

Snax Menu

Biltong Bowl

R130

Sliced beef biltong
Beef droewors

Mixed Nuts

R80

Rosemary, chilli, salt

Pork Scratching

R55

Bramley apple sauce

Marinated Olives

R65

Thyme, orange, chilli marinade

Trio of Oysters (3ea)

R150

Whiskey jelly, apple, lemon

Toasted yeast emulsion

Raspberry mignonette, candied
ginger, yuzu foam

Plain Oysters

R240

6 plain oysters with shallot
mignonette

Jeju fried chicken sandwich

R95

buttermilk fried chicken, gochujang aioli,
white cheddar, pickled red cabbage

Beef Sirloin Carpaccio

R135

Anchovy emulsion, rocket salad, mustard & balsamic,
Grana Padano, ciabatta

Argentinean Prawns (3)

R140

Chilli, coriander, beurre noisette, aioli and
grilled ciabatta

Karoo Lamb Kebab

R135

Za'atar spiced lamb, mint sauce, labneh, pickled
onion & coriander salad , buttered naan

“Mark Hix” Beef Tartare

R145

Diced beef, hix tartare dressing, raw egg yolk,
sourdough

Beer Braised Pork Belly

R125

Grilled ciabatta, sauerkraut, fermented mustard
seeds

Truffled Mushroom Arancini

R95

Tomato soffrito, basil pesto, grana padano

Cocktail Menu



Ivy

Rooibos infused beefeater,
Campari, martini rosso

R120



Bunnet

Chivas 12 year, sour
cherry, lemon

R130



Ascot

Jameson Select whiskey,
espresso, kahlua

R140



Paperboy

Buffalo Trace Bourbon,
brown sugar, angostura
bitters

R125



DB Cooper

Ballantines 7 year,
maple syrup, soda,
rosemary

R125



Forbidden Fruit

Absolut vodka, grapefruit,
triple sec

R125



Moulin Rouge

strawberry, vanilla infused
absolut vodka, Benguela
cove cuvee bubbles

R125



Upstairs

Havana 3 year rum,
pineapple, grapefruit

R115



The Dove

Altos Blanco tequila,
grapefruit, fynbos honey

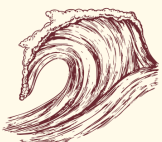
R125



Drag Queen

Inverroche gin, elderflower
dry lemon

R130



Haar & fret

Havana 7 year, ginger ale

R120

UPSTAIRS