

de oewer

om mee te begin...

garnaalkelkie – ons nuwe weergawe van die ou klassieke gunsteling! vars garnale, geposjeer in klapperroom, bedien met avokado, tamatie, vars koljander en 'n "pienk sous"
55

vark 'wanton' – ontbeende vark, toegevoeg in 'n 'wanton' pakkie, bedien in 'n thai-gegeurde dun sop
45

vars aspersies – gerookte franschhoek salm, geposjeerde eier, hollandaise en salm kaviaar
45

aartappel gnocchi – verskeidenheid sampioene, biltong, bloukaas room en vars roket
55

basiliekruid brulee – gerookte tamaties, bokmelkkaas samoosas, balsamiese asynstroop
45

'springroll trio'

- groente met soetrissieblatjang
- gevlokte eend met hoisin sous
- garnaal en vis met wasabi aioli
40

vars uit die tuin...

lamslaai - warm, ontbeende lamsvleis bedien met olywe, fetakaas en geroosterde amandels met 'n mango aioli op vars groenigheid
75

cajun kalamarie en geroosterde vark slaai – vars groenigheid, bessies, gekarameliseerde pynappel en 'n soetrissiesous
65

gesondheidsslaai – oondgeroosterde groente, aspersies en vars roket, bedruip met suurlemoen en kruie olyfolie
50

italiaanse geur...

spinasie en ricotta ravioli – gevulde pasta pakkies, bedien met 'n spek en bloukaasroom
70

'cannelloni' – beesvleis 'bolognaise' vulsel, geroomde spinasie en 'n 3-kaas sous
60

lasagne (v) – botterskorsie, sampioen, spinasie en fetakaas gebak
50

vanuit die see...

'vis en chips' – stokvis, diep-gebraai, aartappelskyfies, tuisgemaakte tartare sous, tamatiesous en vars suurlemoen **75**

visbord – vars geroosterde lynvis, 3 x garnale, gebraaide kalamarie, skyfies en slaai **140**

kalamarie – gebraaide repies, buise en tentakels, bedien op gegeurde rys, suurlemoenbotter **60**

vir die karnivore...

mediterreense burger – tuisgemaakte biefburger met sampioene, spek, uie en kaas - bedien met 'n slaai en aartappelwiggies **70**

'steak' rolletjie – oop, geroosterde ciabata met 150g beeslende, avokado, brie, geroosterde soetpeper en bruin sampioen, roket en aartappelwiggies **75**

thai hoenderkerrie – bedien met basmatierys en vars koljander **70**

oosterse eend roer-braai – gerookte eend, noedels, julienne groente en hoisin sous **80**

vark nek 'steak' – chorizo en grasuie kapokaartappels, appel 'cider' sous en vars bronkors **75**

overberg 'allegartjie' – ons nuwe weergawe van die ou klassieke gunsteling! 100g beeslende, geposjeerde eier met béarnaise, lamslende tjop, boerewors en skyfies **140**

'steak en chips' – biefstuk van die dag, met u keuse van: groente of slaai
skyfies of aartappels
en 3 souse: peper en roosmaryn béarnaise
of mosterd room
of sampioen witwynsous **SQ**

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to tantalize the tastebuds...

- prawn cocktail** – our modern take on this old favourite!
prawns, poached in coconut cream, avocado, tomato
and coriander. dressed with a 'mary rose' sauce **55**
- porkbelly wanton** – deboned porkbelly, wrapped in a
wanton parcel, smothered in a thai style broth **45**
- fresh asparagus** – wrapped in franschhoek salmon trout,
served with a poached egg, hollandaise and salmon caviar **45**
- potato gnocchi** – variety of sautéed mushrooms, biltong,
blue cheese cream and fresh rocket **55**
- basil brûlée** – smoked tomatoes, goats milk cheese
samosas, balsamic glaze **45**
- springroll trio**
- vegetable with sweet chilli chutney
- flaked duck with hoisin sauce
- prawn and fish with wasabi aioli **40**
- ## from the garden...
- lamb salad** - warm, deboned lamb on garden fresh greens
with olives, feta, toasted almonds and mango aioli **75**
- cajun calamari and crispy pork salad** - fresh greens, berries,
caramelized pineapple and a sweet chilli dressing **65**
- health salad** – oven roasted vegetables, asparagus and
fresh rocket, drizzled with lemon and herb olive oil **50**
- ## with Italian flair...
- spinach and ricotta ravioli** – stuffed pasta parcels, served
with bacon and blue cheese sauce **70**
- cannelloni** – beef bolognese filling, creamed spinach and
a 3 cheese sauce **60**
- lasagne (v)** – butternut, mushroom, spinach and feta
cheese bake **50**

Please note that a 10% service fee will be added to
a table of 8 or more.

Thank you for your patronage – enjoy your meal!

from the ocean...

'fish n chips' – deep-fried hake, chips, tartare sauce, tomato sauce and fresh lemon **75**

fish plate – fresh grilled linefish, 3x prawns, fried calamari, chips and salad **140**

calamari – fried steak strips, tubes and tentacles. served on savoury rice, lemon butter and fresh coriander **60**

for the carnivores...

mediterranean burger – our famous home made beef burger with mushrooms, bacon, onions and cheese, served with a salad and potato wedges **70**

steak roll – open ciabata with 150g sirloin, avocado, brie, roast pepper and brown mushroom. served with fresh rocket and potato wedges **75**

thai green chicken curry – served with basmati rice and fresh coriander **70**

oriental duck stir-fry – flaked duck, noodles, julienne vegetables and hoisin sauce **80**

pork neck steak – chorizo and springonion mashed potato, apple cider sauce and watercress **75**

'overberg mixed grill' – our modern take on this old, classical favourite! 100g sirloin, poached egg with béarnaise, lamb loin chop, 'boerewors' and chips **140**

'steak n chips' – beef of the day, with your choice of: vegetables or salad
chips or potatoes
and 3 sauces: pepper and rosemary béarnaise
or mustard cream
or mushroom and white wine sauce **SQ**

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