

COCKTAILS

KOMBUCHA QUEEN MUSGRAVE PINK GIN, BERRY KOMBUCHA, PINK TONIC & HIBISCUS

R70

ESPRESSO MARTINI COFFEE, WYBOROWA VODKA, KALUHA, MASCAPONE, CREAM, COCO NIB
AND PORCHINI DUST

R65

DIRTY OLIVE MARTINI ZUBROWKA BISONGRASS VODKA, MARTINI BIANCO & OLIVE BRINE

R75

ASIAN PERSUASION WHITE RUM, VODKA, PASSION FRUIT SYRUP, SODA WATER, KOMBUCHA,
GINGER, LEMONGRASS, MINT & LIME

R70

THE GURU HAVANA 7 YO, GINGER BEER, FRESH LIME & SUGAR CANE

R70

BOER SOEK VROU BEET SYRUP, BRANDY, BLOOD ORANGE FOAM & TRIPLE SEC

R75

ELDERFLOWER COLLINS CELEMENGOLD GIN, ELDERFLOWER SYRUP, LEMON, SODA WATER

R70

MARGARITA SAUZA GOLD TEQUILA, TRIPLE SEC, FRESH LIME

R60

THE BEST BLOODY MARY WYBOROWA VODKA, TOMATO COCKTAIL, WORCHESTERSHIRE
SAUCE, TABASCO, SALT, PEPPER

R60



BUBBLES

TEDDY HALL BRUT ROSE

R275

TEDDY HALL BRUT NV

R250

SILVERTHORN "THE GREEN MAN" 2016

R450

VONDELING RURALE METHODE ANCETRAL 2015

R440

LE LUDE BRUT NV

R500

LAURENT PERRIER BRUT NV

R995

POL ROGER BRUT RESERVE NV

R1450

MOET & CHANDON BRUT NV

R1200

BILLECART SALMON BRUT ROSE NV

R2200

LOUIS ROEDERER BRUT NV

R1800

ALL DAY GRAZING

CHEESE BOARD FOR TWO Wood Fired Bread, Smoked Olives, Ash Butter, Belnori Goats

Cheese, Le Petit France Camembert, Gorgonzola with Apple and Grape Chutney

R120

'KFC' - KAAPSE FRIED CHICKEN MANGO ATCHAR YOGHURT

R70

BEEF BRISKET & GRUYERE CROQUETTES WITH MUSTARD DIPPING SAUCE

R55

OUR MENU HAS BEEN DESIGNED
WITH A PASSION FOR
BALANCED FLAVOURS,
SEASONALITY AND INNOVATION.

THE DISHES WE CREATE ARE
INFLUENCED BY CHEF
GUSTAAF'S TRAVELS AROUND
THE GLOBE, AND LOVE OF
FUSION FOOD.

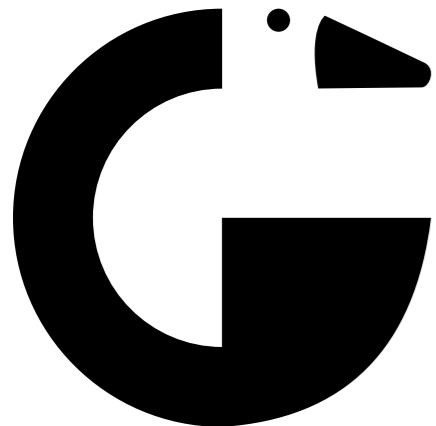
OUR VIBE IS CASUAL AND WE
WANT PEOPLE TO BE PRESENT,
RELAXED AND TO IMMERSE
THEMSELVES IN THE FOOD,
DRINKS AND AMBIANCE OF
OUR EATERY & BAR.

SMALL PLATES ARE MEANT
FOR SHARING - ASK YOUR WAITER
FOR THE CHEFS RECOMMENDATION.

GREEDY GOOSE MAINS CAN ALSO
BE SHARED, OR SERVED AS
INDIVIDUAL MEALS -
ANYTHING GOES.

+

THE ART
OF DINING SIMPLY.



This menu wouldn't be possible without the suppliers who produce the ingredients we use. We strive to use local, ethically sourced products that are organic and 'green' where possible.

thank you:

Usana + Genesis + Santa Annas + Cape Wagyu + Wild Peacock

**SMALL PLATES TO
START OR SHARE**

11:30 – 15:00 // 17:30 – 22:00

BEETROOT AND TOMATO SALAD

goats' cheese and toasted hazelnut dressing (v)
R65

FLATBREAD OF THE DAY

ask your waiter
SQ

POISSON CRU

yellowfin tuna, coconut, cucumber and lime
R85

POTATO GNOCCHI

gnudi, peas, ricotta and lemon
R70

PORK BELLY

pickled watermelon, puffed pork skin, chilli jam, Asian slaw
R85

BLACK ARANCINI

crispy charcoal squid and fermented garlic aioli
R75

'KFC' – KAAPSE FRIED CHICKEN

mango atchar yoghurt
R70

GREEDY GOOSE MAINS

11:30 – 15:00 // 17:30 – 22:00

WOODFIRED CHICKEN CAESAR

baby gem, bacon, anchovy dressing, ciabatta croutes, capers, soft egg & Parmesan
R120

LASAGNE

Cape Wagyu beef, smoked tomato and side salad
R160

HARISSA BUTTERNUT & CARROT

turmeric cashew cream, quinoa & bulgar tabbouleh, kale & seed sprinkle (vegan)
R150

LINE-FISH DISH OF THE DAY

ask your waiter
SQ

PRAWN MAC N CHEESE

wild Atlantic prawns, Parmesan & herb crust with side salad
R165

STEAK & CHIPS 250g sirloin, herb crusted bone marrow, hand cut fries and béarnaise

R220

GOSLINGS - for the little beaks

11:30 – 15:00 // 17:30 – 22:00

CRISPY FREE-RANGE CHICKEN STRIPS + fries & crudites

R60

BOLOGNAISE + bow ties

R60

MAC N CHEESE + crudites

R50

SWEET THINGS

11:30 – 15:00 // 17:30 – 22:00

LEMON BERRY CHOUX BUNS

lemon-curd filled crackled choux, meringue, raspberry pate de fruit & popping candy
R75

CHOCOLATE AND BEETROOT FONDANT

Valrhona fondant, berries & vanilla bean ice cream
R95

COCONUT AND LEMONGRASS PANNA COTTA

with tropical salsa & macadamia brittle
R70

ARTISAN TRUFFLES BY ALEXANDER AVERY (4)

R50

WHITE WINE & ROSÉ

Foothills Dry Rose

R150 // R35

Rainbow's End Rose

R150 // R35

Dawn Patrol Sauvignon Blanc

R165

Natte Valleij Blanc 2016

R150 // R38

Swan & Unicorn Sauvignon Blanc

R160

Beaumont Chenin Blanc

R195 // R50

Usana Pinot Gris

R185

Keermont Terrasse 2015

R295

Oak Valley Stone & Steel Riesling 2018

R175

Bouchard Finlayson Kaaimansgat Chardonnay

R300

Trizanne Signature Wines Semillon Sauvignon Blanc 2017

R395

The Goose Wines Chardonnay 2018

R195

RED WINE

Dawn Patrol Syrah Grenache 2016

R165 // R45

Natte Valleij Cinsaut 2017

R250

Usana "The Fox" Cabernet Sauvignon 2015

R235 // R60

Oak Valley Groenlandberg Pinot Noir 2017

R495

Olifantsberg Pinotage 2017

R275

Raats Jasper Red Blend 2016

R395

Foothills Syrah 2016

R220

Vondeling Merlot Petite Rouge

R150 // R38

Sagra Northern Rhone Blend 2017

R485

ALL DAY GRAZING

CHEESE BOARD FOR TWO Wood Fired Bread, Smoked Olives, Ash Butter, Belnori Goats Cheese, Le Petit France Camembert, Gorgonzola with Apple and Grape Chutney

R120

'KFC' - KAAPSE FRIED CHICKEN MANGO ATCHAR YOGHURT

R70

BEEF BRISKET & GRUYERE CROQUETTES WITH MUSTARD DIPPING SAUCE

R55

SPIRITS

Naked Grouse - R34
The Macallan Fine Oak 12 YO - R60
Lagavulin 16YO Whisky - R95
KVV 10 YO Brandy - R25
Snow Leopard Vodka - R40
Wyborowa Vodka - R20
Xubrowka Bisongrass Vodka - R35
Sauza Tequila Gold - R20
The 4th Rabbit Agave Spirit - R25
Havana Club Añejo - 7 YO - R25
Brugal Especial Extra Dry Rum - R20
Makers Mark Bourbon - R35
Kahlua - R22
Caperatif Kaapse Dief - R20
Hope on Hopkins Mediterranean or London Dry - R35
Musgrave 11 or Pink - R35
Tanqueray - R25
VerGin Bloom Floral Spice - R25
Jagermeister - R25
Clemengold Gin - R30

BEERS & CIDERS

Tafel Lager - R27
Heineken - R27
Devil's Peak Zero to Hero Non-Alcoholic - R30
Windhoek Light// Lager - R27
Everson Pomegranate Cider (500ml)
R48
Soweto Gold Draught (500ml) - R40
Lagunitas IPA Draught - R55

SOFT DRINKS

Appletizer// Grapetizer - R30
Tomato Cocktail - R25
Indian Tonic Water - R20
Pink Tonic Water - R20
Coke // Coke Zero - R25
Stoney Ginger Beer - R25
Kombucha (assorted flavours) - R30
Still // Sparkling Water (unlimited) - R10
Rock Shandy - R40

HOT BEVERAGES

Americano - R25
Espresso - R20
Flat White - R30
Cortado - R25
Variety of Teas - R20
Hot Chocolate - R28
Matcha latte - R30
Iced Coffee - R30
Iced Matcha Latte - R35

CORKAGE

R50 per bottle (max. 2 bottles per party)

