

Terrace & Pool

SUMMER | 11h00-17h00

light snacks & lunch

Freshly Shucked Oysters (gf)	185
mignonette • cucumber & dill granita • lemon + oyster 45	
Beef Bitterballen	175
sweet mustard aioli	
Lamb Bobotie Samosas	175
chutney dipping sauce • pickles	
Jalapeño & Cheese Empanadas	175
crème fraîche • boutique salad	
Plettenberg Caesar Salad	starter 185
lettuce • anchovies • parmesan • bacon bits • croutons • crispy hen's egg + grilled chicken 65 + 3 prawns 100	main 245
Summer Salad (gf)(n)	185
lettuce • feta • cucumber • grapes • berries • red onion • walnuts • tahini dressing	

Poke Bowl (gf)(n)	195
avocado* • edamame • red cabbage • cucumber • radish • bean sprouts • sticky rice • ponzu dressing + south atlantic tuna 85 + norwegian salmon 95 + marinated baby beetroot 55	
Crispy Salt & Pepper Squid (n)	starter 175
spiced red pepper pesto • tomato chutney • spring onion • lemon	main 235
Plettenberg Cheese Soufflé (v)	165
juniper-infused cheese sauce • parmesan	
Italian Creamed Burrata & Prosciutto Salad (n)	225
slow roasted cocktail tomatoes • rocket • sundried tomato pesto • basil vinaigrette • pangrattato	
Local Three Cheese Selection (n)	195
selection of home-made preserves • lavash	

sandwiches

white bread brown bread ciabatta rye bread fries • umami ketchup	
Free-range Chicken Mayonnaise BLT Club	175
bacon • lettuce • tomato	
Caprese Club (v)(n)	175
buffalo mozzarella • basil pesto • tomato • lettuce	
Classic Toasted	155
ham & cheese emmental cheese & tomato (v) chicken mayonnaise tuna mayonnaise	

something sweet

Scones	115
butter • strawberry jam • cream	
Dark Chocolate Cake	125
ganache • berry coulis	
Pecan Pie (n)	115
whipped chantilly cream • seasonal berries	
Croissants	125
butter • strawberry jam • cheese	

*avocado - subject to availability | v vegetarian | vg vegan | gf gluten-free | n nuts and/or sesame seeds and/or peanut oil

menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SOYA & DAIRY
should you have any allergies please speak to your waiter who will advise on all ingredients used

please note that we are a cashless establishment

Drinks

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cocktails

Classic Mojito	70
Margarita	100
Pina Colada	110
Classic Martini	110
Cosmopolitan	100

glass | bottle

mocktails

Steel Worx	80
Strawberry & Mint Lemonade	70
Rock Shandy	70
Mint Frappé	70
Grapefruit Spritz	90

glass | bottle

méthode cap classic

L'Ormarins Brut N.V.	120 625
Graham Beck Brut Rosé N.V.	125 630

rosé

Waterford Rose-Mary	110 445
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white wine

De Grendel	120 475
Sauvignon Blanc	
AA Badenhorst "Secateurs"	95 390
Chenin Blanc	

Groote Post	100 400
The Old Man's Blend	
Rustenberg Wild Ferment	85 335
Unoaked Chardonnay	

red wine

Diemersdal Pinotage	110 445
Villiera Merlot	85 330
Kanonkop Kadette	115 460
Cape Blend	

Saronsberg	105 405
Provenance Shiraz	
Iona Mr P Knows	150 600
Pinot Noir	

beer

Windhoek Draft	55
Castle Lager	42
Castle Lite	45

spritzers

Aperol	95
Limoncello	140
Campari	140
Hugo	140
Coconut Pineapple	130