wood & fire

explore an
unforgettable dining experience of
tastes & flavours
THE WINNER

CHICKEN LUNCH

R 59

Fried Chicken Sandwich Served with Potato Crisps

deep fried chicken breast | milk bread | bread & butter pickles | mustard | honey butter
COLD BEVERAGES

Soft Drinks 25
'Tizers 30
Iced Tea 27

Toni Glass Iced Tea 27
berry baobab | kiwi cucumber & mint

Toni Glass Iced Tea (sugar free) 27
litchi & lime | sweet apple gooseberry

Fresh Squeezed Juice 39

Milkshakes 36
oreo | Strawberry | Coffee | Milo

Iced Coffee 38
Choc cookie | salted caramel

BOTTLE MINERAL WATER

Aquavita (still & sparkling) 500ml 18

Acqua Panna (still) 500ml 35 | 750ml 60

S.Pellegrino (sparkling) 500ml 35 | 750ml 60

HOT BEVERAGES

Coffee 25

Cappuccino 26

Espresso Single 19

Espresso Double 23

Latte 29

Flavoured Latte 38
turmeric & honey | matcha green | beetroot & ginger | spiced chai

Milo 29

Hot Chocolate 29

TEAS

Toni Glass Teas 27
camomile | earl grey | masala chai | lemongrass ginger | vanilla black

Rooibos | Five Roses 20
BREAKFAST
all breakfasts served with home-made country loaf or rye bread

WF Breakfast 59
2 eggs of your choice | bacon | mushrooms | fried tomato

Eggs, Tomato & Toast 32
+ bacon 23 | + mushrooms 16 | + chips 16 | + avo 20
+ spinach 10 | + 40 g smoked salmon trout 35 | + haloumi 23

Eggs Benedict
toast | poached eggs | hollandaise
spinach 60 | bacon 72 | 40 g smoked salmon trout 72 | pork belly 75

Salmon Trout & Egg 78
40 g smoked salmon trout | scrambled eggs | avo | cream cheese

Omelette 75
3 egg omelette | bacon | mushrooms | cheddar

Mushrooms on Toast 75
scrambled eggs | creamy mushrooms | bacon | parmesan

Chicken Livers 70
scrambled eggs | balsamic vinegar glazed chicken livers | green pepper & sambal oelek relish | crème fraîche | pickled onions

Short Rib Hash 90
pan fried potatoes | slow cooked short rib | fried egg | cucumber | chimichurri

Pork Belly Hash 90
pan fried potatoes | slow cooked pork belly | fried egg | cucumber | chimichurri

Fruit Salad (V) 65
fresh fruit | yoghurt | berry compote | pumpkin seeds | honeycomb

FRENCH TOAST - one slice per serving

Bacon & Banana 70
banana | rosemary honey | bacon | cream cheese | cashew nuts

Nutella (V) 75
nutella | hazelnut & coffee soil | porcini marshmallow fluff
TOAST

Anchovy 40
anchovy | tomatoes | lime

Marmalade (V) 26
marmalade | butter

Cheese & Preserve (V) 35
cheddar cheese | marmalade | butter

Avo (V) 49
avo | hummus | radish | spring onions | pumpkin & sesame seeds

TOASTED SANDWICHES - homemade country loaf or rye bread

Chicken Mayo 69
chicken breast | kewpie mayo

Beef & Wasabi 87
sliced cold seared beef fillet | cucumber | wasabi mayo

Aubergine, Tomato & Mozzarella (V) 77
marinated aubergine | tomato | basil | mozzarella balls

Chicken, Parmesan & Avo 72
chicken breast | avo | parmesan | avo mayo

Salmon Trout & Cream Cheese 72
40 g smoked salmon trout | capers | radishes | cream cheese

Bacon & Brie 72
bacon | brie | grape preserve

FLAT BREADS – one flat bread per serving

Flatbread & Butter 12

Flatbread & Dip (V) 16
baba ghanoush or hummus

Breakfast 49
scrambled egg | bacon | spring onion | cheese sauce

Beef 65
sliced cold seared beef fillet | baba ghanoush | spinach | spring onion | feta | mint

Chicken Korma 59
chicken breast | korma paste & yoghurt | gooseberry chutney | cucumber

Pork Belly 59
slow cooked pork belly | chimichurri | red cabbage coleslaw
CHEF’S LUNCH RECOMMENDATION

Haloumi (V) 49
fried haloumi | kataifi | rosemary honey

Mushroom & Parmesan (V) 59
mushrooms | parmesan | parmesan crisp | porcini powder

Short Rib 52
slow cooked short rib | WF glaze | red cabbage slaw

Chicken Livers 39
balsamic vinegar glazed chicken livers | spicy green pepper relish | crème fraîche | pickled onions | bread crisps

Honey Sesame Chicken Salad 59 (half portion)
baby leaf | chicken breast | red onions | green pepper | apple | pomegranate | sesame mayo |
soy & honey - sesame dressing

Brie Salad (V) 58 (half portion)
baby leaf | rocket | quinoa | pumpkin seeds |
sesame seeds | sunflower seeds | beetroot | broccoli | green beans | brie | cashew nut | sesame mayo

Thai Green Chicken 85
a chicken breast | rice noodles | cucumber | peanuts | basil | mint | coconut & green thai sauce

Chicken, Mushroom & Parmesan 85
a chicken breast | mushrooms | silky mashed potato | porcini mushroom sauce

Sirloin 85
200 g wood fired sirloin | port jus | potato wedges | miso mayo

Fish & Chips 85
beer battered or grilled hake | potato wedges | WF tartar sauce | miso mayo

Aubergine (V+) 79
miso & ginger glazed aubergine | pineapple | coconut rice | coconut flakes | cucumber | basil | teriyaki sauce
**TAPAS** - small plates to be shared or eaten as a starter

**Bread (V) 35**  
country loaf or rye | hummus | baba ghanoush | butter

**Marinated Olives (V+) 30**  
olives | thyme | rosemary | garlic | bay leaf | lemon | olive oil

**Haloumi (V) 75**  
fried haloumi | kataifi | rosemary honey

**Marinated Aubergine (V) 49**  
morinated aubergine | mozzarella balls | dried tomatoes | basil | olive oil

**Mushroom & Parmesan (V) 78**  
mushrooms | parmesan | parmesan crisp | porcini powder

**Sticky Loin Pork Ribs 77**  
sticky pork ribs | crispy sweet potato

**Chicken Wings 65**  
chicken wings | WF glaze | kewpie mayo | crispy sweet potato

**Ox Tongue 55**  
sliced ox tongue | balsamic sweet mustard | celery & parsley relish | crispy onions | 7 spice seasoning

**Tempura Prawn 89**  
prawn tempura | avo mayo | pickled carrot | cucumber | red onion | radish | sweet lime dressing

**Seared Tuna 79**  
herb seared tuna | bean sprouts | corn | red onion | cucumber | radish | spicy asian dressing

**Cucumber Salad (V+) 35**  
cucumber | radish | red onion | vinaigrette | chilli flakes
SALADS

Smoked Salmon Trout 109
baby leaf | smoked salmon trout | radish | cucumber | celery | red onion | tomatoes | apple | fennel | wasabi mayo

Chicken & Corn 95
baby leaf | chicken breast | corn | parmesan | home cured bacon | pickled mushrooms | caesar dressing

Honey Sesame Chicken 99
baby leaf | chicken breast | red onions | green pepper | apple | pomegranate | sesame mayo | soy & honey - sesame dressing

Brie Salad (V) 97
baby leaf | rocket | quinoa | pumpkin seeds | sesame seeds | sunflower seeds | beetroot | broccoli | green beans | brie | cashew nut | sesame mayo

Tuscan Salad (V) 95
baby leaf | rocket | basil | courgette | marinated aubergine | tomatoes | peppers | red onion | mozzarella balls | tuscan dressing

Tuna Vietnamese 97
baby leaf | herb seared tuna | pickled carrot | cucumber | red onion | radish | avo mayo | sweet citrus dressing

Greek Salad 90 (V)
baby leaf | tomato | olives | feta | green pepper | red onion | greek salad dressing

STARTERS

Hand Sliced Fillet “Carpaccio” 87
sliced cold seared beef fillet | salsa verde | sweet potato crisps | homemade melba toast

Short Rib 85
slow cooked short rib | WF glaze | red cabbage slaw

Shabu Shabu 75
sliced cold seared beef fillet | miso yaki mushroom | aubergine | bone marrow | broth

Romesco Calamari 75
crispy fried calamari tubes & heads | green apple | red onion | radish | hazelnut, red pepper & tomato pesto

Chicken Livers 62
balsamic vinegar glazed chicken livers | spicy green pepper relish | crème fraîche | pickled onions | homemade melba toast

Pork Belly 80
slow cooked pork belly | miso caramel cream | spiced pickled apples | gremolata | pork skin crackling

Octopus 120
char grilled octopus | tomato | red onion | olives | feta | potato | gremolata | quinoa | citrus, garlic & oregano dressing
STEAMED BUNS - 2 chinese steamed buns with filling

Prawns & Avo Mayo 72
battered deep fried prawns | avo mayo | pickled carrot | cucumber | red onion | radish | sweet citrus dressing

Chicken & Sesame 62
chicken breast | papaya | sesame mayo

Vietnamese 47
pickled carrot | cucumber | red onion | radish | gochujang secret sauce

BURGERS

W&F Beef Burger 115
potato bun | 220 g beef patty | caramelised onions | rocket | gochujang secret sauce | cheese sauce | potato wedges | miso mayo

W&F Chicken Burger 90
potato bun | chicken breast basted | caramelised onions | red cabbage | kewpie mayo | gochujang secret sauce | potato wedges | miso mayo

VEGETARIAN

Aubergine (V+) 90
miso & ginger glazed aubergine | pineapple | coconut rice | coconut flakes | cucumber | basil | teriyaki sauce

Mushroom (V) 92
mushrooms | silky mashed potato | parmesan | porcini mushroom sauce

POULTRY

Thai Green Chicken 124
chicken breasts | rice noodles | cucumber | peanuts | basil | mint | coconut & green thai sauce

Chicken, Mushroom & Parmesan 127
chicken breasts | mushrooms | silky mashed potato | porcini mushroom sauce

Glazed Chicken 125
chicken breasts | pineapple | coconut rice | coconut flakes | cucumber | basil | teriyaki sauce

Tom Yum Chicken & Prawns 189
chicken breasts | prawn | charred corn | coconut rice | coriander | prawns & tom yum sauce
SEAFOOD

Calamari 139
grilled or fried calamari tubes & heads | potato wedges | miso mayo | nori

Argentinian Prawns 195
8 large prawns | potato wedges | spicy garlic sauce

Line Fish 220
seabass | steamed greens | silky mash potato | citrus, parsley & lime leaf tiger’s milk

Seafood Combo 240
beer battered fried or grilled hake | grilled or fried calamari tubes & heads | 3 large prawns | coconut rice | miso lemon butter sauce

Fish & Chips 117
beer battered fried or grilled hake | potato wedges | WF tartar sauce | miso mayo

Tuna & Calamari 185
herb seared tuna | grilled or fried calamari tubes & heads | steamed greens | honey, soy & sesame noodles | avo mayo | nori

Poached Salmon 240
salmon poached in teriyaki sauce | steamed broccoli | silky mashed potato | teriyaki sauce | wasabi mayo | nori

SLOW COOKED

Oxtail 215
beer, bay leaf & coriander braised oxtail | green beans | silky mash potato | gremolata

Short Rib 177
slow cooked short rib | pickled cauliflower | silky mashed potato | red wine & bacon sauce

Pork Belly 147
pork belly | silky mash potatoes | pea & cucumber salad | thyme gravy
**GRILL**

**Lamb Chops 209**
400 g lamb chops | green beans | silky mashed potato | WF glaze | lamb jus

**Fillet 167**
200 g wood fired fillet | steamed greens | potato wedges | miso mayo | WF glaze |

**Sirloin 200 g 105**
200 g wood fired sirloin | potato wedges | miso mayo | WF glaze | port jus

**Sirloin 300 g 165**
300 g wood fired sirloin | steamed greens | silky mashed potato | pickled onions | WF glaze | port jus

**Rib Eye 189**
350 g wood fired rib eye | potato wedges | miso mayo | WF glaze | dijon mustard sauce

**Tomahawk 320**
900 g wood fired tomahawk | parmesan potato wedges | WF glaze | chimichurri | confit garlic, spring onion & feta compound butter

**Pork Ribs 160**
400 g pork loin ribs | potato wedges | miso mayo | WF rib basting

**Mixed Grill 240**
200 g sirloin | 200 g lamb chops | 200 g ribs | potato wedges | WF Glaze | WF rib basting | miso mayo | port jus

**DRY AGED MEAT**

**Dry Aged Steak 210**
400 g dry aged steak on the bone | steamed greens | potato wedges | miso mayo | WF glaze | mushroom or pepper sauce

**EXTRAS**

confit garlic 20
steamed greens 29
steamed cauliflower 29
potato wedges & miso mayo 30
silky mashed potato 39

**SAUCES**

japanese garlic sauce 24
pepper sauce 24
dijon mustard sauce 24
porcini mushroom sauce 24
miso lemon butter sauce 20
DESSERT

Porcini 'Sweetie Pie' 79
chocolate & porcini ice cream | porcini caramel | porcini marshmallow fluff | chocolate wafer | porcini shortbread

The Sandwich 69
whipped white chocolate cheesecake | coconut & white chocolate cookie | white chocolate crumble | mixed berry & star anise purée

The elder berry 69
elderflower fluid gel | meringue | vanilla ice cream | cherry sorbet | fresh berries | mint | white chocolate crumble

The Hazelnut Mocha 79
dark chocolate & hazelnut crémeux | hazelnut & coffee soil | coffee ice cream | hazelnut purée

Ice Cream & Chocolate Sauce 50
2 scoops vanilla ice cream | chocolate sauce