

TAPROOM



HOLE IN THE WALL

FRESHLY TOASTED PEANUTS | 25
LOCAL WET FATTY BILTONG | 80

Sharp side salad – Mixed baby leaves of spinach, rocket, coriander, basil, kalamata olives, parmesan, fresh red onion, spring onion and lemon dressing | R 70

Fired sweetcorn salad – Wood-fired corn, shaved into a salad of pickled red onion, parmesan flakes, toasted nuts, cilantro, flat leaf parsley and finished off with lime juice and extra virgin olive oil | R150

Greek Salad – Cucumber, cherry tomato, feta, olives served with a creamy dill dressing | R 110

Seoul Sizzling Wings – 6 Succulent, Korean sticky BBQ wings, served with a jalapeno tzatziki dip | R 95
(great as a starter)

John Dutton Steak – 250g Sirloin steak, served with cowboy butter, wedges and side salad. | R 220

Maple aioli burger – Double smash burger, wood-fired onions, mature cheddar, crisp lettuce, fresh tomatoes, gherkins and in-house maple aioli sauce on a brioche bun, served with wood fired wedges. | R 200

Spicy Cauliflower Burger – Quinoa & Cauliflower patty, coriander green sauce, chipotle vegan mayo & a fresh cabbage slaw, served with wedges | R 120

Baked Melanzane – Layers of charred aubergine, basil, pomodoro sauce, mozzarella, herbs, and parmesan. Baked in the wood fire oven and served with a sharp side salad | R 180

Keftethes Foldover – Focaccia style foldover, stuffed with Greek style beef meatballs, hummus & fresh rosso onions. Served with a side greek salad. 160

pudding

Rooibos malva pudding – Fable style rooibos infused malva, butterscotch sauce and ice cream | R70

Assorted Home-Made Ice Cream | R55
Affogato | R 60

Please ask your waiter, for more info on desserts, cocktails and specials.

TAPROOM

NEAPOLITAN PIZZAS

NAPLES STYLE WOODFIRED PIZZA

Fired Focaccia pizza - Honey and garlic butter, rosemary, sage, Maldon salt & garlic oil | R 95
Add Mozzarella | R 35

Margherita - Pomodoro base, fior di latte, parmesan, fresh basil, finished with Maldon salt & served with basil oil
R 150

Hawaiian - Pomodoro base, sage & coconut sugared woodfired pineapple, salami, fior di latte, basil leaves, basil oil and garlic oil
R 200

Hot honey - Pomodoro base, local salami, fior di latte, bocconcini cheese, kalamata olives, fresh green chilli, fresh basil & served with chilli-infused honey *Chili Lovers Pizza
R 195

Capricciosa - Pomodoro base, Fior di latte, seasonal mushrooms, & salami | R 180

Berry Brie & Bacon - Pomodoro base, crispy bacon & Brie. Topped with cranberry gel
R 180

BBQ chicken - Pomodoro base, chipotle BBQ woodfired chicken, mozzarella, caramelised onions, jalapenos, fresh rosso onion, local feta, fresh cilantro & garlic oil
R 200

Bacon & Avo - Pomodoro base, bacon & peppadews. Topped with Feta, avocado & garlic oil
R 175

Romano - Pomodoro base, Fior de latte, anchovies, olives, chilli, micro greens, garlic oil | R 160

Harissa Glazed Aubergine (Vegetarian) - Pomodoro base, Fior de latte, Harissa glazed aubergine, Maraschino cherries, capers, dill & a dollop of double fat yoghurt. | R 150

Mycelium (Vegetarian) - White base, cream cheese, cremini mushrooms, shiitake mushrooms, fresh oregano & thyme, fior di latte, smoked tomato tapenade & garlic oil | R 175

Kids

Four cheese Margarita | R 100

Bacon & Pineapple | R 110

Woodfired Potato Wedges | 70

Speak to your waiter about Vegan and Vegetarian options

