



SNACKS

SALTED HONEY WALNUTS	rosemary, sweet cherries.....	5
BILTONG	South African beef jerky.....	11
PERI PERI POPCORN.....		5
TRUFFLE FRIES	house ketchup.....	8

MEAT & CHEESE BOARD

peri-peri peppadew jam, salted honey walnuts, brioche....	28
-spanish manchego	-sweet coppa
-chive goat cheese	-prosciutto
-caminzola bleu cheese	-south african biltong

SMALL PLATES

-VEGETABLE-

ARUGULA & PEAR.....	12
poached pear, dried apricot, bleu cheese, pumpkin seeds, champagne vinaigrette	
BEETS & BURRATA.....	12
tomatos, oranges, pesto, bordeaux balsamic vinegar	
RED BEAN HUMMUS	8
marinated tomatoes and garlic, baby carrots & radish, pretzel bread	
ROASTED CAULIFLOWER.....	7
south african red curry butter, toasted almonds	
CRISPY BRUSSEL SPROUTS.....	8
peri-peri buttermilk dipping sauce	

-APRÉS SKI-

FRENCH ONION SOUP.....	10
gruyere cheese, brioche crouton	
BEER CHEESE FONDUE.....	Sm 18 / Lrg 25
swiss cheese, belgian beer, pretzel bread, boerewors sliced, mixed vegetables	
FOIE GRAS PANCAKES.....	20
buttermilk cakes, maple, bacon, blackberry compote, rum spiked whipped cream	
MAC & CHEESE.....	9
peppadew peppers, smoked crispy panko	
MUSHROOM TOAST.....	11
wild mushrooms, peppadew peri-peri oil, brioche toast	

-FISH-

SMOKED TROUT PATÉ.....	11
olive tamponade, chive oil, olive pan au levain	
MUSSELS.....	16
lemon garlic cream, Benton's bacon bread	
CURRY CRAB CLAW.....	22
yellow basmati rice, marinated tomatoes, coconut milk curry	
SCALLOPS.....	14
pan seared, sweet potato puree, brown butter sauce, crushed hazelnut	
TUNA GRAIN BOWL	18
red quinoa, kale, edamame, toasted almonds, sesame soy vinaigrette	

-MEAT-

DUCK CONFIT HASHCAKE.....	17
crisp pearl onions and shaved potatoes, Norman Family Farms egg, madeira cream drizzle	
QUAIL BREAST.....	15
truffled cauliflower, butternut risotto	
STEWED OXTAIL.....	16
wild rice, bone broth	
OSTRICH SLIDERS	18
roasted tomatoes, arugula, rosemary aioli	
BOBOTIE CREPES.....	12
sweet ground beef curry, raisins, onions, granny smith apples, hollandaise sauce	

LARGE PLATES

OSTRICH BOLOGNESE	
tagliatelle, spinach, mushrooms, shaved manchego.....	22

LOBSTER COUSCOUS	
herb cream sauce, spinach, egg yolk, caviar, fried sage.....	25

SOCKEYE SALMON	
wood plank finished, with yellow new potatoes, tomato, green beans, dill and mustard sauce.....	28

LAMB CHOPS	
rosemary marinated, sweet potato, golden corn, zucchini succotash and swiss chard.....	33

RIBEYE	
12 oz, chipotle grilled, cilantro butter, lime potatos, asparagus.....	32