

# menu



## OUR PHILOSOPHY

To make your visit and dining experience as pleasurable as possible. We are passionate about what we do! With a commitment to sourcing the freshest produce seasonally, our chefs utilise locally-sourced ingredients across all areas of the continually evolving contemporary menu, to deliver a unique dining experience.

Everything is made fresh in house under the watchful eye of our executive head chef who has honed his skills for more than 25 years in various inspirational kitchens in Northern Europe. Suppliers are carefully selected based on their beliefs in sourcing produce/rearing animals, in a time-honoured nature way, free from chemicals and unnatural additives.

We are extremely grateful to Josip and Kiki, our very dear friends from Zagreb, Croatia, who have shared with us the baking methods that they have been fine-tuning for decades. We hope you'll enjoy the crisp, light, wood-fired bases as much as we do.

Please let us know how you find them!

Please kindly note that in the best interests of getting everybody's food out to them as efficiently as possible, we do not allow adjustments to menu items.

*Thank you for dining with us!*

### WE BELIEVE IN TEAMWORK

Our culture is that our collective family all play a vital role in providing an experience of which we are proud. We therefore graciously share any gratuities amongst all service, kitchen, and bar staff excluding managers. Thank you for dining with us.

# menu

## TASTING CANAPE PLATTER

**TASTING PLATTER R125 11.30am – 5.30pm**

*Choose any Four from the following list*

Recommended wine pairing '**Slanghoek Vonkel Brut**'

### **RUSSET PROTEA**

Miso & Ginger Braised Pork Belly, Apple Chutney, Crackling

### **BATTLING GLIDER**

Halloumi & Mushroom Croque Madame, Roasted Cauliflower, Toasted Almonds (v)

### **STRIPED SWALLOWTAIL**

Grilled Hake, Avocado Cream, Hollandaise Glaze

### **BUSH SCARLET**

Red Pepper Hummus, Roast Capers, Tempura Baby Marrow (v)

### **GRASS JEWEL**

Pecorino Frittata, Crispy Garden Spinach (v)

### **COAST PURPLE TIP**

Belgium Dark Chocolate Fondant, Blueberry Cream



# menu

## SUMMER SALADS

**BEEF CARPACCIO, PICKLED STRAWBERRIES, WALNUTS,  
VEGETABLE CRISPS R135**

**HONEY AND MUSTARD ROAST CHICKEN BREAST, CHEDDAR,  
CRISPY BACON PIECES R125**

**ROASTED MEDITERRANEAN VEGGIES, HALLOUMI, ROCKET PESTO (V) R125**

**DEEP FRIED WHITEBAIT, LEMON PARSLEY MAYO, CRISP GREEN SALAD R125**

**PROVENCE 'VIRGIN' SALAD NICOISE (V) R105**

Classic combination of seasonal leaves, anchovies, olives, free range egg, capers, fine beans, potato, tomatoes

**CLASSIC SALAD CAPRESE (V) R105**

Plump fresh tomatoes & herb infused Italian buffalo mozzarella drizzled with a fruity virgin olive oil & balsamic vinegar dressing

**GANZVLEI BLUE CHEESE & PICKLED PEAR SALAD R115 (V)**

Local award winning Ganzvlei blue cheese, pickled pear, mixed leaves, roasted pine nuts, ciabatta croutons, yoghurt & honey dressing



# menu

## LIGHT BITES

### **A DELICIOUS BOWL OF HOMEMADE SOUP R52**

With house made bread & whipped butter

### **PORK APRICOT & WALNUT TERRINE R99**

A Butterfly Blu favourite – our own rustic marbled pork, pistachio & apricot terrine with crisp rye, apple beignet and a Butterfly Blu salad

### **SEAFOOD MEDLEY TART R99**

Crispy pastry case, buttered leeks, pan grilled hake, clams, mussels, shrimps, hollandaise top, pesto glazed cherry tomatoes to finish

### **HAND CRAFTED THAI STYLE FISH CAKES R 99**

Served on a salad of pecans, raisins & rocket, sweet & sour cucumber dipping sauce

### **PULLED 'CHARLESFORD' PORK BAP R115**

Slow roasted marinated Charlesford Farm pork shoulder, dressed atop a toasted onion and cheese bap with our own spicy mango chutney, chilli mayo, served with a crunchy apple beignet & red cabbage slaw

### **TOFU KATSU CURRY R135 (V)**

Crispy panko covered tofu, a coconut and Asian inspired curry sauce with fragrant basmati rice, housemade chapatis & pineapple chutney



# from the Sea

## **LINE FISH OF THE DAY R165-R195**

Fresh Linefish fillet, parsley, lemon and pecorino crust, stir fried vegetables and egg noodles

## **SEAFOOD VONGOLE ITALIAN LINGUINE R 155**

Clams, mussels & calamari, white wine, garlic, fresh herbs, lemon, cherry tomato & caper sauce

## **TASTING PLATTER FOR ONE R 300**

3 Chargrilled prawns, oven baked linefish fillet, golden crispy calamari, mussels 'our way', crispy greens, lemon garlic aioli, rustic chips, butterfly blu salad

## **FRAGRANT SEAFOOD CURRY R165**

Cooked in a mild blend of coconut milk and asian spices served with basmati rice, chapatis & pineapple chutney

**TEMPURA HAKE FILLET** with rustic chips **R125** or with salad **R135**  
crispy onion rings, tomato chutney, tartar sauce

## **MARINATED GRILLED PRAWNS R165**

Hot & Spicy 5 grilled extra-large plump prawns atop house made tagliatelle, broccoli, lemon & chilli oil

**GOLDEN CRISPY CALAMARI STRIPS** with rustic chips **R125** or with salad **R135**  
Deep fried calamari, lemon wedges, crispy greens & rustic chips

## **STUFFED SQUID LINGUINE R145**

Calamari, pea & pepper stuffed squid tubes served in a piquant tomato sauce with Italian chorizo, toasted almonds and Ottima linguine

## **MOULES MARINIERE OUR WAY R 155**

Served with crispy bacon, orange infused cream, herb & garlic flatbread



# from the Land

## **CHARGRILLED OSTRICH GOURMET BURGER R125**

Ostrich & herb infused patty, adorned with feta, lettuce, tomato, streaky bacon on a housemade Sesame Bun with red onion jam and house Barbeque Sauce, served with a side of smoked paprika & rosemary dusted potato wedges

## **MISO & GINGER BRAISED PORK BELLY R145**

Aromatic slow cooked Charlesford Farm pork belly served with a pork cabbage dumpling, imported black pudding and a flavor packed ginger, pork & apple cider glaze

## **SEARED LAMB RUMP FILLET R225**

'Served pink' with barlotti bean risotto and vegetable crisps

## **250G FREE RANGE BEEF FILLET R210**

Aged minimum 28 days. wild mushroom or bearnaise sauce, rustic chips

## **300G FREE RANGE BEEF RIBEYE R190**

Aged minimum 28 days. wild mushroom or bearnaise sauce, rustic chips



# Pizza

**MEDIUM**  
28CM

**LARGE**  
35CM

**FOCACCIA 28CM R48 35CM R60**

Olive oil, feta, garlic, rosemary

**SPLIT 28CM R115 35CM R145**

Chicken, pepperdew, mozzarella, oregano, olives, capers

**SVINJA 28CM R115 35CM R145**

Sweet barbeque sauce, pork, mozzarella, sweet red onion, peppers

**MARGHERITA 28CM R70 35CM R95**

Tomato sauce, mozzarella, oregano

**SUNKOM 28CM R75 35CM R105**

Tomato sauce, mozzarella, ham

**KARIJOLA (THE VEGETARIAN) 28CM R95 35CM R125**

Tomato sauce, mozzarella, zucchini, fresh tomatoes, peppers, mushrooms and olives

**PICANTE 28CM R115 35CM R145**

Tomato sauce, mozzarella, ham, bacon, peppers, salami

**VIS 28CM R115 35CM R155**

Tomato sauce, mozzarella, Charlesford pancetta, rocket, brie and figs

**MAMICA 28CM R110 35CM R140**

Tomato sauce, mozzarella, avocado, bacon, feta

**KOMIZA 28CM R120 35CM R140**

Tomato sauce, mozzarella, asparagus, mushroom, anchovy & olives

•PIZZA EXTRAS•

Zucchini, Peppers, Olives, Mushroom, Onion, Fresh Tomatoes,  
Pineapple, Bacon, Ham, Rocket, Feta, Avocado, Salami **28CM R15 35CM R20**

**(Gluten free bases – add R18 supplement)**

*add a twist*

# side orders

## SIDES

TWICE COOKED RUSTIC CHIPS **R35**

CREAMY HOT MUSTARD MASH **R35**

STEAMED GREEN BEANS, PECORINO SHAVINGS, GARLIC BUTTER **R40**

BUTTERFLY BLU SALAD **R55**

BRAISED RED CABBAGE WITH APPLE AND RAISINS **R40**

CIABATTA & BUTTER **R22**

# little feet

**OSTRICH MEATBALLS R80**

Tomato & basil sauce with tagliatelle

**MACARONI CHEESE (V) R60**

**MACARONI CHEESE R96**

With buttermilk free range chicken milanese

**BREADED FREE RANGE CHICKEN BREAST FILLET R85**

Served with chips

**CAPTAIN'S FISH FINGERS R85**

Hake fish fingers & chips

**MARGARITA R60**

Pizza Margarita



# something sweet

**BELGIUM DARK CHOCOLATE FONDANT WITH CREAMY COCONUT ICE CREAM R60**

**RASPBERRY ICE SOUFFLE R60**

Raspberry jelly, meringue dust

**SUMMER PUDDING R55**

Crème fraiche, berry coulis, honey yogurt ice cream

**BAKED VANILLA BEAN CHEESECAKE R60**

Served with housemade vanilla ice cream and blueberry jam

**CHOCOLATE WHISKY MOUSSE R60**

Coffee cream, sable biscuits, ganache sugar cubes

**FRESH SEASONAL FRUIT SALAD R55**

Served with housemade vanilla ice cream

**HOUSEMADE ICE CREAM, SWEETIES AND CHOCOLATE SAUCE R50**

**LEMON CURD CRÈME BRULEE, SHORTBREADS, CANDIED ORANGE PEEL R60**

**CHEESE PLATTER FOR ONE R95**

Trio of award winning Ganzvlei Farm cheeses, with housemade chutney, oat biscuit, fresh fruit & garden leaves



# wine

## SPARKLING WINES

### **SLANGHOEK VONKEL BRUT | RAWSONVILLE R160 GLASS R45**

Wine magazine best value winner. Toasty, fresh, with crisp acidity.

### **BARTINNEY BRUT SAVAGÉ MÉTHODE CAP CLASSIQUE | STELLENBOSCH R240**

Red apple and oatmeal biscuit flavours are open and expressive on entry, performing with metered intensity on a tart and crisp palate. The refreshing finish rounds off the wine's sultry performance on the palate.

### **RHEBOKSKLOOF MÉTHODE CAP CLASSIQUE 2008 | PAARL R268**

A complex banquet of fruit flavours with some yeasty and biscuity notes, resulting from its extended maturation on the secondary lees. A stunning Vintage made in the traditional French way from pure Chardonnay.

## SAUVIGNON BLANC

### **ZORGVLIET SILVER MYN | STELLENBOSCH R140 GLASS R42**

Ranked 2nd in blind tasting of 52 Sauvignon Blancs. Green melon, kiwi fruit & fig. Gooseberry zip, linear, crisp & racy.

### **FIRST SIGHTING | CAPE AGULHAS R172**

Full yet fresh on palate whilst retaining expressive tropical & citrus fruit on the nose.

### **ATARAXIA | HEMEL EN AARDE R210**

A wine of substantial poise, length & charm favouring individuality & signature cool-climate minerality. We love it!

### **SPRINGFIELD LIFE FROM STONE | ROBERTSON R268**

Stones have no flavour they impart on wine, simply less soil which means more intense fruit flavours in this delicious, world famous Sauvignon Blanc.



# wine

## CHARDONNAY

### **WELTEVREDE VANILLA | ROBERTSON R135**

A light golden colour, wooded chardonnay. Peaches, a touch of zesty lime & a pleasant, lingering flavour of Vanilla.

### **OAK VALLEY, BENEATH THE CLOUDS | ELGIN R210**

The summer south-east wind brings a blanket of cloud that slows the ripening and brings incredible character. Lightly oaked for structure yet a beautiful crisp freshness which lingers long after.

### **HARTENBERG | STELLENBOSCH R230 GLASS R59**

Fresh lemon & lime followed by creamy nuttiness on the nose. Complex structure, vibrant crisp palate. An elegant oak finish.

## CHENIN BLANC

### **KAAPZICHT | STELLENBOSCH R135 GLASS R42**

Ripe quince, pineapple and stone fruit. Lightly textured palate, with a hint of sweetness and balancing crunchy acid, results in a brisk finish.

### **AA BADENHORST - SECATEURS | SWARTLAND R172**

The blend spent time on its lees in concrete tanks. This important part of maturation of the wine creates incredible texture & palate weight. The aromas are flinty with honey.

## WHITE BLENDS & SEMI-SWEET

### **FAIRVIEW LA CAPRA BOUQUET FAIR | SUIDER-PAARL R135**

An alluring full-bodied mouth feel with peach flavours following through on the palate. Well-balanced acidity and sweet floral hints that result in a refreshing finish.

### **GROOTE POST THE OLD MAN'S WHITE | DARLING R155**

Fresh Sauvignon Blanc based wine, displaying guava & golden delicious apple flavours. Wonderful value.



# wine

## MERLOT

### VONDELING PETIT ROUGE | PAARL R135 GLASS R42

Vitis Vinifera Gold medal 2015 - Vibrant aroma of cherries, subtle raspberry & soft, black pepper. Refined tannins & smooth finish.

### RICKETY BRIDGE | FRANSCHHOEK R195

Notes of red cherry and ripe plum layered with herbal nuances and hints of oak spice on the nose. A juicy palate with red currants and blueberries gives way to lingering dark chocolate flavours.

### LONGRIDGE | STELLENBOSCH R240

Medium bodied. Ripe, yet soft tannins complement aromas of plump dark, red fruit and ripe strawberries with a hint of dark chocolate on the nose. Great balance!

## CABERNET SAUVIGNON

### VAN LOVEREN RHINO RUN | ROBERTSON R145

A Cabernet Sauvignon with quality & conservation at it's core. Awarded 4 stars John Platter. Excellent value.

### STELLEKAYA 2012 R210

An intense, full bodied wine, with cedar, black currents and hints of cranberries. Good balance between fruit, acidity and wood character.

## PINOTAGE

### CONRADIE | NUY VALLEY R210

Aged for 14 months in American Oak barrels. Boldly fruity with well integrated spiciness & dusted with a smoky finish.

### DIEMERSFONTEIN | WELLINGTON R225 GLASS R59

The original, unique, & great coffee pinotage. Soft, easy-drinking & juicy – a South African gem.



# wine

## RED BLENDS

### **DIEMERSFONTEIN HARLEQUIN | WELLINGTON R160**

A unison of Shiraz & Pinotage to spice up your day with notes of blackcurrant, plums, & mocha.  
A delicious mouthful of sweet fruit and mouth-filling juicy tannins.

### **ZEVENWACHT THE TIN MINE RED | STELLENBOSCH R54 R178**

A multi-layered wine in the Rhone style with impressive density of palate and persistent yet subtle tannins perfectly offset by balanced acidity for remarkable length of finish.

### **GABRIËLSKLOOF, THE BLEND | BOTRIVIER R205**

Delicate violets and black fruit with hints of vanilla & tobacco leaf in this Bordeaux-style blend.  
Refined velvety tannins with an elegant but juicy palate. Superb!

## ROSE

### **RICKETY BRIDGE FOUNDATION STONE | FRANSCHHOEK R42 R145**

The perfect anytime wine - dry traditional Rose with juicy red cherries, strawberries, turkish delight, & touch of spice.

### **KAAPZICHT PINOTAGE ROSE | STELLENBOSCH R150**

Light Salmon Pink colour with buckets of strawberries bursting through on the nose.  
Light & refreshing on the palate.



# wine

## CELLAR SELECTION

### **KAAPZICHT KLIPRUG | CHENIN BLANC | STELLENBOSCH R262**

Wonderful sun-ripe yellow fruit with crunchy apple, fresh pineapple & a lick of oak. A rich core of fruit on the mid-palate builds to a crisp, dry finish.

### **VONDELING MONSONIA | SHIRAZ | PAARL R268**

5 Stars John Platter - Svelte Dark fruit, chocolaty richness & under tones of earthy truffles. A full texture and a long complex finish.

### **ATARAXIA PINOT NOIR | HEMEL EN AARDE R353**

The svelte nose offers up a fine blend of red cherries, pomegranate, delicate forest floor & a hint of spice & new oak. On the palate, the wine is sensual and embracing, exhibiting excellent focus on the suavely-tannic finish.

### **GRANGEHURST DAYLEA RED 2007 | STELLENBOSCH R295**

This ten year old Shiraz/Cabernet Sauvignon blend, crafted by red wine specialist Jeremy Walker offers the structure and character of a ten-year-old wine at incomparable value.

### **FIRST XI, THE PARTNERSHIP | FRANSCHHOEK R288**

A delightful Bordeaux style blend driven by AB De Villiers & other South African cricket legends. Great fun to drink.

