



Light options

Soup of the day R 65

Quiche of the day served with house salad R 75

Salads

Caprese Salad R 70

Biltong, Feta and Peppadew R 85

Chickpea, Cucumber and Celery R 70

Sandwiches served with chips and a house salad

Pork sliders, Coleslaw, and Chips R95

Brie, Salmon, and Capers served on seed loaf (bread and butter pickle) R95

Hummus, Halloumi and Olives served on rye bread (Cherry tomato) R95



Pasta – Choice of Linguini or Fettucine

Wild Mushroom and Parmesan R105

Chicken, Olives and Artichokes R115

Basil Pesto and Cherry Tomato R95

Main course – Please allow 20 minutes to prepare

Fish, Lentils, Pak Choi, Salsa Verde R165

Chicken, Sweet Potato, Mushrooms and a Red Wine Jus R165

Braised Beef Short Rib, Roasted Garlic Mash Potato, Balsamic Vegetables R175

Side Orders

Chips R35

Clico house salad R65

Chopped chili R25

Veg of the day R45

Dessert

Chocolate Brownie R 65

Pumpkin Pie with Molasses Ice Cream R85

Eton Mess R 65

Cheese Board – Four Local Cheese, Preserve, Lavash and Spiced Nuts

Cheese Board for 1 - R 85

Cheese Board for 2 - R145

Cheese Board for 4 - R 285