

salads

Shopska – Traditional Bulgarian Salad	105
A bright blend of tomato, cucumber, roasted pepper, red onion, finished with olive oil vinaigrette, topped with grated feta	
Salata Italiana	145
Bocconchini, orzo pasta, cherry tomatoes, bacon, parmesan, green salad mix, yogurt sauce, parsley, pesto, toasted seeds	
Roquefort Pear Salad	180
Cos lettuce, avocado, pear slices, Roquefort cheese, caramelized pecans, mustard vinaigrette – Add bacon 25	
Caeser Salad	175
Lettuce, parmesan, croutons, grilled chicken, delicate anchovy cream dressing – Add bacon 25 – Add poached boiled egg 10	
Avocado Caprese	195
Avocado, bocconcini and juicy cherry tomatoes tossed in fresh pesto, layered over greens and finished with sweet balsamic reduction	
Mariann's Salad	275
Tender seared or raw salmon paired with fresh mango, avocado, cucumber, red onion on a crisp bed of lettuce, lightly garnished with toasted sesame seeds, coriander and Ponzu dressing	
EXTRAS	
Grilled garlic pita bread	30
Chicken strips	50
Grilled garlic butter prawns	70

starters

Cold Summer Soup	SQ
Ask your waitron for today's refreshing chilled creation, served with garlic toasted pita bread.	
Bruschetta Trio	165
– Tomato, red onion, garlic, Parmesan, basil olive oil vinaigrette – Cream cheese, smoked salmon, rocket, red onion, capers, lemon juice, dill – French onion marmalade, Parma ham, thyme	
Avocado Ritz	145
Prawns served with lettuce, tomato, avocado and drizzled with homemade Island sauce	
Seafood Tempura	195
Prawn, fish and calamari on a bed of green salad, served with tartar sauce	
Quinoa with Spinach (V)	160
Quinoa, spinach, cherry tomatoes, roasted pepper, egg, feta cheese, soy-mustard dressing – Add chicken strips 50 – Add grilled garlic butter prawns 70	
Arancini (V)	95
Crispy risotto balls stuffed with mozzarella, accompanied by our classic marinara sauce	
Chickpea Shashuka (V)	145
Chickpeas, bell peppers, olives and mushrooms simmered to perfection, accompanied by freshly baked ciabatta	
Bobotie Spring Rolls	95
Crispy spring rolls filled with traditional bobotie, served with sweet red onion marmalade and creamy banana yoghurt	
Vegetarian Spring Rolls	75
Seasonal Julienne vegetables served with tzatziki sauce	

pasta & rice

Pasta Carbonara	195
Bacon, Parmesan, egg, garlic, butter, fresh herbs	
Chicken & Mushroom Pasta	225
Pan-seared chicken and mushrooms in a creamy white wine and garlic sauce, topped with Parmesan	
Arrabiata Pasta 🌶️ (V)	165
Al dente pasta in a vibrant, chili tomato and garlic sauce, garnished with fresh herbs	
Sicilian Pasta (V)	195
Mediterranean-style pasta with roasted tomatoes, olives, feta and artichokes, finished with aromatic basil pesto	
Creamy Seafood Pasta	285
Al dente pasta with mussels, prawns and squid gently cooked in a creamy white wine sauce	
Mushroom Truffle Risotto	210
Creamy risotto with mushrooms, enhanced with white wine, vegetable stock, with a drizzle of truffle oil and toasted parmesan	
Spanish Risotto	245
A rich and creamy Arborio rice tossed with panfried Chorizo, prawns and green peas, finished with freshly grated Parmesan cheese	
Charcuterie Platter	275
A selection of Italian cured meat, cheese, seasonal fruits and preserves	

seafood

Moules	205
West coast mussels cooked in creamy white wine sauce, served with crusty bread	
Hake & Fries	185
Deep-fried tempura hake with fries and tartare sauce	
Garlic Butter Prawns	230
Panfried prawns served with savory rice, seasonal salad and lemon-garlic butter sauce	
Catch of the Day	245
Served with mashed potato, seasonal vegetables and a caper butter sauce	

meat

Grilled Lemon & Garlic Chicken Breast	230
Served with potato fries and salad Choose between mushroom sauce or pepper sauce	
Chicken Stack	245
Layers of tender chicken breast, smoky bacon, spinach and melted mozzarella, topped with avocado	
Thai Green Chicken Curry	220
Chicken breast, fried and coated in Thai curry paste, then slowly cooked in coconut cream, served with basmati rice and salsa, toasted with coconut flakes and nuts	
Grilled Kudu	295
With potato gratin, carrot purée, seasonal vegetables, and cranberry jus	
Lamb Chops	325
Herb-infused lamb chops with rich rosemary gravy, roasted potatoes and seasonal vegetables	
STEAKS	
Served with French fries or potato mash	
180 g 250 g Beef Fillet	245 325
250 g Sirloin	245
SAUCES	45
Green Pepper Mushroom Béarnaise Cheese	
SIDES	
Summer side salad	45
Onion rings	40
Roasted veggies	45
French fries	45

signature dishes

Traditional Bobotie	195
With fragrant rice, banana, chutney and raisins	
Cape Malay Chicken Curry	185
With sambal, chutney, rice and yoghurt	
Beef Chicken Vegan Burger	195
Served with fries and onion rings	

desserts

CRÊPES	
Cinnamon & Sugar	55
Caramel & Banana	65
Crêpes Suzette	90
Belgian Waffles	65 85
Full or half waffle with cream or ice-cream	
TARTS	
Lemon Tart	80
Norwegian Success Tart	85
CAKES	
Carrot Baked Cheese Cake	70
Traditional Malva Pudding	85
With cream Anglaise and ice-cream	
Homemade Apple Crumble	75
With vanilla ice-cream or cream	
Affogato	90
Vanilla ice-cream, Amaretto liqueur and Italian espresso	



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Create your own bottle of wine to take home or enjoy with dinner

A must-do on any Franschhoek visit!

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