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## Starters

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R115

V

### *Soup of the day*

Mushroom veloute with puff pastry;  
Butternut soup w bruschetta;  
Tomato soup with herb oil & mozzarella bruschetta.

R143

### *Snails*

Snails in creamy gorgonzola garlic sauce  
topped with puff pastry.

R118

V

### *Bruschetta*

Basil pesto, cherry tomatoes &  
mozzarella topped with balsamic reduction.

R139

### *Mussels Marinara*

Rich creamy half shell mussels in  
white wine sauce w bruschetta.

R157

### *Ostrich Carpaccio*

Cured ostrich meat with capers, parmesan,  
balsamic reduction & basil pesto bruschetta.

R157

### *Fish Cakes*

Crumbed fish cakes w crunchy Asian slaw.

R129

V

### *Versace*

Focaccia base, caramelized onions, feta,  
olives, parmesan & rocket.

R185

V

### *Dolce + Gabbana*

Tomato base, mozzarella, gorgonzola,  
caramelized onions & rocket.

R118

### *Salad of the Day*

Chef's fresh daily creation featuring seasonal greents  
and picked ingredients, finished with a house-made dressing.

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*Pizza can be enjoyed as a starter  
to share or as a main...*

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## Mains

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R357

### Fillet of Beef

Tender Fillet, topped with sliced potatoes, spinach, mushrooms and crispy onions, served with a red wine jus

*Pairing suggestion: La Bri Merlot*

R590

### Tiger Prawns

Seven prawns wood-fired with basmati rice & Thai coconut sauce.

*Pairing suggestion: Glen Carlou Chardonnay*

R370

### Fish of the day

Fresh fish availability - ask waitron.

*Pairing suggestion: Creation Chardonnay*

R396

### Oxtail

Braised oxtail in red wine sauce with mash.

*Pairing suggestion: Rustenberg Cabernet Sauvignon*

R239

### Thai Chicken Curry

Spicy Thai green chicken curry served with fragrant basmati rice.

*Pairing suggestion: Demorgenzon Chenin Blanc*

R250

### Durban Mutton Curry

A rich and aromatic Durban style mutton curry, served with fragrant rice, fresh sambals, soft roti, and chutney.

*Pairing suggestion: Delheim Gewurztraminer*

R50

### Side orders

Patatine fritte / Vegetables / Side salad / Savoury rice.

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*Let food be thy medicine & medicine  
be thy food. Hippocrates*

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## Pizza

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R129

V

*Versace*

Focaccia, caramelized onions, feta, olives, parmesan, rocket

R160

V

*Marni*

Focaccia, chilli, mozzarella, olives, herbs.

R150

V

*Prada*

Tomato, mozzarella, herbs.

R165

V

*Louis Vuitton*

Tomato, mozzarella, feta, spinach, olives.

R198

*Gucci*

Tomato, mozzarella, bacon, mushroom.

R185

V

*Dolce & Gabbana*

Tomato, mozzarella, gorgonzola, caramelized onions, rocket.

R198

*Gianni*

Tomato, mozzarella, bacon, pineapple.

R198

V

*Biagetti*

Pesto, mozzarella, mushrooms, peppers,  
caramelized onions, parmesan.

R198

*Roberto Cavalli*

Tomato, bacon, mozzarella, gorgonzola, mushroom, rocket.

R228

*Jimmy Choo*

Sweet chilli, mozzarella, chicken, peppadew, feta.

R198

V

*Fendi*

Tomato, mozzarella, artichoke, herbs.

R210

*Trussardi*

BBQ, mozzarella, chicken, peppers, onions.

R248

*Donatella*

Tomato, mozzarella, prawn, chilli, onions, rocket.

R248

*Giorgio Armani*

Tomato, mozzarella, fillet strips, chilli, feta, rocket.

R248

*Valentino*

Tomato Base, mozzarella, prawns, cherry tomato & garlic

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*Part of the secret of success in life, is  
to eat what you want. Mark Twain*

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## Pasta

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R149

V

### *Mushroom Pasta*

Creamy white wine sauce with penne & parmesan.

R170

V

### *Spinach Cannelloni*

Spinach & feta cannelloni with tomato sauce & mozzarella.

R190

### *Beef Lasagne*

Layers of pasta, bolognese & béchamel.

R192

### *Fillet + Mushroom pasta*

Creamy white wine sauce with fillet & mushrooms on linguine.

R160

V

### *Pesto Pasta*

Penne with sweet basil pesto.

R192

### *Chicken Pesto Pasta*

Chicken with basil pesto & penne.

R188

### *Spaghetti + Meatballs*

Italian tomato sauce with meatballs & parmesan.

R225

### *Creamy Garlic Prawn + Mussel*

Creamy white wine sauce, prawns, mussels, linguine.

R192

V

### *Artichoke + Lemon*

Artichokes in creamy wine sauce with lemon & linguine

R180

### *Artichoke Pasta with Tomato*

Marinara with penne & grilled artichokes.

R191

### *Spaghetti alla Bolognese*

Bolognese sauce on Spaghetti & parmesan.

R225

### *Short Rib Ragu*

Short rib ragu with elicodiali.

R165

V

### *Aglio e Olio*

Linguine with garlic, chilli, oil & herbs.

R160

V

### *Pasta al Forno*

Tomato elicodiali with mushrooms & mozzarella, baked.

R143

### *Marinara Pasta*

Tomato sauce with penne & parmesan.

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## Dessert

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R113

*Vanilla Ice Cream*  
Served with chocolate sauce.

R129

*Malva Pudding*  
Caramelised sponge with apricot jam, orange zest,  
served with custard or ice cream.

R129

*Chocolate Brownies*  
Pecan nut brownies served with vanilla  
ice cream & chocolate sauce.

R120

*Vanilla Crème Brûlée*  
Rich custard with caramelised sugar top.

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*Life is short. eat dessert first!*

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*A 10% gratuity will be automatically added to the final bill\**