

COCKTAILS

AFFOGATO | 75

House-made vanilla Ice cream with a shot of espresso and Sugar Baron Rum

OLD FASHIONED | 90

Whiskey, cinnamon & a twist of lemon

GIN & TONIC | 90

Tanqueray Gin and Indian or Pink tonic

MOJITO | 90

White rum, fresh mint, lime, and soda on ice

MARGAUX-RITA | 85

Made with tequila, triple sec & lime juice

TEQUILLA SOUR | 95

Tequilla, lemon juice, bitters and egg white

STRAWBERRY DAQURI | 85

Can be made a mocktail too

SWEET SERENADE SPARKLER MOCKTAIL | 85

A fusion of cheeky cranberry, ginger ale and blueberry syrup

CUCUMBER GIMBLET | 85

non alcoholic refreshing cocktail with cucumber

HIGHGATE LIMONCELLO SPRITZ | 95

a refreshing cocktail made with Highgate Limoncello

SHARING APPETIZER

CHEESE & CHARCUTERIE BOARD

Serves two - four guests

A rustic selection of:
local cheeses, regional
cured meats, preserves, tangy
kalamata olives, fresh seasonal fruit,
served with
fresh bread
Full | **370**
Half | **200**

APPETIZERS

ROASTED BONE MARROW

Locally sourced, roasted and charred on the grill, with fresh gremolata, lemon curd and crostinis | **85**

Suggested Pairing Stellenzicht Thunderstone Chardonnay

ARANCINIS

Sicilian style arancinis with basil pesto and a mozzarella core. Served on a bed of homemade Napolitana sauce, herb butter and parmesan | **85**

Suggested Pairing Highgate Sauvignon Blanc

SMOKED VENISON CARPACCIO

Springbok carpaccio with fresh rocket, local micro greens, crispy fried capers and pickled radish. Finished with shaved parmesan, truffle aioli and balsamic reduction | **125**

Suggested Pairing Highgate Cabernet Sauvignon

SPRING SALAD

A burst of seasonal flavor — locally grown micro greens and baby salad leaves. Ripe cherry tomatoes, avocado, cucumber and deep friend panko coated halloumi. Served with Highgate honey mustard dressing | **140**

Suggested Pairing Ernie Els Big Easy Chenin Blanc

GOCHUJANG CARROT AND CHARRED CAULIFLOWER

Charred marinated cauliflower with gochujang-ginger carrot puree, house-made chili crisp and vinaigrette-dressed micro-green shoots. | **85**

Suggested Pairing Zandvliet Syrah Rosé

SOUP OF THE WEEK

Please inquire with your waitron | **85**

FOR THE TABLE

TOM-A-HAWK SPECTACLE

45min - 1 hour wait time

1000g locally sourced Tomahawk steak, grilled to perfection served with rich demi-glace, zesty gremolata, flaky salt and a generous helping of parmesan and truffle shoestring fries | **700**

Suggested Pairing Joostenberg Cabernet Sauvignon

MAIN COURSE

PAN SEARED TROUT

Drakensberg smoked trout served with Wasabi mash, charred bok choy, toasted sesame seeds with a Shaoxing-Wine and soy dressing | **250**

Suggested Pairing Shannon Sactuary Peak Sauvignon Blanc

LOCALLY SOURCED, PREMIUM QUALITY

Beef Fillet - 200g | 270

Sirloin - 300g | 230

Rib Eye - 300g | 280

SIDES:

roasted potatoes or mashed potatoes

AND

microgreen salad or sautéed vegetables

ADD ON SAUCE | 35

Demi-Glace

Red Wine Jus

Bourbon Mushroom

Green Peppercorn

SHORT RIB

Slow braised, fall-off-the-bone short-rib, served with mashed potatoes, sautéed vegetables and carrot crisps | **280**

Suggested Pairing Neil Ellis Groenekloof Syrah

LAMB CHOPS

Seared mint basted lamb chops, served with pearl barley, blistered cherry tomatoes, and lemon zest. Finished with minted tzatziki and pickled red onion | **240**

Suggested Pairing Orpheus and The Raven Eternal Eight

CHASSEUR CHICKEN

Tender chicken breast placed on a bed of mashed potatoes, traditional chasseur sauce and a vegetable medley of onion, exotic mushrooms, cherry tomatoes and sweet potato crisps | **210**

Suggested Pairing Stellenzicht Thunderstone Chardonnay

RATATOUILLE PROVENÇALE

Thinly sliced summer vegetables, delicately layered and oven-roasted, served atop creamy polenta with a vibrant napolitana sauce, drizzled with white truffle oil | **150**

Suggested Pairing Muratie Melck's Blended Red

PASTA

TUSCAN RAGU

House-made fresh pasta tossed in beef ragout sauce, with freshly grated parmesan | **160**

Suggested Pairing Shannon Muratie Melck's Blended Red

ARTICHOKE AND RICOTTA RAVIOLI SPIRAL

Fresh filled pasta in a creamy lemon butter sauce, with deep fried capers | **160**

Suggested Pairing Highgate Sauvignon Blanc
prepared fresh - limited availability

PASTA ALFREDO

Linguine tossed with butter, cream and parmesan cheese
With Chicken
With Bacon
With Mushroom
160

DESSERT

BURNT ORANGE PANNA COTTA

Vanilla Panna Cotta with a burnt orange sauce and candied orange peel | **70**

DECADENT CHOCOLATE MOUSSE

Indulgent chocolate mousse, white chocolate truffle, seasonal berries, and fresh cream | **75**

HONEYCOMB PUDDING

a comforting warm dessert finished with fresh whipped cream and tart fresh berries | **70**

COFFEE AFTER

Indulge in a rich cappuccino, bold espresso, creamy hot chocolate, soothing tea, or a refreshing digestif to make your meal finale even more delightful!

