



Delicious meals
delivered straight
to your door.

083 261 4046



View our
sit-down
menus here

breakfast

served until 11:00

Scotch eggs 96

A duo of boiled eggs wrapped with pork sausage, bacon and Parmesan bread crumbs. Finished with a hollandaise sauce.

The breakfast wrap 87

2 scrambled eggs, mushroom, bacon, sundried tomato, basil pesto topped with Cheddar cheese served in a wrap. **SUBSTITUTE GLUTEN-FREE WRAP R9**

Snoek & Salmon fish cakes 105

A trio of snoek & salmon fish cakes served with broccoli and mixed green salad and a tartar sauce.

Rose Greek yoghurt panna cotta and chia seed 97

Greek yogurt panna cotta infused with Rose and chia seeds served with homemade granola, greek yogurt, fresh fruit and drizzled with honey.

Scone/Croissant 60

Homemade scone/freshly baked French croissant. Served with butter, cheese and jam.
ADD CREAM R9

light meals

served until 17:00

Homemade quiche of the day 86

A selection of freshly made quiche. Served with garden salad or fries. Finished with a balsamic reduction.

Stephnie's bobotie 115

A South African delicacy made with coarsely ground beef, dried apricots, a hint of curry and almond flakes. Served with saffron basmati rice & tomato jam.

Chicken and mushroom pot pie 115

Creamy spiced chicken with mushrooms and red pepper corn. Topped with butter puff pastry. Served with seasonal vegetables.

Lamb sosaties 87

Duo of Lamb sosaties flavoured with dried apricot, red onion and peppers on a bamboo stick, marinated in mango and ginger glaze served with fries.

Fish & french fries 92

Battered or grilled hake with lemon butter or tartare sauce. Served with salad/saffron rice/chips.
SUBSTITUTE SWEET POTATO FRIES R8

Chicken lemon & herb pancake 80

Grilled chicken with lemon & herb spice served in a pancake.

burgers

served until 17:00

All burgers served with a side salad/potato fries.
SUBSTITUTE SWEET POTATO FRIES R8

Boereburger with a mushroom sauce 105

Homemade beef burger with fried egg topped with Cheddar cheese, mixed greens, tomato and pineapple. Finished with a mushroom cream sauce.

Chicken burger with a bacon-Parmesan sauce 105

Grilled chicken fillet, crispy bacon, grilled pineapple, Cheddar cheese and mixed greens. Finished with a bacon-Parmesan sauce.

Greek lamb burger with Feta, mint & tzatziki 110

Lean lamb mince, red onion marmalade, rocket, Feta, chilli jam, tzatziki and mixed lettuce. Finished with a mint jus.

wraps

Served with fries or a side salad
SUBSTITUTE GLUTEN-FREE WRAP R9

Spinach & Feta 88

Creamy spinach sauteed mushrooms topped with Feta cheese.

Roasted vegetables & balsamic chicken wrap 90

Roasted vegetables and chicken strips drizzled with balsamic glaze and topped with three cheeses.

Rump Wrapper 98

200g Succulent rump, mint, cucumber, carrots, coriander, red cabbage, red onion with rocket leaves. Drizzled with basil ailoli and lemon zest in a tortilla wrap.

salads

Crackled pork belly & pear salad 115

Oven baked pork belly, slithers of pear, pecan nuts, rocket, Gorgonzola, sun-dried tomato and red onion. Served with a balsamic reduction.

Grilled chicken ceaser salad 120

Grilled lemon and herb chicken breast, garlic croutons, crispy bacon on a bed of fresh lettuce with Parmesan. Finished with a Caesar dressing.
ADD ANCHOVY R13

Olive marinated chicken and Halloumi salad 120

Olive-marinated sweet chilli chicken strips with fried Halloumi, pepper dews, cashew nuts, green figs and mixed garden greens. Finished with a fig and cherry sauce.

Biltong, feta & strawberry salad 120

South African biltong, fresh lettuce, avo (if in season), cucumber, rocket, pumpkin seeds, Feta, strawberries and almonds. Drizzled with a strawberry vinaigrette.

Butternut, avocado & rocket salad 115

Roasted butternut, avocado (if in season), sun-dried tomato, rocket, mixed greens, pumpkin seeds, Feta, almonds, olives and red onion. Finished with a balsamic fig reduction.

starters

Suid-Afrikaanse pampoenkoekies 90

Traditional South-African pumpkin fritters stack layered with Goat's cheese, mango sauce and cinnamon palm sugar.

Fig & Camembert 105

Fried and baked Camembert cheese served on a skewer with caramelized walnuts, pistachio's and fragrant tropical fruit compote topped with tortilla crisps. Finished with preserved figs.

Baby calamari 110

Grilled calamari tubes & fried tentacles, pink salt, romesco sauce and toasted ciabatta.
Finished with fresh lemon.

Soup of the day 85

Chef specialty soup of the day. Served with freshly baked roosterkoek.

fish

Local kingklip 225

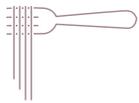
South African Kingklip fillet pan-fried in butter and fresh herbs, served with herb mash and seasonal vegetables. Finished with a creamy garlic lemon butter sauce.

Fresh salmon fillet 260

Fresh A-grade Norwegian salmon with baby potatoes and seasonal vegetables. Finished with lemon butter & fresh lemon. This prime cut of salmon is best served medium to medium rare.

Hake & Calamari 170

Battered or grilled hake and calamari served with tartare/lemon butter sauce.



pasta

SUBSTITUTE GLUTEN-FREE PASTA ADD R15

Beetroot linguini 135

Homemade pasta infused with beetroot, tossed in a creamy basil pesto with chicken strips and slithers of fresh avocado.

Karoo lamb lasagne 150 (not available in gluten-free)

Fresh herb & roasted spice, lean lamb mince layers with pasta sheets, romesco and mornay sauce. Topped with fresh Parmesan cheese.

Italian spaghetti bolognese 130

Traditional ground beef with tomato sauce and a combination of a few secret spices and herbs on a bed of fresh spaghetti. Finished with freshly grated Parmesan.

Pistachio pesto pasta 135

Homemade egg pasta with basil pesto, pistachio nuts, cocktail tomatoes and rocket. Finished with aged Parmesan and black pepper.

Squid ink pasta, chorizo and calamari 185

(if squid ink is available)
Homemade squid ink pasta with tomato, basil, baby calamari tubes, squid heads, mussels, shrimps, prawn meat and chorizo. Served in garlic and chilli concasse.

vegan & vegetarian

Melange of pineapple and cashew nuts 140

(vegan)

Mushrooms, red cabbage, aubergine, onions, sun-dried tomato, pineapple and cashew nuts. Tossed with saffron basmati rice. Served with spicy tropical date chutney.

Butter bean and coconut curry 135 (vegan)

Butter bean, coconut milk, cinnamon, turmeric and marsala mix. This is served with saffron basmati rice and coriander.

poultry

Date & fig chicken 188

A duo of roasted free range chicken breast layered with red onion marmalade, tropical fruit and date chutney spicy Romesco sauce. Finished with Mozzarella and almonds. Served with rice and seasonal vegetables.

Grilled chicken & truffle butter 180

A duo of chicken breasts layered with aubergine, mushrooms, fried onions and olives.
Finished with truffle butter.

Barbecued chicken fillet 175

A duo of flame grilled barbecued chicken fillets. Served with seasonal vegetables, baby potatoes and crispy onion rings.

meat

Stephnie's famous grilled fillet with bone marrow 220

250g mature beef fillet topped with red wine jus. Served with baby potatoes, seasonal vegetables and a bone marrow.

Oxtail & mushroom 220

Slow cooked oxtail in red wine and fresh herbs. Served with samp or basmati rice and seasonal vegetables.

Mature rump and black pepper sauce 225

300g of grilled beef rump, served with roasted baby potato and seasonal vegetables. Finished with black pepper sauce.

Aged rib-eye with truffle butter 258

400g South-African cut of chargrilled beef ribeye. Served with roasted baby potato and seasonal vegetables. Finished with a mélange of truffle oil and butter.

Aged T-bone with Parmesan and pepper 210

500g of aged T-bone chargrilled and served with baby potato and seasonal vegetables. Finished with a delectable Parmesan and pepper sauce.

BANTING OPTION REPLACE MASH WITH SWEET POTATO MASH

The Vercelli stuffed fillet 230

Beef fillet stuffed with Feta, sundried tomato and olives. Served with seasonal vegetables and basil mashed potato with balsamic jus.

Lamb chops 240

400g flame grilled lamb chops, served with baby potato and seasonal vegetables. Finished with a red wine mint jus.

Barbecue pork ribs 400g/600g

Barbecue pork ribs served with seasonal vegetables, battered onion rings and fries.

400g - R225

600g - R295

Ostrich in a fruit coconut curry 220

Ostrich smothered in a curry and coconut cream based sauce with stewed fruit. Served with basmati rice and seasonal vegetables. Finished with homemade roosterkoek.



dessert

Stephnie's malva pudding 80

Served with vanilla crème anglaise and vanilla ice cream.

Milk tart 80

Traditional milk tart served with vanilla ice cream.

Decadent peppermint crisp tart 80

Sugar peppermint, caramel condense milk, Chantilly cream and coconut biscuits. Finished with Belgium chocolate shavings.

A slice of cake 69

Chocolate cake, Baked Cheesecake, Carrot cake

Our Wednesday special

R160 for a 500g t-bone served with seasonal veggies and fries. Including a free local beer/glass of housewine/ draught or a softdrink.

Only available in-house.