

PIZZERIA MENU

The TOASTIES served with your choice of - white, brown, sourdough, ciabatta, rye, seedloaf or gluten free bread	CLASSIC served with a side of chips	
	cheddar and tomato V ham, cheddar, tomato	95
	streaky bacon and cheddar bacon egg, cheddar chicken mayonnaise	105
	FOLDED PIZZA	
	parma ham, burrata, pesto, rocket N	155
	goats' cheese, tomato, pesto, peppadew, rocket N	135
	chicken, burrata, avocado, red peppers, rocket	145
	200g beef burger, tomato and onion relish, gherkin, bacon, 'danbo' cheese	155
The SALADS	GARDEN SALAD	110
	mixed greens, cherry tomato, cucumber, peppers, avocado, honey mustard dressing GF/V	
	GREEK SALAD	135
	feta, tomato, cucumber, olives, onion, peppers GF/V	
	CHICKEN SALAD	155
	chicken, semi-dried tomato, avocado, feta, peppers, olives GF	
The STARTERS	BURRATA	165
	burrata, fennel and tomato salad V/GF	
	SALMON	170
	smoked salmon mousse, focaccia	
	TONGUE	135
	beef tongue, tomato and onion relish DF/GF	
	CHEESE AND CHARCUTERIE BOARD sharing for two	310
	selection of 5 south african artisanal cheeses and cold meats, olives, preserves, cheese sticks, focaccia	
Pasta SELECTION	CHICKEN ALFREDO	195
	chicken, fettucine pasta, mushroom, parmesan cream sauce	
	BEEF LASAGNE	225
	beef ragu, pasta sheets, parmesan cream sauce	
	SPAGHETTI AND MEATBALLS	205
	meatballs, spaghetti, tomato sauce	
	ARRABBIATA	180
	penne pasta, chilli, tomato sauce, parmesan V	
The MAINS	DUCK	265
	confit duck leg, mashed potatoes, tenderstem broccoli, red wine jus GF	
	SHORT RIB	285
	braised short rib, creamy samp, sautéed cabbage GF	
	PORK BELLY	205
	soy glazed pork belly, white bean purée, asian slaw	
	SEABASS	275
	baked seabass, fennel and tomato salad GF/DF	
	LAMB CURRY	235
	fragrant rice, traditional sambals, oven baked flatbread	
The DESSERTS	MALVA PUDDING	110
	crème anglaise	
	CHEESECAKE	120
	vanilla baked cheesecake, passion fruit	

GF-GLUTEN FREE DF-DAIRY FREE N-NUTS
V-VEGETARIAN VE-VEGAN

A discretionary gratuity of 10% will be added to your final bill

Pizza SELECTION

gluten free zucchini
pizza base available
on request

MARGHERITA napolitana sauce, mozzarella, oregano V	23cm 30cm 80 105
REGINA napolitana sauce, mozzarella, mushrooms and ham	100 135
HAWAIIAN napolitana sauce, mozzarella, pineapple and ham	100 135
ARRIBA ARRIBA, MEXICANA napolitana sauce, mozzarella, beef mince, chilli, garlic	125 165
BARBEQUE CHICKEN napolitana sauce, barbeque chicken, caramelised onion, mozzarella, peppadews	125 145
VEGETARIANA napolitana sauce, mozzarella, mushrooms, peppers, pineapple, olives V	110 150
POLLO napolitana sauce, mozzarella, harissa, grilled chicken breast, peppadews, rocket	120 160
PESTO POLLO napolitana sauce, mozzarella, grilled chicken breast, mushrooms, basil pesto, parmesan, rocket N	120 160
QUATTRO STAGIONI napolitana sauce, mozzarella, artichokes, ham, black olives, garlic	198
ATHENA napolitana sauce, fresh mozzarella, black olives, feta, bacon, sun-dried tomato	165
PIGGLY WIGGLY napolitana sauce, mozzarella, bacon, chorizo, ham, salami	165
CORNUTI napolitana sauce, fresh mozzarella, bacon, feta, garlic, avocado	180
LOUISIANA napolitana sauce, mozzarella, pork rib, pepperoni, tabasco, jalapeño, garlic	175
PESCATORE napolitana sauce, mozzarella, prawns, mussels, calamari, chilli, garlic	198

Deli AT HOME

BEEF LASAGNE 1kg beef ragu, pasta sheets, parmesan cream sauce	300
MEATBALLS 1kg (no pasta) meatballs, tomato sauce GF	300
MOUSSAKA 1kg (frozen) rich tomato sauce, aubergine layers, parmesan cream sauce V	225

Paul's HOMEMADE ICE CREAM

PLEASE ASK YOUR WAITRON ABOUT OUR FLAVOUR SELECTION 50 per tub

Our kitchen sources sustainable items for inclusion in our menu across the hotel. We source local, quality ingredients, supplied by farmers, herders, fishers, butchers, and artisans. All imported items are selected with the most stringent care from partners who share our sustainability ethos. Our premium range of teas and coffees are sustainably sourced.

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