby potato, basil, hazelnut, cornichon, chourizo, creamy dressing	R85
VDL – gem lettuce, brocolini, beans, celery, fennel, cabbage, herb mix, lemon vinaigrette (vn)	R65
Caesar – cos lettuce, anchovy toast, bacon, white anchovy, walnut, Grana, anchovy dressing	R90
<i>Add chicken breast</i>	R30

BURGERS

"Our meat selection is sourced from Fillet Meat Merchants, specialising in grass fed A-grade beef, free range chicken and Karoo certified lamb. Burgers are served on a sesame seed potato flour roll with thick cut chips"

Vegan (vn) – blackbean & chickpea patty, chermoula, vegan aioli, herb mix, gem lettuce	R95
Chicken – katsu style crumbed chicken, gem lettuce, gherkin, sriracha aioli	R95
Beef (200g) – coarse beef patty, tomato & gherkin relish, aioli	R105

ADDITIONAL TOPPINGS:

Cheese – "Fairview Blue tower", "Healeys Slow mature cheddar", Emmenthal	R25
Streaky bacon	R30
Grilled red onion	R15
Sunny side up egg	R15
Avocado (when available)	R25



LARGER MEALS

"We cook our meat in a PIRA charcoal oven"

Gnocchi with carrot – gnocchi, ricotta, roasted carrot, walnut, beurre noisette, sage, lemon	R125
Chicken scaloppini – chicken breast, green beans, peas, basil pesto, <i>Grana Padano</i> , leek	R135
Prosciutto & buratta – prosciutto, chorizo, grilled nectarines, basil, vinaigrette, buratta	R110
Calamari – salt & pepper fried calamari, tartare, thick cut chips	R125
Kabeljou & chips – beer battered kabeljou, chimichurri, thick cut chips	R135
Pork chop (300g) – french trimmed pork chop, olive crust, mash, soubise	R180
Bone fillet (300g) – beef fillet on the bone, charred peppers, red wine jus, thick chips	R225
Rib eye (300g) – 21 day old wet-aged rib eye, black garlic butter, crispy onion, thick chips	R220
Roast chicken (serves 3-4) – lemon marinated whole chicken, herb cream, sauté veg	R300
Filet de bœuf (500g, serves 2) – beef fillet, charred peppers, chimichurri, jus, thick chips	R420

DESSERTS

Crème brûlée with shortbread	R70
Hazelnut & walnut brownie with vanilla ice cream	R75
Apple crumble ice cream with honey butter salted potato chips	R70

BAKERY "upstairs"

Apple crumble with whipped cream	R60
Lemon & naartjie meringue	R60
Salted caramel cheesecake	R65
Chocolate fudge cake	R60
Madagascan vanilla cake	R50
Carrot, beetroot, pineapple and nut cake	R65
Pear and almond cake (<i>vn, gluten free</i>)	R65

