COCKTAILS

APEROL SPRITZ  R120
Aperol, Steenberg sparkling sauvignon blanc soda

CONSTANTIA COLLINS R120
Drambuie, Fernet Branca, fresh grapefruit juice, lemon, bitters

CAIPIRIHIINA  R110
Germana cachaça, fresh limes

HIBISCUS SUNSET R130
Olmece Altos Reposado, Cointreau, hibiscus and lime

CLOVER CLUB  R75
Bombay Sapphire, Martini dry, fresh lemon juice, raspberry purée

TRYN MIMOSA R120
Amaretto, mango, orange, and basil purée, Steenberg 1682 Chardonnay brut cap Classique, soda

WINTER MOJITO R120
Bacardi 8, Germana cachaça, Fernet Branca, lemon, basil

PART TIME LOVER  R95
Jack Daniels, Campari, Averno, lemon, bitters

GIN or VODKA MARTINI R75 - R85
Bombay Sapphire or Reyka, vermouth, olives, or lemon twist

TRYN MARGARITA  R95
Olmece Altos Blanco, lime and mint purée, soda, fresh mint

COSMOPOLITAN  R85
Skyy, Cointreau, lime and cranberry juice

NEGRONI  R85
Bombay Sapphire, Martini Rosso, Campari

SIDECAR  R155
Remy Martin VSOP, Cointreau, lemon

WINTER’S DAY R95
Bacardi 8, grapefruit juice, lemon juice

HOT BUTTERED RUM  R85
Spiced Gold, star anise, butter, milk

ESPRESSO MARTINI  R90
Absolute Vodka, 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

OYSTER  
West coast oyster served with shallot vinaigrette or citrus granita  
R37 each

IMPERIAL HERITAGE CAVIAR 30g (subject to availability)  
R3500

Served naked or with toasted brioche and crème fraîche

BUTTER BOARD  
Pistachio truffle, honey and Renosterbos whipped butter with crusty homemade bread  
R109

WHIPPED TAHINI AND AUBERGINE  
Selection of crudité vegetables, baby herbs, dukkha crunch  
R109

ANTIPASTI  
Garden herb marinated artichokes, assorted marinated olives, mustard seed and chilli pickled vegetables  
R110

STEAK TARTARE  
Grass-fed hand chopped fillet, confit quail’s egg, a caper-cornichon dressing with daikon  
R155

TRYN CALAMARI AND CHIPS  
Sumac dusted baby Patagonian calamari on a bed of wild rocket, pickled daikon and cucumber ribbons, dressed with soy syrup and creamy aioli  
R198

Add truffle fries  
R25

CHARCUTERIE AND ARTISANAL CHEESE BOARD  
Cured charcuterie, local cheeses, homemade preserves and pickles accompanied by fresh ciabatta and crispy lavash crackers  
R345

CHEESE PLATTER  
Selection of three local South African cheeses served on a Boerenkaas Catalan, crisp celery sorbet, lightly pickled onions  
R192

CURED MEATS  
Selection of charcuterie, biltong, pickles accompanied by fresh ciabatta and crispy lavash crackers  
R230

PRAWN OR SIRLOIN AND AVOCADO SALAD  
Crisp greens, orange segments, coriander, ponzu vinaigrette and toasted sesame seeds  
R275

MARINATED OLIVES  
R78

ASSORTED NUTS, GAME BILTONG, DRIED WORS  
R82 each

TRUFFLE AND PARMESAN FRIES  
R82

Available daily from 15.30 – 18.00