

# — THE VERANDAH —

## *Lunch menu*

We have spent years sourcing supply from this veritable garden of life and our focus and efforts are not simply to find the best ingredients in quality and flavour but more so ingredients grown in season, using sustainable practices from farmers, producers and foragers who make as little impacted on the land and sea that provide these gifts.

Once these ingredients are in our kitchens, our efforts are then to show restraint and simplicity, use the knowledge and techniques from years of learning to create dishes that showcase the ingredient and its magical flavours and present our guests with a taste of the bounty from the land and sea we live by.



*Aperitifs*

<b>BELLINI</b> White peach purée, Prosecco	220
<b>HERBAL SPRITZ</b> Fresh mint, cucumber, simple syrup, lemon, Méthode Cap Classique	195
<b>APEROL SPRITZ</b> Aperol, Prosecco, sparkling water	180
<b>GIMLET</b> Bombay, freshly squeezed lime juice, simple syrup	140
<b>76 ORANGE CARROT</b> Mirari limited celebration gin, fresh carrot juice, lemon juice, maple syrup and jalapeño	170
<b>HONEY BUNCH</b> Bains whiskey, freshly squeezed lemon juice, homemade honey syrup and bee pollen	140

*Signature Cocktails*

<b>ROSE AND ROSÉ</b> Cape Town Pink Lady gin, Aperol, Mount Nelson rosé, white chocolate syrup, spiced raspberry purée, lemon	195
<b>PORTRAIT</b> Cape Town Classic gin, rooibos and grapefruit syrup, lemon, tonic water	165
<b>THE GAZETTE</b> Tokara Cape Brandy, blueberry apple and cinnamon purée, lemon, Cellulose	240
<b>NIGHT SKY</b> Six Dogs gin, night syrup (activated charcoal, lavender and hibiscus), lemon, tonic water	195
<b>INDIGENOUS</b> Vusa vodka, Wilderer Fynbos, kiwi and Cape Fynbos, lemon, garden mint and cucumber	190
<b>FOUR NOBLE TRUTHS</b> Aqua Zulu Cachaça, pineapple and roasted coconut purée, lime	170
<b>GREENWOOD</b> Leonista Agave, lemongrass, basil, cucumber, lemon, sugar syrup	225
<b>THE CORRESPONDENT</b> Musgrave Black Honey, Mount Nelson cold brew coffee, vanilla and hazelnut syrup	165
<b>TREASURE CHEST</b> KVV 10 Year Old, Caperitif, honey, orange bitters	165



*Signature Cocktails*

<b>ORBIT</b> Bains Grain Whiskey, Wilderer Fynbos, lemon, elderflower	145
<b>THE PRINCE</b> Musgrave Potstill Brandy, spiced raspberry purée, thyme, lime	220
<b>THE FIRST</b> Six Dogs Blue gin, jalapeño, garden mint, white chocolate and raspberry syrup	290
<b>WINDSOR CLUB</b> Boschendal Brandy X.O, Earl Grey syrup, soda	265
<b>HARMONY   NON-ALCOHOLIC</b> Rooibos and grapefruit syrup, lemon, salt, Lemonade	80
<b>EARLY BIRD   NON-ALCOHOLIC</b> Mount Nelson cold brew coffee, white chocolate and hazelnut syrup, tonic water, lemon	90

*Clean Cocktails*

<b>GREEN GODDESS</b> Vusa Vodka, cucumber and mint water, basil, lemon, soda	130
<b>GERANIUM FLOWER</b> Inverroche Classic gin, geranium herb, rose syrup, strawberry purée, lemon, sugar free tonic	280
<b>GINGER BOOST   NON-ALCOHOLIC</b> Vanilla, ginger, pineapple purée, lemon	100

*Refined Classics*

<b>ROYAL MARGARITA</b> Don Julio Reposado, lime juice, agave syrup	400
<b>VODKA MARTINI</b> Grey Goose, Martini dry, lemon or olive	300
<b>GIN MARTINI</b> Tanqueray No. 10, Martini dry, lemon or olive	285
<b>ESPRESSO MARTINI</b> Grey Goose, Kahlúa, espresso	320
<b>OLD FASHION</b> Hennessey VSOP, sugar cube, orange bitters	320
<b>WHISKEY SOUR</b> Glenmorangie Nectar D'OR, Cellulose, lemon juice, sugar syrup	320
<b>PASQUALI NEGRONI SPRITZER</b> Tanqueray No. 10, Campari, Martini Rosso, fresh basil and Prosecco	230

## CHAMPAGNE

Moët & Chandon Brut Impérial <i>from Epernay (N.V)</i>	490 / 2 450
Moët & Chandon Brut Rosé Impérial <i>from Epernay (N.V)</i>	520 / 2 600
Veuve Clicquot Yellow Label <i>from Reims (N.V)</i>	650 / 3250
Veuve Clicquot Brut Rosé <i>from Reims (N.V)</i>	690 / 3 350

## MÉTHODE CAP CLASSIQUE

Boschendal Brut <i>from Franschoek (N.V)</i>	155 / 750
Le Lude Reserve Brut <i>from Franschoek (N.V)</i>	190 / 950
Graham Beck Brut <i>from Franschoek (N.V)</i>	170 / 850
Boschendal Brut Rosé <i>from Franschoek (N.V)</i>	155 / 750
Le Lude Reserve Brut Rosé <i>from Franschoek (N.V)</i>	190 / 950
Graham Beck Brut Rosé <i>from Franschoek (N.V)</i>	170 / 850

## PROSECCO

Zardetto Private Cuvée <i>from Conegliano (N.V)</i>	190 / 950
Zardetto Rosé <i>from Conegliano (N.V)</i>	1 100

## WHITE WINE

Newton Johnson Sauvignon Blanc 2020 <i>from Hemel-en-Aarde</i>	155 / 600
Klein Constantia Sauvignon Blanc 2023 <i>from Constantia</i>	240 / 950
Brookdale Mason Road Chenin Blanc 2022 <i>from Paarl</i>	150 / 600
Glen Carlou Wooded Chardonnay 2022 <i>from Stellenbosch</i>	190 / 750
Vriesenhof Unwooded Chardonnay 2022 <i>from Stellenbosch</i>	130 / 550
Paul Cluver Close Encounter Riesling 2022 <i>from Elgin</i>	140 / 550

## ROSÉ

Mount Nelson Pinotage 2022 <i>from Stellenbosch</i>	140 / 550
The Valley Pinot Noir 2022 <i>from Elgin</i>	160 / 600
Creation Grenache Noir 2022 <i>from Walker Bay</i>	175 / 700

## RED WINE

Ataraxia Pinot Noir 2020 <i>from Hemel-en-Aarde</i>	200 / 800
David Finlayson Merlot 2021 <i>from Stellenbosch</i>	140 / 550
Rijks Touch Of Oak Pinotage 2022 <i>from Tulbagh</i>	220 / 800
De Morgenzon Syrah 2020 <i>from Stellenbosch</i>	225 / 900
The High Road Cabernet Sauvignon 2019 <i>from Stellenbosch</i>	220 / 800
Mount Nelson Red Blend <i>from Stellenbosch</i>	165 / 650



**CAPE CRAFT BEER ON TAP**

Jack Black Brewer's Lager Draught 330ml or 500ml/  
Jack Black Pale Ale 330ml or 500ml  
CBC Pilsner Draught 330ml or 500ml

75 / 125  
80 / 130  
75 / 125

**LOCAL SELECTION**

Castle Lager  
Castle Lite  
Savanna Dry  
Savanna Light

70  
70  
90  
90

**INTERNATIONAL SELECTION**

Heineken Draught 300ml or 500ml *from Netherlands*  
Corona *from Mexico*  
Windhoek Lager *from Namibia*

80 / 120  
80  
75

**NON-ALCOHOLIC**

Heineken Zero *from Netherlands*  
Devils Peak Hero to Zero *from South Africa*

75  
75

# Lunch menu

Starters

## SALDANHA BAY OYSTERS

6 Oysters, mignonette, lemon (SF, SD)	275
6 Oysters, green nam jim, cucumber and pickled daikon (SF, S, A, SD)	275
6 Baked oysters with lemon, parsley and panko (SF, GL)	275

## OSCIETRA CAVIAR 30G (F, E, GF, D, A)

Buckwheat blini, chopped egg, parsley, onion, sour cream	4500
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## SOY CURED NORWEGIAN SALMON (F, A, S, SD, E)

Roasted brinjal chutney and pickled shimeji mushrooms and miso aioli	250
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## SWEET CORN, GINGER AND CRAB SOUP (S, D, GL, SF, E)

Creamed sweetcorn and ginger soup, Mozambique crab and basil mayonnaise	200
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## CHARRED TOMATO AND FENNEL SOUP (V, VG, GL)

Oven roasted tomato and fennel soup, coconut yogurt, croûtons	150
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## RAW BEEF (D, GL, MU, E)

Ground chalmar rump, mustard mayonnaise, fried capers, Gorgonzola, rocket and sour-dough toast	280
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## CAESAR SALAD (F, GL, A, V, SF, E)

<i>With chicken R270, with prawn R285, with pancetta R275</i> Baby gem lettuce, croûtons, shaved parmesan, Caesar dressing	250
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## GREEN SALAD (VG, V, GF)

Green beans, cucumber, baby marrow, broccoli, avocado, rocket and baby gem, olive oil and lemon vinaigrette	220
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## GREEK SALAD (D, V, GF)

Mixed bell peppers, feta, plum tomato, red onion, Kalamata olives, cucumber, lemon and herb dressing	230
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Mains

## CHALMAR BEEF SIRLOIN 300G (GF, D)

Peppercorn sauce, fine green beans, hand cut chips	380
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## CHALMAR BEEF FILLET 250G (GF, D)

Mushroom ragout, roasted new potatoes, broccoli and cauliflower purée	480
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Mains

**CHEESEBURGER** (GL, SS, D, SD, G, E) **280**  
 100% Angus beef, potato bun, caramelised onion, aioli, mature cheddar, lettuce, tomato, pickled cucumber and red onion

**VEGAN MUSHROOM BURGER** (VG, GL, SS, SD) **250**  
 Black bean and mushroom patty, potato bun, caramelised onion, vegan mozzarella, lettuce, tomato, pickled cucumber and red onion

**TIKKA CHICKEN FOLD OVER** (GL, G, D, SD) **230**  
 Garlic naan, pickled cucumber, carrot salad, yogurt and lemon atchar

**THE 'NELLIE' CLUB SANDWICH** (D, GL, E) **275**  
*Choose between white, whole wheat or sour-dough*  
 Iceberg lettuce, tomato, mature cheddar, chicken, mayonnaise, avocado, bacon, fried egg

**BEER BATTERED KINGKLIP** (F, A, GL) **360**  
*Sustainably sourced from Indian and Atlantic oceans*  
 Aioli, hand cut fries and side green salad

**BUTTERNUT RAVIOLI** (E, D, GL) **280**  
 Beurre noisette, baby spinach, crispy sage and parmesan

**CHEF'S SIGNATURE VEGETABLE RAMEN** (VG, GF, A, S) **300**  
 Spiced vegetable broth, rice noodle, shitake, nori, tofu, chickpea tempeh

**CHEF'S SIGNATURE CURRY** (D, GL, A, SD) **375**  
 Chicken, lamb or vegetable (VG, G)  
 Basmati rice, poppadoms, sambals, potato samosas and roti

**SOUTH AFRICAN CHEESE SELECTION** (D, GL, SD, N, V) **300**  
 Served with condiments, dried fruit and crackers

Desserts

**SEASONAL FRUIT PLATTER** (VG) **160**  
 Served with fruit sorbet

**VANILLA CRÈME BRÛLÉE** (D, E, GL) **145**  
 Served with berry sorbet and croissant crisp

Desserts

<b>BAKED CHEESECAKE</b> (D, E, GL)	<b>160</b>
<i>Served with Chantilly cream and berry compote</i>	
<b>CAKE OF THE DAY</b> (D, E, GL)	<b>160</b>
<i>Served with Chantilly cream</i>	
<b>PLANT BASED BROWNIE</b> (GF, VG)	<b>140</b>
<i>Served with dark chocolate cremeux and raspberry sorbet</i>	
<b>HOMEMADE SCONES</b> (D, GL, E)	<b>110</b>
<i>Served with vanilla cream and homemade strawberry jam</i>	
<b>ICE-CREAM SELECTION</b> (D, E)	<b>145</b>
<i>Vanilla, chocolate, strawberry</i>	

Hot Drinks

<b>SUSTAINABLY SOURCED UGANDA COFFEE</b>	<b>55</b>
<i>Served with milk, oat milk, soya milk, or almond milk</i>	
<i>HOT - Espresso, americano, flat white, cappuccino, latte, mocha</i>	
<i>COLD - Iced coffee, frappé, affogato (75)</i>	
<b>SUSTAINABLY SOURCED LOOSE LEAF TEA</b>	<b>60</b>
<i>Over 40 loose leaf teas and herbal infusions</i>	
<b>ROOIBOS CAPPUCINO</b>	<b>60</b>
<i>Ultra-high grade pure highland Rooibos</i>	
<b>HOT CHOCOLATE</b>	<b>60</b>

**FOOD AND BEVERAGE ALLERGY INFORMATION**

*Should you have specific nutritional requirements or allergens, please do let us know and we will do our best to accommodate your preferences. We cannot guarantee the total absence of allergens in all of our dishes and beverages.*

SS - Sesame Seed, C - Celery, GL - Gluten, E - Eggs, F - Fish, L - Lupin, MU - Mustard,  
M - Molluscs, S - Soya, SD - Sulphur Dioxide, A - Alliums, N - Nuts, D - Dairy, SF - Shellfish / Crustacean,  
VG - Vegan, V - Vegetarian, GF - Gluten Free