

Starters

Tappas, a way to experience more
Small bowls of different dishes
Recommended starter portion is 3 tappas

Pulled pork spring roll with pineapple chutney R29

Feta cheese samosas with courgette and mint salad dressed with balsamic
dressing V R29

Crisp salt and pepper squid with lemon aioli R35

Jar of marinated olives V R29

Mussels in saffron cream R35

Marinated aubergine with roast garlic emulsion and almonds
V R29

Rolled parma ham with cream cheese and fresh melon R35

Smoked salmon with cucumber, cream cheese, nam jim and
crisp rice R29

Chicken and chorizo wontons with tomato chutney R29

Grilled black mushroom with red pepper pesto and parmesan
V R29

Prawn madras with fresh dhanian and papadum R35

Butternut ravioli with chermoula sauce V R29

Grilled chicken livers with chilli and tomato reduction R29

Bread and butter R29

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our SMS data base to keep up to date.



Mains

Pork belly R130

Crisp pork belly served with stir-fry cabbage, spicy Asian broth, sweet potato fries, wasabi mayonnaise and pickled green beans

Norwegian salmon R170

Grilled Norwegian salmon served with light red curry and mussel broth, on a poke style bowl of fresh carrots, roast peppers and courgette with lemon and coriander arrancini bites finished with toasted coconut flakes

Seafood angliotti R135

Prawn, calamari, chorizo, caper and olive angliotti tossed with tomato concasse and chilli, finished with fresh basil and parmesan

Chicken breast with gnocchi R125

Grilled chicken breast served with cream cheese, marinated olives and potato gnocchi finished with fresh rocket, citrus mayonnaise and grated parmesan

Mushroom risotto R125 V

Mushroom risotto made to order served with wilted spinach, confit cherry tomatoes and red wine reduction

Crispy Asian duck R140

Crispy duck served with warm noodle salad of sprouts, carrot and orange finished with Asian onion sauce, soy dressing, cashews and sesame seeds

The Cellar fillet R170

The cellar fillet served with roast butternut, fresh rocket and creamy chermoula sauce finished with potato crisps

Mexican Lamb R170

Grilled lamb cutlet served with slow cooked lamb and bean chilli wrapped in a burrito with avocado and tomato salsa served with whipped sour cream and roast chilli sauce

Falafel vegetable stack R115

Falafel aubergine and roast pepper stack served with fresh rocket and rich chilli, olive and caper tomato concasse

Grilled venison loin R170

Venison loin, rubbed with dukkha, seared and served with orange gel, roast carrots, roast pumpkin, toasted almonds, crisp potato croquets and date chutney finished with a meat jus

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Desserts

The Forest Fairy R60

A deconstructed lemon meringue with short bread, meringues, lemon curd and amaretto ice cream

The chocolate eye R65

White chocolate torte, chocolate earth, berry samosa, berry couli, black pepper tuille and chocolate ice cream

Jinja Ninja R60

Steamed ginger pudding with poached pear, crème patiseur and whipped Chantilly cream

Assorted Ice creams R55

Your waitron will inform you of our daily selection

Crème Brule'

A white chocolate crème brule' served with passion fruit dressing

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