

AUTUMN ON THE TERRACE

BURGERS, WRAPS AND SANDWICHES

*served with rustic fries and waldorf salad.
white, wholemeal or health loaf available*

flame grilled beef burger, cheddar cheese,
lettuce, tomato and battered onion rings 250

bunless chicken burger, gruyere cheese,
scorched pineapple, crispy bacon, lettuce,
caper aioli 230

prawn and avocado wrap, butter lettuce,
minted watermelon salad, chili mayonnaise 305

southern fried chicken wrap, lettuce, tomato,
cucumber, coleslaw 255

salmon trout and fennel toast, baby gem
lettuce, parsley dressing 240

avocado and edamame bruschetta, lime,
capsicum and coriander DF/V 210

toasted saxon club of chicken, bacon, avocado,
cheese, egg mayonnaise, lettuce and tomato 240

trio of sliders:

lamb and cumin, yoghurt, garlic, lemon
southern fried chicken, caper mayonnaise
pulled pork red curry, cucumber and mint slaw 250

LIGHT

soup of roasted tomato, chick pea, bean and
vegetables lovage pesto and herb croutons V/N 185

namibian oysters, tabasco, lime, nam jim each 60

sautéed tofu, assorted mushrooms and black
beans, baby lettuce and tamarind dressing DF/V 205

marinated aubergine rolls, paw-paw, coriander,
bean sprouts, chili soy balsamic GF/DF/V 190

salt and pepper soft shell crab, asian celery, shrimps,
paw paw, cashews, lime and chili GF/DF/N 245

turmeric marinated tofu and vegetable rice paper
rolls, minted coriander dressing GF/DF/V 165

whitefish carpaccio, miso, chilli ponzu jelly and
yuzu vinaigrette GF/DF 185

chilli con carne, sour cream, edamame
guacamole, tomato and onion salsa, melted
cheddar with crisp wontons 210

SALADS

customise your salad from our selection of add-ons

saxon's sarapana garden salad of homegrown
organic vegetables, leaves and herbs GF/DF/V 190

moroccan beef and couscous, roasted parsnips,
pine nuts, dried apricots and lovage pesto 265

saxon caesar - baby gem lettuce, herb croutons,
parmesan, egg yolk, anchovy dressing 210

warm chicken and penne salad, salsa verde and
garden salad selection 245

kale, roast carrots, baby marrows, hemp seeds,
maple turmeric cashew dressing GF/DF/V/N 220

haloumi, roasted butternut, chickpeas, malabar
spinach, tomatoes, lemon mint dressing GF/DF/V 210

flaked norwegian salmon, lyonnaise potatoes,
bacon, apple, butter lettuce, whole grain
mustard and horseradish GF 245

prawn, king oyster mushroom and mince pork,
rice noodles, mint and coriander GF/DF 260

CURRIES

served with grilled roti, sambals and jasmin rice

masala butter chicken with cashews and
coconut milk GF/DF/N 265

boneless mutton curry, roti, tomato and onion
salsa, minted yoghurt and coriander GF/DF 285

cauliflower, chick pea and aubergine curry with
shaved red cabbage GF/DF/V 255

SHARING PLATES FOR TWO

385 per plate

VEGVEGAN... cashew cheese, seeded crackers, chargrilled
asparagus, edamame and avocado guacamole, slow roasted
tomatoes, roasted paprika and hummus

MEDITERRANEAN... char-grilled asparagus, hummus, olives,
salami, coppa, parma ham, melon, scorched lemon, pickled
onion, roasted peppers, peppered feta, grilled ciabatta

SEAFOOD... sesame prawn toast, tempura line fish, calamari
garlic lemon butter, salt and pepper soft shell crab,
salmon sashimi, soy, pickled ginger, wasabi and lemon

FRESH – SEASONAL – INSPIRED

MAINS

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| seafood paella, seabass, chorizo, chicken, saffron, calamari, soft herbs <small>GF/DF</small> | 305 |
| bbq baby chicken, seared bok choy, fresh turmeric, lemongrass, crispy herbs <small>GF</small> | 300 |
| soy glazed salmon, roasted eggplant, pineapple, lime and coconut <small>GF/DF</small> | 305 |
| crispy pork belly, roasted pear, cabbage, chili, garlic and coriander <small>GF/DF</small> | 295 |
| cajun spiced kingklip, potato wedges, cucumber, tomato, capsicum salsa, minted ginger yoghurt | 300 |
| east coast rock lobster and calamari linguini, olive oil, lemon, garlic, rocket and parmesan | 365 |
| seared yellowfin tuna, watermelon, feta, olive, fine beans, shaved fennel <small>GF</small> | 305 |
| grilled lamb chops, buckwheat tabbouleh, skordalia, slow roasted tomato, pea tendrils <small>GF</small> | 310 |

SERNICK BONSMARA BEEF

family-owned and run, sernick's farm in the orange free state was the first to produce certified bonsmara beef in south africa.

all sernick's beef is pasture fed, sustainable and can be traced back to the farm's paddocks.

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| 220 ^{gsm} eye fillet <small>GF</small> | 305 |
| 330 ^{gsm} porterhouse steak <small>GF</small> | 295 |
| 550 ^{gsm} rib-eye on the bone <small>GF</small> | 405 |

complement your steak from our selection of add-ons

AUTUMN WEBER ROAST

@ 310 PER ROAST

kettle-roasted over sustainable hardwood charcoal; served with crispy roast potatoes, rustic root veggies and gravy

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| lemon and thyme half roast chicken <small>GF</small> |
| mint and mustard noisettes of lamb <small>GF</small> |

TAPAS - THE OLIVE BAR

@ 145 per plate

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| warm roasted paprika and tomato salad, cumin and sherry vinegar <small>GF/DF/V</small> |
| lamb kofta skewers, grilled brinjal and skordalia <small>GF</small> |
| warm spiced carrot salad, fennel seeds, oregano and mint <small>GF/DF/V</small> |
| avocado and edamame bruschetta's, lime, garden peppers and coriander <small>DF/V</small> |
| buttermilk southern fried chicken, siracha mayonnaise |
| beef tartare, biltong dust, quail egg, melba toast |
| ox tongue with sherry, carrot and parsley <small>GF/DF</small> |

ADD-ONS

SIDES
@ 45 each

avocado
crispy bacon
garden salad
chargrilled asparagus
rustic fries
sweet potato fries
garden vegetables
steamed jasmin rice
mashed potatoes

SAUCES
@ 35 each

béarnaise
pepper
mushroom
dianne
creamy garlic
lemon butter
garlic butter
peri-peri

SPECIAL SIDES

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|------------------------|-----|
| 8 whole grilled prawns | 385 |
| grilled chicken breast | 185 |
| 3 grilled lamb chops | 245 |