

COCKTAILS

HIGHGATE LIMONCELLO SPRITZ | 95

A refreshing crushed ice cocktail made with Highgate Limoncello and sprite.

OLD FASHIONED | 90

Sugar, whiskey, and cinnamon, finished with a twist of lemon and orange zest.

GIN & TONIC | 90

Tanqueray Gin paired with Indian or Pink tonic and complemented with a fresh, seasonal garnish.

MOJITO | 90

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

MARGAUX-RITA | 90

A classic blend of tequila, Cointreau, and lemon juice, served in a salt-rimmed glass and beautifully garnished.

TEQUILLA SOUR | 95

Tequilla, lemon juice, bitters and egg white

STRAWBERRY DAQURI | 85

Rum shaken with homemade berry syrup and lemon juice, topped with soda and served over ice - Available as a mocktail

SWEET SERENADE SPARKLER MOCKTAIL | 85

A fusion of cheeky cranberry, ginger ale and our homemade berry syrup.

LIMONCELLO MOJITO | 95

Lemon & mint sorbet balls served with two shots of our house-made Limoncello, topped with chilled soda water for a refreshing, zesty and delightfully sweet taste of summer.

SHARING APPETIZER

CHEESE & CHARCUTERIE BOARD

A lovely rustic snacking selection of: local cheeses, regional cured meats, preserves, tangy kalamata olives, fresh seasonal fruit, served with fresh bread

Full - Serves 3 to 4 | **370**

Half - Serves 2 | **200**

APPETIZERS

ROASTED BONE MARROW

Locally sourced, roasted and charred on the grill, with fresh gremolata, lemon curd and toasted baguette slices | **90**

Suggested Pairing Leeuwenkuil Reserve Chenin Blanc

ARANCINIS

Sicilian style arancinis with basil pesto and a mozzarella core. Served on a bed of homemade Napolitana sauce, herb butter and parmesan | **90**

Suggested Pairing Bosman Nero Rose

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 Thelema Merlot

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 Sutherland Coastal Chardonnay

SOUP OF THE WEEK

Kindly enquire with your waitron about our Soup of the Week, prepared fresh with seasonal ingredients. **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 | **810**

Suggested Pairing Ernie Els Major Series Cabernet Sauvignon

MAIN COURSE

LOCALLY SOURCED, PREMIUM QUALITY

Beef Fillet - 200g | 275

Sirloin - 300g | 285

Rib Eye - 300g | 295

Served rare, medium or well done

SIDES:

Roasted potatoes or mashed potatoes

& Garden salad or sautéed vegetables

CHOICE OF SAUCES | 35

Gremolata | Chimichurri | Demi-Glace
Red Wine Jus | Green Peppercorn |
Bourbon Mushroom

PAN SEARED TROUT

Drakensberg smoked trout served with Wasabi mash, charred bok choy, toasted sesame seeds with a Shaoxing-Wine and soy dressing | **320**

Suggested Pairing Sutherland Coastal Chardonnay

SHORT RIB

Slow braised, fall-off-the-bone pulled beef short-rib, served with creamy polenta, sautéed carrots with dill and feta | **260**

Suggested Pairing Bosman Upper Hemel en Aarde Pinot Noir

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 | **250**

Suggested Pairing Thelema Merlot

TUSCAN CHICKEN

Pan-seared chicken breast in a creamy sun-dried tomato and garlic sauce, finished with baby spinach and baby marrow, shaved parmesan, and a touch of fresh basil.

Served over shallow fried polenta cakes | **220**

Suggested Pairing Groot Constantia Sauvignon Blanc

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 MEATBALL PASTA

Linguine pasta topped with tender beef meatballs in a rich house-made tomato sauce, finished with freshly grated Parmesan | **175**

Suggested Pairing Beyerskloof Rebellion Pinotage

PASTA ALFREDO

Fettuccine tossed in a rich and velvety garlic cream sauce, infused with sautéed onions, butter and freshly grated parmesan, enjoyed with :

Chicken OR Bacon OR Mushroom
| **175**

Suggested Pairing Sutherland Coastal Chardonnay

DESSERT

BURNT ORANGE PANNA COTTA

Vanilla Panna Cotta with a burnt orange sauce and candied orange peel | **75**

DECADENT CHOCOLATE MOUSSE

Indulgent chocolate mousse, with a white chocolate hazelnut in the center, garnished with seasonal berries, and fresh cream | **95**

HONEYCOMB PUDDING

A comforting warm dessert finished with fresh whipped cream OR ice cream and a side of fresh berries | **75**

AFFOGATO

House-made vanilla Ice cream with a shot of espresso and Sugar Baron Rum | **75**

SOMETHING SWEET

DOM PEDRO | 65

A creamy, indulgent blend of vanilla ice cream and your choice of Amarula or Jameson or Frangelico. A decadent after-lunch treat.

IRISH COFFEE | 65

Freshly brewed coffee with your choice of Jameson or Amarula or Kahlua - topped with a generous layer of cream.

