

STARTERS

OYSTERS // 115

pineapple & jalapeño OR raspberry, vinegar & red onion

SOUP (V) // 110

soup of the day

BEEF TARTAR // 185

fillet, mayonnaise, chilli crisp, radish, pommes frites

CHICKEN SKEWER // 145

chicken thigh, cashew romesco, zucchini and kale salad, olive & capsicum tapenade

BEETROOT TARTAR (V) // 130

black sesame, citrus, dill, avocado, seed cracker

PRAWN TOAST // 185

wasabi mayo, pickled red onion, coriander, tobiko

CRISPY CALAMARI // 165

lemon-szechuan pepper sauce, tempura green onion

OXTAIL // 155

oxtail, vetkoek, mebos, crispy onion, aioli

SALADS

COBB SALAD // 215

gorgonzola, chicken thigh, Baby Gem, bacon, egg, avocado, herb vinaigrette

SUMMER SALAD (V) // 180

rocket, melon, cucumber, pecan nuts, feta, basil, lime dressing

STEAK SALAD // 235

125g sirloin, slaw, coriander, roasted cashew nuts, spicy dressing

SMOKED SALMON TROUT SALAD // 275

lettuce, cucumber, edamame, avocado, tahini dressing, seed cracker

MAINS

RISOTTO (V) // 220

leek and pea, parmesan, crispy leeks

SPICED AUBERGINE (V) // 165

parmesan, couscous, green beans, tomato emulsion

CHICKPEA & BEAN CURRY (V) // 195

butter curry sauce, roti, fragrant rice, tomato sambal

SEAFOOD RIGATONI // 395

chilli and garlic prawns, mussels, chorizo, tomato, parsley, lemon, parmesan

SOLE // 275

pan-fried sole, couscous, lemon beurre blanc, herb salad

SEA BASS // 415

pan-fried sea bass, fermented black bean chilli, sweet potato bake, bok choy

PRAWN CURRY // 365

prawn butter curry sauce, roti, fragrant rice, tomato sambal

GRILLED PRAWNS // 610

coal-grilled, lemon-butter sauce, cucumber salad, fries

FISH AND SHELLFISH FOR TWO // 1250

sea bass, prawns, calamari, mussels, lemon butter, fragrant rice, cucumber & feta salad

DUCK // 325

confit leg, beetroot & chilli salsa, fennel, pecan nuts

MAINS

GRILLED CHICKEN THIGHS // 355

salsa verde, chipotle crème, lime, black bean salad

CHICKEN BURGER // 175

brioche bun, grilled chicken breast, lettuce, tomato, red onion, aioli, gherkins, fries

PORK BELLY // 275

maple-glazed pork belly, gorgonzola, broccoli, apple, mash

BRAMBLES BURGER // 195

brioche bun, emmenthaler, lettuce, tomato, red onion, pickles, mayonnaise, BBQ sauce, fries

SIRLOIN 250g // 355

chilli-herb butter, broccolini, brown mushrooms, jus, fries

BRAISED SHORT RIB // 475

braised short rib, confit leek risotto, seasonal greens

MEAT PLATTER FOR TWO // 1150

250g fillet, lamb ribs, lamb sausage, pork belly cubes, chicken skewers, jus, fries

SIGNATURES

PORK CUTLET // 310

spicy crumble, spring onion, tomato smoor, crispy potato, jus

FILLET 250g // 430

garlic-whiskey sauce, braised leeks, seasonal greens, fries

RIBEYE 300g // 495

jus, Lyonnaise potatoes, seasonal greens

T-BONE 750g // 720

seasonal greens, jus, mustard, fries

LAMB CUTLETS 350g // 540

raisin-caper salsa, jus, spiced parmesan aubergine

SILENT VALLEY WAGYU SIRLOIN 300g // 1350

seasonal greens, jus, fries

DESSERTS

BERRIES AND CREAM // 135

marinated berry salad, berry sorbet, yoghurt mousse

VANILLA MANGO BRÛLÉE // 125

rock sugar, mango gel

MALVA PUDDING // 135

vanilla ice cream, croissant anglaise, apricot

54% CALLEBAUT CHOCOLATE BAVAROIS // 145

orange crumble

CHEESE CAKE // 145

carrot cake base, candied carrot, ginger gel, pecan nuts

ARTISANAL ICE CREAM OR SORBET SELECTION // 125

white chocolate berry crumble, berry salad

CHEESE BOARD // 235

selection of local cheeses, preserves, pickles, flatbread, seed crackers

Vegan options available

Please inform your server of any allergies — our kitchen handles common allergens and cross-contact may occur.



BRAMBLES