# BREAKFAST



### WINTER SPECIAL

• 1 JUNE – 31 AUGUST •

**COMPLIMENTARY MIMOSA ON ARRIVAL**

May be exchanged for a small orange juice.

Not transferable or exchangeable for any other item.

| | DV | CM |
|---|---|---|
| **HEALTHY START**<br>*Homemade granola, double cream yoghurt, seasonal berries and honey.* | 95 | 86 |
| **EGGS BENNY TWO WAYS**<br>*A classic for a reason – Poached eggs on a toasted english muffin, topped in decedent hollandaise* | | |
| *1) Crispy Back Bacon, basil pesto, tomato* | 135 | 122 |
| *2) Local Smoked Trout, spinach* | 145 | 131 |
| **FOREST BREAKFAST**<br>*Grilled halloumi, 2 eggs your way, pesto, grilled tomatoes, crispy potatoes, mushrooms.* | 145 | 131 |
| **HEARTY BREAKFAST**<br>*Pork sausage, bacon, 2 eggs your way, grilled tomatoes, crispy potatoes, mushrooms.* | 155 | 140 |
| **SMALL BREAKFAST**<br>*2 rashers bacon, 2 eggs your way, grilled tomatoes, mushrooms.* | 85 | 77 |
| **AVO SMASH**<br>*Toasted sourdough, smashed avocado, two poached eggs, smoked salmon trout and lemon-infused olive oil.* | 135 | 122 |
| **HARISSA SHAKSHUKA**<br>*Eggs poached in a rich tomato base, harissa and sourdough.* | 130 | 117 |
| **TRADITIONAL CINNAMON FRENCH TOAST**<br>*Traditional cinnamon French toast, seasonal berries and chantilly cream.* | 120 | 108 |
| **3 EGG OMELETTE PLAIN** | 75 | 68 |
| **3 EGG OMELETTE BACON, TOMATO & MUSHROOM**<br>*Bacon, tomato and mushrooms.* | 115 | 104 |
| **3 EGG GREEN OMELETTE**<br>*Feta, spinach, avocado and basil pesto.* | 135 | 122 |

## HOT DRINKS

| SINGLE SHOT | DV | CM |
|---|---|---|
| *Espresso* | 30 | 27 |
| *Americano* | 30 | 27 |
| *Cortado* | 32 | 29 |
| *Cappuccino* | 35 | 32 |
| *Flat White* | 40 | 36 |
| *Latte* | 40 | 36 |
| *Vanilla or Caramel Latte* | 45 | 40 |

| DOUBLE SHOT | DV | CM |
|---|---|---|
| *Espresso* | 38 | 34 |
| *Americano* | 38 | 34 |
| *Cappuccino* | 40 | 36 |
| *Flat White* | 45 | 40 |
| *Latte* | 45 | 40 |
| *Vanilla or Caramel Latte* | 50 | 45 |

| OTHER DRINKS | DV | CM |
|---|---|---|
| *Orange Juice* | 35 | 32 |
| *Cranberry Juice* | 35 | 32 |
| *Apple Juice* | 35 | 32 |

| SWEET TREATS | DV | CM |
|---|---|---|
| *Hot Chocolate* | 40 | 36 |
| *Chai Latte* | 40 | 36 |

### FOR OUR RESIDENT GUESTS

*Breakfast is included in your room rate.*
*Please choose any main breakfast item from this menu.*
*Teas, coffees and juice are included.*
*Extra toast and preserves, homemade granola and yoghurt, seasonal fruit and cereal are available on request.*
*Please ask your waitron for assistance.*

# TO SHARE

**ORDER A FEW PLATES, POUR ANOTHER GLASS AND ENJOY THE MOMENT.**

**WARM FOCACCIA**
*served with whipped tomato butter*
DV 65 • CM 59

**FRESHLY BAKED GARLIC AND ROSEMARY OLIVE OIL PIZZA BREAD**
DV 85 • CM 77

**MARINATED OLIVES**
DV 55 • CM 50

# TAPAS • STARTERS • SIDES

**WE HAVE CODED THE ITEMS TO HELP YOU CREATE YOUR PERFECT MEAL**
TAPAS – T STARTER – S COMPLEMENT SIDE – C

**POTAGE DE JOUR** S
*Ask for today's soup style served with Focaccia and whipped sundried tomato butter*
DV 95 • CM 86

**FENNEL & QUINOA SALAD** T, C
*Sous-vide fennel bulb, quinoa, tahini dressing, toasted pumpkin seeds, pomegranate seeds and orange segments*
DV 85 • CM 77

**CRISPY FRIED PORK & GINGER WONTONS** T, S
*Soy gel sauce, pickled radish and micro radish shoots*
DV 85 • CM 77

**GRILLED PRAWNS** T, S
*6 Prawns, Chilli garlic vermouth butter*
DV 175 • CM 158

**CROQUETTE** T
*Linefish and parsley with a 3K twist*
DV 125 • CM 113

**BEEF TATAKI** T, S
*Onion Ponzu, Crispy Garlic Spring Onion*
DV 135 • CM 122

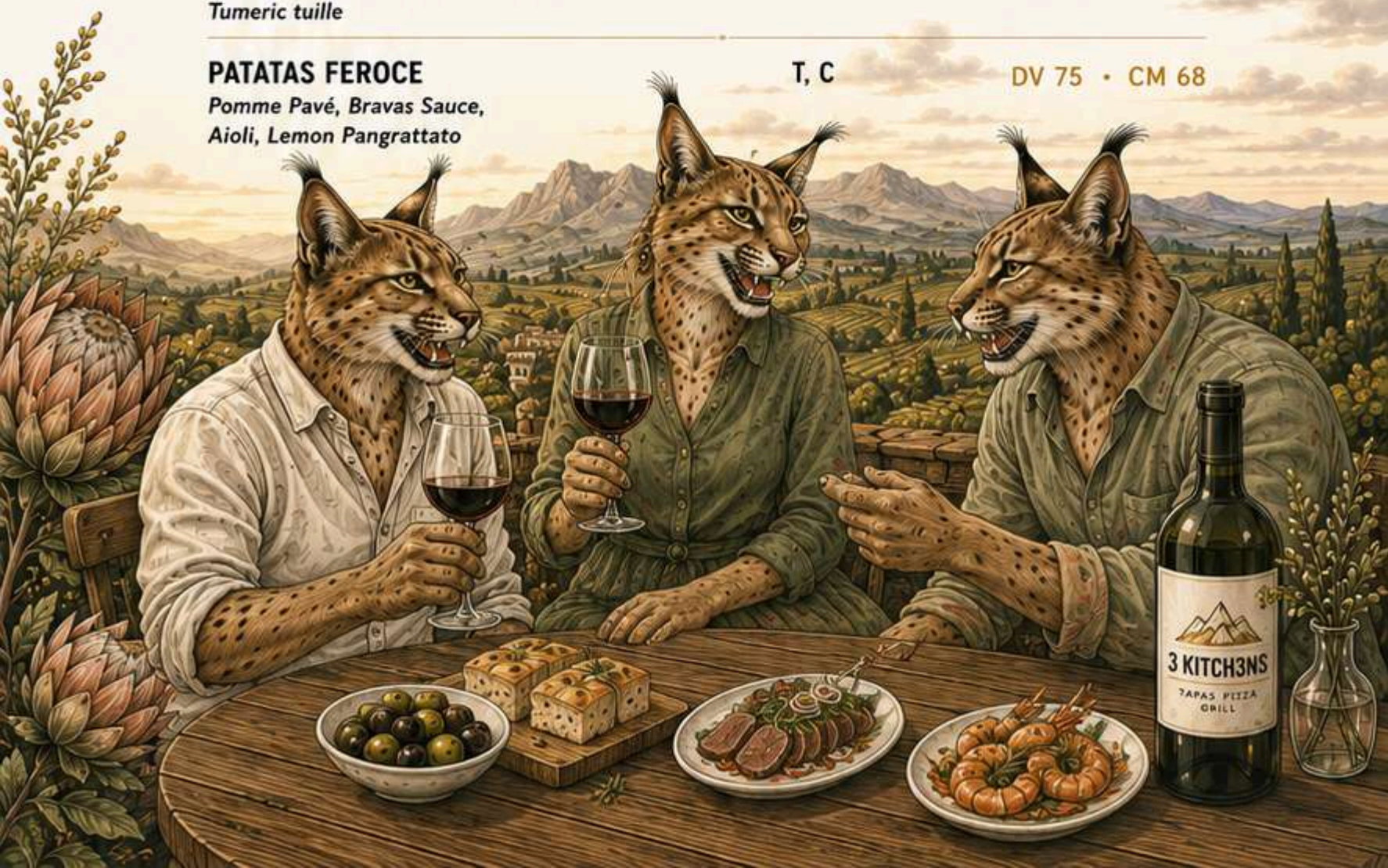
**BONELESS STICKY CHICKEN** T, S
*Soy Honey Lime Sesame Spring onion*
DV 125 • CM 113

**SALT AND PEPPER CALAMARI** T, S
*crispy fried calamari, tomato jam, rocket and curry aioli*
DV 135 • CM 122

**CHARRED CABBAGE** T, C
*Tahini Yogurt Chilli Oil Pickled Onion*
DV 65 • CM 59

**LINE FISH CEVICHE** T, S
*Chilli Oil, Exotic Salsa, Cucumber consommé, Tumeric tuille*
DV 125 • CM 113

**PATATAS FEROCE** T, C
*Pomme Pavé, Bravas Sauce, Aioli, Lemon Pangrattato*
DV 75 • CM 68



# GRILL KITCHEN

## LEAVES FROM THE FOREST

### FOREST SALAD

*Beef tataki style, pickled onions, crispy garlic, mixed leaves, cherry tomato, blue cheese, forest vinaigrette*

DV 125 • CM 113

### F & Q SALAD

*Mixed leaves, pomegranate, orange, pumpkin seeds, tahini dressing, fennel and quinoa*

DV 120 • CM 108

ADD:

Smoked Bacon, or Chicken or Avo
DV 35 • CM 32

Salmon Trout
DV 40 • CM 36

## GRILL CLASSICS

### BLUE CHEESE BEEF BURGER

*Brioche bun, rocket, tomato, bacon jam, cheddar slice, and blue cheese sauce*

DV 195 • CM 176

### GOURMET BEEF BURGER

*Brioche Bun, lettuce, tomato, burger mayo, mature cheddar, bacon, tomato relish*

DV 185 • CM 167

### CRISPY CHICKEN BURGER

*Panko crumbed chicken fillet, lettuce, tomato, cheddar, Asian slaw*

DV 175 • CM 158

### GRILLED GREEN GODDESS CHICKEN BURGER

*Chicken, Green Goddess Dressing, pickled cucumber, slaw*

DV 175 • CM 158

# GRILL KITCHEN

## GRILL SPECIALITIES

### WINTER LAMB CURRY
DV 265 • CM 239

*Slow braised lamb shoulder, 3K style pilau rice, sambals and homemade flatbread*

### ROASTED CAULIFLOWER STEAK
DV 125 • CM 113

*Chickpea puree, spiced seeds, pickled raisin herb salad*

### PAPPARDELLE WITH NDUJA CHICKEN
DV 175 • CM 158

*Pappardelle, chicken stuffed with nduja, ricotta, peppers, creamy miso chicken sauce*

### LINEFISH
DV 245 • CM 221

*Lemon butter sauce, roasted cauliflower, mashed potato, herb salad*

### BEEF FILLET CAFÉ AU LAIT
DV 335 • CM 302

*Coffee cream jus, golden potato fondant, charred broccoli*

### PORK BELLY
DV 295 • CM 266

*Silky apple puree, fennel, pave potato, candied baby apple mustard seed jus*

### FOREST FLOOR RISOTTO
DV 175 • CM 158

*Creamy carnaroli risotto with exotic mushrooms, parmesan and truffle oil, finished with shiitake crisp and mushroom jus*

## GRILL YOUR WAY

*Includes a choice of side and sauce to complement your perfect Grill*

| FILLET 150gm | FILLET 250gm | SIRLOIN 250gm |
|---|---|---|
| DV 195 • CM 176 | DV 325 • CM 293 | DV 265 • CM 239 |

## SIDES

- TRUFFLE CHIPS ..... DV 65 • CM 59
- SKINNY FRIES ..... DV 45 • CM 41
- HOMEMADE CHIPS ..... DV 50 • CM 45
- RAINBOW BABY CARROTS ..... DV 60 • CM 54
- MIXED MUSHROOM & TOMATO ..... DV 65 • CM 59
- GRILLED VEG ..... DV 65 • CM 59

## SAUCES

- PEPPERCORN ..... DV 40 • CM 36
- MUSHROOM SAUCE ..... DV 40 • CM 36
- RED WINE JUS ..... DV 50 • CM 45
- LEMON BUTTER ..... DV 40 • CM 36



# PIZZA KITCHEN

Hand-stretched Napoli style pizzas
made fresh to order.

**THE ORDINARY** — DV 115 · CM 104
*No toppings just the secret sauce and delicious mozzarella*

**THE WHOLE HOG** — DV 185 · CM 167
*Pulled pork, caramelised onions, salami, bacon, jalapenos*

**THE CARNIVORE** — DV 155 · CM 140
*Salami, ham, bacon, smoked chicken*

**THE BOMB** — DV 165 · CM 149
*Mozzarella balls, cherry tomato, garlic, rosemary, basil pesto*

**THE PREDICTABLE** — DV 135 · CM 122
*Ham, pineapple*

**THE SMOKEY** — DV 175 · CM 158
*Smoked chicken, basil pesto, avocado, feta*

**THE VINEYARD** — DV 145 · CM 131
*Ham, smoked bacon, grapes, rocket, olive oil, balsamic reduction*

**THE FISHTAKE** — DV 185 · CM 167
*Prawn, calamari, garlic, lemon chilli oil, crispy capers, coriander pesto*

**THE QUATTRO** — DV 185 · CM 167
*Mozzarella, brie, blue cheese, parmesan*

**THE DOM** — DV 135 · CM 122
*Bacon, avo, feta*

**THE SOMBRERO** — DV 160 · CM 144
*Mexican spice chicken, red and green roast peppers, onions, sour cream, cheddar cheese, jalapenos*

## NO CHEESE PIZZAS WITH OUR SECRET TOMATO SAUCE, OREGANO AND TOPPINGS

**THE EXOTIC ONE** — DV 170 · CM 153
*Garlic, rosemary, grilled exotic mushroom, spinach, sundried tomato*

**THE SIMPLE ONE** — DV 110 · CM 99
*Garlic, rosemary, olive oil*

## EXTRA TOPPINGS — DV 35 · CM 32

**CHEESE**
*mozzarella, feta*

**MEAT**
*smoked chicken, salami, ham*

**VEGGIES**
*tomato, caramelised onion, olives, roast peppers*

ALL OUR PIZZAS ARE MADE NAPOLI STYLE WITH HAND STRETCHED BASES MADE TO ORDER. PLEASE BE PATIENT AS OUR PIZZAIOLO WORKS HIS MAGIC. YOUR PIZZAS WILL BE DELIVERED FRESH AND HOT FROM THE WOOD FIRED OVEN WHEN READY.



# SWEET ENDINGS

## DESSERT MENU

### MALVA PUDDING — R95

*warm malva pudding,*
*caramel sauce, vanilla custard,*
*red wine poached pear.*

### SPANISH MARKET CHURROS — R95

*Crispy cinnamon churros,*
*warm dark choc sauce,*
*salted caramel.*

### LEMON CLOUD TART — R95

*sharp lemon tart,*
*torched Italian Meringue,*
*seasonal berries and berry syrup.*

### DOM PEDROS — R80

*Amarula, Kahlua, Amarula, Jamesons.*

### UNFRAMED VANILLA ICE CREAM — R85

*3 scoops, chocolate sauce.*

## HOT DRINKS

### SPECIALITY COFFEES

| SINGLE SHOT | | DOUBLE SHOT | |
|---|---|---|---|
| *espresso, cortado, americano* | R30 | *espresso* | R38 |
| *espresso macchiato* | R32 | *flat white, double espresso* | R40 |
| *cappuccino, latte, iced latte* | R35 | *macchiato* | R40 |
| *flavoured lattes (vanilla, caramel)* | R42 | | |

## CARACAL LOUNGE

SPECIAL SELECTION

# WINE LIST

*Whites, Rosé & Bubbly*




## CHENIN BLANC

| | CARAFE 250ML | BOTTLE |
|---|---|---|
| Stonecross Chenin Blanc | R90 | R235 |
| Mount Rozier "Beekeeper" Chenin Blanc | R95 | R245 |
| Neethlingshof Chenin Blanc | R96 | R250 |
| Waterford "Pecan Stream" Chenin Blanc | R105 | R275 |
| Waterford Estate Old Vine Project Chenin | – | R499 |

## CHARDONNAY

| | | |
|---|---|---|
| Stonecross Chardonnay | R90 | R235 |
| Neethlingshof Unwooded Chardonnay | R100 | R260 |
| Journeys End "Haystack" Chardonnay | R105 | R275 |
| The Pledge Chardonnay | R148 | R385 |

## SAUVIGNON BLANC

| | | |
|---|---|---|
| Stonecross Sauv-Blanc | R90 | R235 |
| Neethlingshof Sauv-Blanc | R96 | R250 |
| Journeys End Weather Station | R105 | R275 |
| Waterford Estate "Pecan Stream" Sauv-Blanc | R105 | R275 |
| Grand Vin de Stellenbosch Sauv-Blanc | R145 | R380 |

## OTHER WHITE VARIETALS

| | | |
|---|---|---|
| Kleinood Tamboerskloof Viognier | R208 | R540 |
| Kleinood Tamboerskloof Grenache Blanc | R230 | R599 |

## ROSÉ

| | | |
|---|---|---|
| Stonecross Pinotage Rosé | R90 | R235 |
| Mount Rozier Frog Chorus Cinsault Rosé | R95 | R245 |
| Neethlingshof Dry Rosé | R100 | R260 |
| Journeys End "The Wild One" Rosé | R105 | R275 |
| Waterford Estate Rosé-Mary | R135 | R350 |

## MCC & CHAMPAGNE

| | 125ML GLASS | BOTTLE |
|---|---|---|
| Villiera Tradition Brut & Rosé MCC | R70 | R390 |
| Pierre Jourdan Brut & Rosé MCC | R70 | R390 |
| Villiera "Pearls of Nectar" Demi-Sec MCC | – | R360 |
| Avondale "Armilla" Blanc de Blanc MCC | – | R725 |
| Moët & Chandon Brut Imperial | – | R1300 |
| Veuve Clicquot | – | R1395 |

## NON ALCOHOLIC BUBBLY

| | | |
|---|---|---|
| Robertson Dry White Sparkling Bubbly | – | R199 |

### CORKAGE

You're welcome to bring a special bottle from your collection.

**Wine:** R75 per bottle | **MCC & Sparkling Wine:** R150 per bottle

Maximum 1 bottle per 2 guests and 2 bottles per table.

Thank you for supporting our restaurant and wine programme.

# WINE LIST

*Reds & More*



| | CARAFE 250ML | BOTTLE |
|---|---|---|
| **CABERNET SAUVIGNON** | | |
| Stonecross Cab-Sauv | R90 | R235 |
| Neethlingshof Cab-Sauv | R140 | R360 |
| Grand Vin de Stellenbosch Cab-Sauv | R215 | R560 |
| *Voted best cab-sauv in the world 2025 by the I.W.C* | | |
| Waterford Estate Cab-Sauv | – | R650 |
| **SHIRAZ / SYRAH** | | |
| Stonecross Shiraz | R90 | R235 |
| Mount Rozier "Stableyard" Shiraz | R100 | R260 |
| Kleinood Tamboerskloof Syrah | R220 | R575 |
| Waterford Estate "Kevin Arnold" Shiraz | – | R699 |
| **MERLOT** | | |
| Neethlingshof Merlot | R140 | R360 |
| Journeys End V2 Merlot | R192 | R499 |
| **PINOTAGE** | | |
| Stonecross Pinotage | R90 | R235 |
| Neethlingshof Pinotage | R140 | R360 |
| Grand Vin de Stellenbosch Pinotage | R210 | R550 |
| *Voted best top 10 Pinotage by Absa Bank 2025* | | |
| **MALBEC** | | |
| Stonecross Malbec | R90 | R235 |
| Neethlingshof Malbec | R140 | R360 |
| **OTHER VARIETALS & RED BLENDS** | | |
| Waterford Estate "Pebble Hill" | R120 | R290 |
| Journeys End "The Huntsman" SMG | R120 | R315 |
| Waterford Estate "Antigo" | – | R499 |

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# FORBIDDEN TWISTS

## NAARTJIE DAIQUIRI

*A classic daiquiri with a familiar twist*

Rum, naartjie liqueur, lime and naartjie.

**R105**

## MESCAL MULE

*From Moscow to Tijuana, a spiced-up classic*

Mescal, agave, lime, granadilla and ginger beer.

**R115**

## ROOIBOS ICE TEA PUNCH

*Rooibos ice tea not like your momma made*

Rooibos, peach, vodka, lemon and mint.

**R105**

## OU BALLIE

*Not old fashioned, rather enjoyed by everyone*

Brandy, maraschino cherry, orange and bitters.

**R95**

## JALAPEÑO MARGHERITA

*Sugar, spice and all things nice*

Tequila, lime, jalapeño, agave and triple sec.

**R130**

## HIBISCUS FRENCH

*A French staple travelled South*

Brandy, lemon, spiced hibiscus and MCC.

**R120**