



MENU

MENU

LIGHT MEALS

SOUP OF THE DAY <i>Please ask your server for details</i>	R75
CAPE MALAY CHICKEN SKEWERS <i>Two grilled marinated chicken skewers, served on citrus labneh with a soft tortilla and julienne salad tossed in a homemade vinaigrette</i>	R160
BEEF BURGER <i>Grilled Wagyu beef patty, caramelised onions, rocket, tomato and kissing gherkins. Served with a side salad or thick cut chips tossed with rosemary and Parmesan.</i>	R160
CAESAR SALAD (V) <i>Cos lettuce, poached egg, garlic croutons, aged Parmesan shavings, capers and a drizzle of creamy Ceasar dressing</i>	R130
FISH & CHIPS <i>Beer battered or simply grilled linefish, homemade tartare sauce, side salad or thick cut chips tossed with rosemary and Parmesan.</i>	R135
LEMON DILL FISH CAKES <i>Homemade fishcakes served with a side salad or thick cut chips and coriander chutney. Two per portion.</i>	R145
1777 CHICKEN TACOS <i>Two soft tortillas filled with marinated rainbow slaw, crispy panko crumbed free range chicken strips and coriander chutney aioli</i>	R105



MENU

LIGHT MEALS

DELUXE SANDWICHES

A warm crispy baguette served with one of the following fillings:

SEARED BEEF

R130

Thinly sliced fillet of beef, horseradish crème fraîche, rocket, caramelised red onions, aged Parmesan and a brush of dijon mustard

PRAWN COCKTAIL

R140

Grilled prawns tossed in a homemade Marie Rose sauce, fresh lettuce and watercress, lemon zest, cracked black pepper and fresh coriander



MENU

STARTERS

SOUP OF THE DAY R75
Please ask your server for details

OLD RECTORY RITZ R115
A classic! Grilled prawns tossed in homemade Marie Rose sauce with avocado, lettuce and cherry tomatoes

SMOKED SNOEK PÂTÉ R90
On melba toast with herb butter and citrus

KUDU CARPACCIO R165
Macadamia pesto, wild mushrooms, rocket and Parmesan shavings

BEETROOT WITH GOAT'S CHEESE (V) R95
Thinly sliced heritage beetroot poached in red wine with whipped goat's cheese mousse, honey-glazed walnuts, micro herbs and balsamic reduction

LEMON DILL FISH CAKE R85
With homemade coriander chutney. One per portion.

VOC MOSSELEN-FRIET R115
A classic Dutch take on moules marinière: mussels cooked in white wine with double cream, shallots, garlic, thyme and parsley. Served with thick cut chips.

CALAMARI R95
Grilled heads and tentacles tossed in a herby garlic butter with a touch of chilli



MENU

STARTERS

BRAISED OXTAIL CROQUETTES R145
*Two slow-braised oxtail croquettes with smoked garlic aioli
and pickled shallots*

ROASTED MARROW BONES R85
*Drizzled with olive oil, herb salt and cracked black pepper and
served with crusty sourdough bread*

BAKED CAMEMBERT (V) R115
*Molten cheese with slices of pear poached in red wine, clove and
cinnamon, scattered with a walnut oat crumble and served with
melba toast*

BUTTERNUT RAVIOLI (V) R80
*Homemade ravioli filled with roasted butternut and ricotta,
served with burnt brown butter infused with sage and grated
aged Parmesan*



MENU

MAINS

PRAWN LINGUINE	R240
<i>Prawns, caramelised onions, garlic, herbs and a hint of chilli tossed together with linguine</i>	
CRAB CURRY	R235
<i>Chef Jules' signature dish – crab cooked in a fragrant coconut sauce and served with yellow basmati rice, roti and salsa</i>	
VOC MOSSELEN-FRIET	R195
<i>A classic Dutch take on moules marinière: mussels cooked in white wine with double cream, shallots, garlic, thyme and parsley. Served with thick cut chips.</i>	
LINE FISH OF THE DAY	R260
<i>Grilled in lemon and garlic butter, served with smashed roasted baby potatoes and root vegetables</i>	
CALAMARI	R185
<i>Grilled heads and tentacles tossed in a herby garlic butter with a touch of chilli</i>	
CHICKEN & WILD MUSHROOM BALLOTINE	R160
<i>Boneless chicken thighs stuffed with wild mushroom duxelles, sautéed tagliatelle with a white wine cream sauce.</i>	



MENU

MAINS

LAMB RUMP (400g) <i>Served with chargrilled vegetable cous-cous and chimichurri</i>	R275
BEEF FILLET (200g) <i>Served with Hollandaise, wilted baby spinach and thick cut chips</i>	R285
BUTTERNUT RAVIOLI (V) <i>Homemade ravioli filled with roasted butternut and ricotta, served with burnt brown butter infused with sage and grated aged Parmesan</i>	R165
WILD MUSHROOM & TRUFFLE RISOTTO <i>Arborio rice, wild mushrooms, white truffle oil and mascarpone topped with an aged Parmesan crisp.</i>	R145



MENU

DESSERT

AFFOGATO <i>Vanilla ice cream with hot espresso</i>	R65
<i>Add whiskey</i>	R35
<i>Add grappa</i>	R35
<i>Add Amarula</i>	R25
DARK CHOCOLATE TORTE <i>A Kay & Monty favourite</i>	R85
LEMON TART <i>with fresh berries</i>	R70
VANILLA PANNA COTTA <i>with poached pears</i>	R65
DECONSTRUCTED APPLE CRUMBLE <i>with homemade ice cream</i>	R70
MALVA PUDDING <i>A South Africa classic, served with vanilla custard</i>	R85
CHEESEBOARD (Serves 2) <i>Selection of cheeses, crackers, preserves and pickles</i>	R180

