



Menu

Platters

Mediterranean Platter

Marinated Olives
Roasted Peppers
Marinated Artichokes
Hummus
Tapenade
Sun-dried Tomato Pesto
Greek Feta
Ciabatta
R 185

Almost Orange Platter

Duck & Fig Samoosas
Chickpea Fritters
Tempura Zucchini
Tzatziki
Spanakopita
Fillet Skewers
R 325
Half Portion – **R 195**

Orchard Platter

Snoek Pâté or Chicken Mayo
Pork Riblets
Prawn or Chicken Rissoles
Haloumi
Roasted peppers
Feta & Capsicum Dip
Ciabatta
R 300

Meat Platter

(Approx. 390g meat selection)
Rare Roast Beef Fillet
Smoked Chicken
Caramelized Onions
Whole Grain Mustard
Ciabatta
With:
Antipasti selection (Chorizo, Salami, Coppa)
OR
Venison Carpaccio (Kudu & Springbok)
R 440
Half Portion – **R 265**
(Half Portion: Kudu OR Springbok OR Antipasti)

Almost Cheese Platter

390g Cheese Selection:
Goats Cheese with Smoked Paprika
Smoked Cheddar
Emmenthaler
Camembert
Blue Tower
Gouda
Water Biscuits and Preserves
R 345
Half Portion – **R 210**

Salads

Almost Greek

Fresh Garden Greens
Tomato
Cucumber
Red Onion
Feta
Marinated Olives
R 100

Panzanella Salad-(Italian bread Salad)

Seasonal Tomatoes
Toasted Ciabatta
Mozzarella
Basil pesto
R 100

Please note that all platters and salads serve two.

Kitchen: 11:00 – 16:00	Hours: Winter 11:00 – 16:00 Summer 11:00 – 17:00	Bar: 11:00 – 16:00 11:00 – 17:00
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Regrettably No Corkage Allowed
We also host private and year end functions

All our food is freshly made upon order and might take up to 45 minutes to prepare when the kitchen is busy.



Small Plates

Serrano Ham

Spanish Serrano Ham (80g) with Olives and Ciabattini
R 140

Carpaccio – Springbok or Kudu – (80g)

Carpaccio with Olives and Ciabattini
R 125

Dip Plate

Sun-dried Tomato Pesto, Hummus and Olive Tapenade
with Ciabatta
R 85

Snoek Pâté

Snoek Pâté served with Toasted Bread
R 75

Soup of the day

Subject to Availability on Cold or Rainy Days.
Kindly Enquire with your Waitron
R 65

Smoked Salmon & Cream Cheese

Smoked Salmon, Capser and Dill Cream Cheese on the
side with Smoked Paprika Crostini
R 100

Chicken Drumsticks

Five Oven Roasted Drumettes, Glazed with Teriyaki-
Honey and Sesame
R 105

Biltong and Butternut Tart

Butternut, Biltong and Feta in Herb Pastry Crust
R 85

Pulled Pork Belly Springrolls

Pulled Pork Belly, Vegetables, Teriyaki Sauce
R 80

Chicken Mayo

Pulled Chicken served on the side with Lightly Toasted
Bread
R 75

Fresh Luderitz Oysters

(Subject to availability)

Sweets

Classic Crème Brûlée

R 65

Belgian Chocolate Tart

Served with Vanilla Ice Cream
R 90

Turkish Delight Ice Cream

Delicately Infused
R 70

Dessert Platter

Choose Three Different Desserts from our Sweets
Selection.
R 195

Coffee Chocolate Brownies

Served with Vanilla Ice Cream
R 70

Portuguese Orange Cakes

Two mini cakes served with Orange Drizzle and
Vanilla Ice Cream
R 65

Home-made Cake of the Day

Subject to availability.
Kindly enquire with your waitron for our daily
selection
R 65

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