



Welcome

As a proud South African, I can't think of a better menu offering than a modern take on South African cuisine. An offering where each ingredient is ethically sourced with regular visits to local farmers and suppliers to ensure that you are presented with only the best on your plate. I am hoping to, with each bite, leave you nostalgic and reflecting on precious memories you have of this beautiful country of ours.

Each dish on the menu has been skilfully paired with a proudly South African wine, available by glass, that I recommend to further enhance your dining experience.

In addition to our a la carte menu, we also offer a **Blockman's Fridge** meat selection. This dining option allows you to select your own prime cut of meat from the display fridge and pair it with a sauce and side dish of your choice.

This is one of my favourite quotes, by Virginia Woolf: 'One cannot think well, love well, sleep well, if one has not dined well.' Please enjoy!

Chef Hanroë

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À La Carte

STARTERS

beetroot and beef tartare - R 130

🍷 De Grendel Viognier

(V) textures of carrot - R 105

🍷 Kloof Street Chenin Blanc

oysters - R 160

🍷 Paul Cluver Sauvignon Blanc

duck breast with orange - R 140

🍷 Beyerskloof Traildust



DESSERTS

amarula pudding - R 85

rooibos custard

🍷 Paul Cluver Riesling

chocolate torte - R 85

berries

🍷 Klein Constantia Vin De Constance

popcorn - R 75

crème brûlée

🍷 Klein Constantia Vin De Constance

milk tart cheesecake - R 90

koeksisters squares

🍷 Simonsig Gewurztraminer

(V) vegetarian

The wines are recommended pairings with the listed dish



MAINS

pork belly - R 235

red cabbage, sweet potato,
plum sauce

🍷 Paul Cluver Riesling

(V) lasagne fold - R 145

heirloom vegetables

🍷 De Grendel Winifred

tomahawk - R 320

onions, potatoes, smoked salt,
red wine jus

🍷 Rupert & Rothschild Classique

monkfish - R 270

spinach, clams, mussels, broth

🍷 De Wetshof Limestone Hill
Chardonnay

lamb loin - R 295

courgettes, parsnips, mint

🍷 Tokara Cabernet Sauvignon

chicken supreme - R 225

butter curry, beans, basmati rice

🍷 Cederberg Chenin Blanc

kudu wellington - R 285

heirloom vegetables, rosemary jus

🍷 Ken Forrester Merlot

(V) artichokes - R 190

butter beans, leeks,

mushrooms, basil

🍷 Delaire Graff

Summertime Chardonnay



Upcoming special experiences

bookings@onenineone.co.za

Saxenburg food & wine pairing

April 2, 2020 from 18:30

Get ready for an exciting and unique 3-course food & wine pairing in partnership with the Saxenburg wine maker himself.

R495 pp includes the 3-course offering and the wine tasters.

Easter hunt & brunch

April 12, 2020 from 11:00

Build new memories with your loved ones at our fun-filled garden easter egg hunt followed by a scrumptious brunch.

R450 pp and R225 per child u/12 secures your spot.



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