

THE TERRACE

LIGHT MEALS

GRILLED BABY GEM AND PINEAPPLE SALAD	190
grilled baby gem lettuce, pineapple, heirloom tomatoes, sage aioli, buttermilk dressing <i>GF/V</i>	
SOUP OF THE DAY	190
please ask your waitron for our soup of the day	
SAXON SARAPANA SALAD	190
daily harvest of raw vegetable shavings from our garden, baobab mayonnaise <i>GF</i>	
RED PEPPER, CARROT AND BARLEY SOUP	190
roasted red pepper, cumin carrots, barley soup <i>VE</i>	
CHICKEN CAESAR SALAD	265
grilled chicken breast, baby gem lettuce, herbed croutons, parmesan, poached egg, anchovy dressing	
OYSTERS	
lüderitz oysters, lime and apple mignonette	
for 6	320
for 12	620

SHARING PLATTERS

AFRICAN PLATTER	900
grilled beef tongue, boerewors, peri-peri chicken livers, pork trotters, 2 grilled lamb chops, steamed dombolo bread, deep fried okra, chakalaka	
MEAT PLATTER	1200
peri-peri marinated baby chicken, 330g sliced porterhouse steak, 4 grilled lamb chops, mixed vegetables, herbed baby potatoes, fried onion rings, peri-peri sauce, mushroom sauce	
SHELLFISH PLATTER	1900
grilled lobster tail, 4 tiger prawns, soft-shell crab, seared scallops, herb-buttered mussels, crumbed oysters, lemon butter, garlic butter, peri-peri sauce, choice of your two sides	
VEGETARIAN PLATTER	550
barbeque corn ribs, chilli bites, vietnamese spring rolls, grilled halloumi and asparagus, spiced lentil and avocado tacos, salsa verde, sweet chilli	

BURGERS, WRAPS AND SANDWICHES

served with rustic fries and a garden salad

BEEF BURGER	285
flame-grilled 200g ground beef patty, lettuce, gherkin, tomato, caramelised onions, mustard mayonnaise, cheddar cheese, sesame roll	
CHICKEN BURGER	255
buttermilk marinated, crispy fried chicken breast, sriracha mayonnaise, tomato, lettuce, emmental cheese	
PULLED PORK BURGER	285
smoked pulled pork shoulder, grilled pineapple, coleslaw, sweet potato fries	
SPICY BEEF AND CORN WRAP	285
spiced beef strips, guacamole, charred corn, onion and tomato salsa, cheddar cheese	
MEDITERRANEAN VEGETABLE WRAP	230
marinated and grilled mediterranean vegetables, haloumi cheese, baby spinach, tomato, basil pesto <i>V</i>	
SAXON CLUB WRAP	285
grilled chicken breast, grilled bacon, egg mayonnaise, avocado, lettuce, tomato, cheddar cheese	
TOASTED SAXON CLUB SANDWICH	285
grilled chicken breast, grilled bacon, egg mayonnaise, avocado, lettuce, tomato, cheddar cheese	
REUBEN SANDWICH	250
pastrami, mustard, pickles, sauerkraut, swiss cheese on rye bread	
TOASTED SANDWICHES	
<i>white, brown or wholewheat bread</i>	
ham, cheese, and tomato	195
chicken mayonnaise	230
egg mayonnaise	195

MAIN MEALS

BEEF FILLET	360
grilled fillet of beef, smoked bone marrow butter, lyonnaise potato, grilled asparagus GF	
BRAISED LAMB NECK	320
braised lamb neck, sweet potato and butternut bake, glazed baby carrots, fine beans, mint jus GF	
CONFIT DUCK LEG	330
braised lentils, braised red cabbage, red wine jus GF	
FISH OF THE DAY	310
please ask your waitron for our fish of the day	
KINGKLIP	320
grilled kingklip, chive potato cake, buttered peas, grilled asparagus, fennel aioli GF	
OCTOPUS TENTACLE	350
grilled octopus tentacle, smoked potato, buttered sugar snap, chilli, lime and romesco sauce GF/N	
PRAWN LINGUINE	315
prawn and chilli linguine with garlic butter, lemon, rocket, parmesan shavings	
NORWEGIAN SALMON	355
pan fried salmon, sauteed brussels sprouts, bacon, lime buerre blanc GF	
BROWN BUTTER AND TOMATO PASTA	210
angel hair pasta, garlic and sage brown butter sauce, sundried tomatoes, crispy capers	
WARM CHICKEN AND ORZO SALAD	265
grilled chicken breast, orzo pasta, shimeji mushrooms, baby spinach, tomatoes, basil pesto	
LOBSTER AND PUMPKIN SALAD	350
poached lobster tail, roasted pumpkin, crispy capers, macadamia nuts, baby gem lettuce, vanilla and orange dressing N	

FROM THE GRILL

please add your preferred sauce and side from the menu below.

500g grilled rib on the bone	405
grilled chicken supreme	230
peri-peri marinated baby chicken	350
220g fillet of beef	300
330g porterhouse steak	365
300g lamb chops	335
8 grilled tiger prawn, lemon, garlic, parsley	640
SIDES	65
avocado	
garden salad	
grilled asparagus	
rustic cut fries	
sweet potato fries	
garden vegetables	
steamed basmati rice	
mashed potato	
truffle wedges	
herbed baby potatoes	
SAUCES	55
mushroom	
red wine jus	
peri-peri	
lemon butter	
creamy garlic	
peppercorn	
bearnaise sauce	

CURRIES

THAI SEAFOOD CURRY	360
prawns, line fish, mussels and green beans in a green curry coconut sauce, steamed basmati rice, fresh coriander GF/DF	
SWEET POTATO VINDALOO	240
zucchini, sweet potato, carrots and baby spinach in a traditional vindaloo curry with steamed basmati rice, tomato and onion sambal GF/VE	
BUTTER CHICKEN	285
masala butter chicken curry with cashews and coconut milk, served with steamed basmati rice, roti, samoosa, sambal, raita N	
CAPE MALAY LAMB CURRY	315
boneless lamb curry served with steamed basmati rice, roti, samoosa, sambals, raita	

DESSERTS

SAXON TORTE	260
manjari 64% chocolate torte, milk chocolate whip, raspberry gel, vanilla ice cream, raspberry pâte de fruit GF	
COCONUT, PASSION FRUIT, PINEAPPLE	230
coconut milk rice pudding, apricot jelly, compressed pineapple, passion fruit gel, pineapple sorbet GF/VE	
TANARIVA CHOCOLATE MOUSSE	230
tanariva 33% chocolate mousse, vanilla cream, dark chocolate sauce, honeycomb GF	
SET LEMON VERBENA CUSTARD	230
berry jelly, vanilla sponge, crisp meringues	
VANILLA BAKED CHEESECAKE	205
lemon curd, poppyseed crumble, charred orange, citrus mousse	
APPLE CRUMBLE	205
traditional apple crumble, vanilla ice cream, caramel sauce	
SCONES	165
three freshly baked scones, whipped cream, red berry jam	
SWEET PLATE	230
a selection of macarons, vanilla fudge, truffles, raspberry pâte de fruits GF	
SOUTH AFRICAN CHEESES	280
selection of south african cheeses, onion marmalade, preserved figs, melba toast	

SAXON AT HOME

Our pastry chefs have created a range of items that you can enjoy in your own home. Please place your order with your waitron – please note we do require 24-hours notice on all orders.

SEEDLOAF	250
our healthy seedloaf packed with nuts, seeds, cranberries N/VE	
CHOC CHIP COOKIES	300
a dozen decadent chocolate cookies with milk and dark chocolate chips	
MUESLI	350
our saxon toasted granola with seeds, nuts, dried fruit GF/N/VE	
SAXON TORTE	
A dense flourless chocolate torte, the perfect decadent treat GF	
serves 2 to 4 people	550
serves 4 to 6 people	700
serves 8 to 10 people	1200