

COCKTAILS

APEROL SPRITZ	R120
Aperol, Steenberg sparkling sauvignon blanc soda	
CONSTANTIA COLLINS	R120
Drambuie, Fernet Branca, fresh grapefruit juice, lemon, bitters	
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	
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
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	
SIDECAR	R155
Remy Martin VSOP, Cointreau, lemon	
WINTER'S DAY	R95
Bacardi 8, grapefruit juice, lemon juice	
HOT BUTTERED RUM	R65
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	R37 each
West coast oyster served with shallot vinaigrette or citrus granita	
IMPERIAL HERITAGE CAVIAR 30g (subject to availability)	R3500
Served naked or with toasted brioche and crème fraîche	
BUTTER BOARD	R109
Pistachio truffle, honey and Renosterbos whipped butter with crusty homemade bread	
WHIPPED TAHINI AND AUBERGINE	R109
Selection of crudité vegetables, baby herbs, dukkha crunch	
ANTIPASTI	R110
Garden herb marinated artichokes, assorted marinated olives, mustard seed and chilli pickled vegetables	
STEAK TARTARE	R155
Grass-fed hand chopped fillet, confit quail's egg, a caper-cornichon dressing with daikon	
TRYN CALAMARI AND CHIPS	R198
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	R25
CHARCUTERIE AND ARTISANAL CHEESE BOARD	R345
Cured charcuterie, local cheeses, homemade preserves and pickles accompanied by fresh ciabatta and crispy lavash crackers	
CHEESE PLATTER	R192
Selection of three local South African cheeses served on a Boerenkaas Catalan, crisp celery sorbet, lightly pickled onions	
CURED MEATS	R230
Selection of charcuterie, biltong, pickles accompanied by fresh ciabatta and crispy lavash crackers	
PRAWN OR SIRLOIN AND AVOCADO SALAD	R275
Crisp greens, orange segments, coriander, ponzu vinaigrette and toasted sesame seeds	
MARINATED OLIVES	R78
ASSORTED NUTS, GAME BILTONG, DRIED WORS	R82 each
TRUFFLE AND PARMESAN FRIES	R82

Available daily from 15.30 – 18.00

