



# Menu

## Platters

### Mediterranean Platter

Marinated olives  
Roasted peppers  
Marinated artichokes  
Hummus  
Tapenade  
Sun dried tomato pesto  
Greek feta  
Ciabatta  
**R 225**

### Almost Orange Platter

Duck & Fig Samosas  
Chick pea fritters  
Tempura Zucchini  
Tzatziki  
Dolmades  
Fillet skewers  
**R298**  
Half Portion – **R194**

### Orchard Platter

Prawn Cocktail  
Pork Riblet's  
Cod Cakes  
Haloumi  
Roasted peppers  
Basil pesto  
Ciabatta  
**R320**

### Meat Platter

Rare Roast Beef Fillet  
Spanish Chorizo Lomo - Paprika (Dry Cured)  
Coppa  
Italian Salami  
Lonza Stagionata – Dry Cured Tenderloin  
Smoked Chicken  
Caramelized onions  
Whole grain mustard  
Ciabatta  
**R368**  
Half Portion – **R225**

### Almost Cheese Platter

Goats cheese with smoked paprika  
Mature Montasio  
Emmenthaler  
Camembert  
Blue Tower  
Gouda  
Water biscuits  
Preserves  
**R288**  
Half Portion – **R188**



\*Cured meat supplied by: Fama

## Salads

### Almost Greek

Fresh garden greens  
Tomato  
Cucumber  
Red Onion  
Feta  
Marinated Olives  
**R95**

### Panzanella Salad-(Italian bread Salad)

Seasonal tomatoes  
Toasted ciabatta  
Mozzarella  
Basil pesto  
**R88**

Please note all platters and salads serves two.

Hours:		
<b>Kitchen:</b>		<b>Bar:</b>
11:00 – 16:00	Winter	11:00 – 16:00
	Summer	11:00 – 17:00
Regrettably no corkage allowed		



## Small Plates

### **Serrano Ham**

Spanish Serrano ham with olives and ciabattini  
**R90**

### **Dip Plate**

Sun dried tomato pesto, hummus and tapenade  
ciabatta  
**R68**

### **Salt & Pepper Calamari**

Salt and pepper dusted Calamari chunks served  
with lemon mayonnaise  
**R95**

### **Smoked Salmon & Cream Cheese**

Smoked Salmon, caper and dill cream cheese on  
the side with smoked paprika crostini  
**R 85**

### **Biltong and Butternut Tart**

Butternut, biltong and feta in herb pastry crust  
**R75**

### **Pulled Pork Belly Springrolls**

Pulled pork belly, vegetables, teriyaki sauce  
**R 76**

### **Fresh Luderitz Oysters**

(Subject to availability)

## Sweets

### **Classic Crème Brûlée**

**R62**

### **Belgian Chocolate Tart**

Served with vanilla ice cream  
**R62**

### **Turkish Delight Ice Cream**

Delicately infused  
**R63**

### **Coffee Chocolate Brownies**

Served with vanilla ice cream  
**R65**

### **Portuguese Orange Cakes**

Two mini cakes served with orange drizzle  
and vanilla ice cream  
**R65**

Sweet options may vary depending on availability.  
Our kitchen uses ground and tree nuts

Bring your own? Cake fee R20 pp



Please scan me for our full Menu, Drink  
and Wine List

Please note that online pricing and items  
might vary, kindly confirm with your host