

## COCKTAILS

PLUM STEADY	R120
1682 Chardonnay brut Cap Classique, plum and thyme	
PALOMIMOSA	R125
Steenberg 1682 Pinot Noir brut Cap Classique, El Jimador Bianco, grapefruit juice, lime, thyme	
APEROL SPRITZ	R120
Aperol, Steenberg sparkling sauvignon blanc, soda	
CAIPIRIHNA	R110
Germana cachaça, fresh limes	
HIBISCUS SUNSET	R130
Olmeco Altos Reposado, Cointreau, hibiscus and lime	
CLOVER CLUB	R75
Bombay Sapphire, Martini dry, fresh lemon juice, raspberry purée	
FENNEL 75	R125
Steenberg 1682 Chardonnay brut Cap Classique, Bombay Sapphire, fresh lemon, fennel	
TRYN MIMOSA	R120
Amaretto, mango, orange and basil purée, Steenberg 1682 Chardonnay brut cap classique, soda	
WATERMELON AND CUCUMBER MOJITO	R110
Bacardi 8, watermelon, lime, cucumber, mint	
WHISKY SOUR	R110
Woodford whisky, lemon juice, orange juice, bitters	
GIN or VODKA MARTINI	R75 - R85
Bombay Sapphire or Reyka, vermouth, olives or lemon twist	
TRYN MARGARITA	R95
Olmeca Altos Blanco, lime and mint purée, soda, fresh mint	
COSMOPOLITAN	R85
Skyy, Cointreau, lime and cranberry juice	
NEGRONI	R85
Bombay Sapphire, Martini Rosso, Campari	
ESPRESSO MARTINI	R90
Absolute Cherry, Kahlua, Amaro, espresso	

## VIRGIN COCKTAILS

PEACH AND GERANIUM CBD	R85
Botanical sparkling drink, plum and thyme	
PINEAPPLE DAIQUIRI	R75
Roasted coconut & pineapple purée, coconut 'milk'	



## TERRACE SNACKS

<b>OYSTER</b>	R32
West coast oyster served with shallot vinaigrette or citrus granita	
<b>IMPERIAL HERITAGE CAVIAR 30g (subject to availability)</b>	R3 395
Served naked or with toasted brioche and crème fraîche	
<b>BUTTER BOARD</b>	R105
Pistachio truffle, honey and Renosterbos whipped butter with crusty homemade bread	
<b>WHIPPED TAHINI AND AUBERGINE</b>	R105
Selection of crudité vegetables, baby herbs, dukkha crunch	
<b>ANTIPASTI</b>	R105
Garden herb marinated artichokes, assorted marinated olives, mustard seed and chilli pickled vegetables	
<b>STEAK TARTARE</b>	R134
Grass-fed hand chopped fillet, confit quail's egg, a caper-cornichon dressing with daikon	
<b>TRYN CALAMARI AND CHIPS</b>	R185
Sumac dusted baby Patagonian calamari on a bed of wild rocket, pickled daikon and cucumber ribbons, dressed with soy syrup and creamy aioli	
Add truffle fries	R20
<b>CHARCUTERIE AND ARTISANAL CHEESE BOARD</b>	R328
Cured charcuterie, local cheeses, homemade preserves and pickles accompanied by fresh ciabatta and crispy lavash crackers	
<b>CHEESE PLATTER</b>	R180
Selection of three local South African cheeses served on a Boerenkaas Catalan, crisp celery sorbet, lightly pickled onions	
<b>CURED MEATS</b>	R220
Selection of charcuterie, biltong, pickles accompanied by fresh ciabatta and crispy lavash crackers	
<b>PRAWN OR SIRLOIN AND AVOCADO SALAD</b>	R265
Crisp greens, orange segments, coriander, ponzu vinaigrette and toasted sesame seeds	
<b>ASSORTED NUTS, MARINATED OLIVES</b>	R75
<b>GAME BILTONG, DRIED WORS, TRUFFLE AND PARMESAN FRIES</b>	

Available daily from 15.30 – 18.00

