MATH
RESTAURANT

STARTERS

Savoury cannoli — R195
Stuffed with hoisin duck, with crispy duck skin, roasted peanuts and chives. cucumber and spring onion garnish

Veg spring rolls — R125
Rice paper wrapped julien veg, kewpie mayo

Cheese board — R290

Fresh oysters — R200
BBQ riblets 130 served with corn salsa and onion rings

Chicken Wings — R100
Peri Peri or BBQ

Halloumi cakes — R95
Chilli vinaigrette, rocket cherry tomatoes and pickled onions balsamic reduction

Prawn Toast — R179
Fried shrimp with a harissa tomato sauce and pickled onions on a slice of toast

SALADS

Nicoise salad — R150
Leafy greens, smoked salmon trout, olives, hardboiled egg with house made vinaigrette

Waldorf salad — R110
Watercress and rocket with grilled peach and pear, cucumber, toasted almonds, red onion slices and blue cheese dressing

Ceasar salad — R100
Cos lettuce, hardboiled egg, bacon bits croutons, cherry tomato and Ceasar dressing

COBB Salad — R145
Mixed lettuce, grilled chicken, bacon bits, cherry tomatoes, red onion, avocado and ranch dressing

MAINS

Eggplant — R110
Stuffed with lentil on a spicy tomato sauce and garlic aioli
Roasted vegetable bowl with tahini sauce- with quinoa

Putanesca — R120
Rigatoni pasta with calamata olives all tossed in a tomato-based sauce, served with parmesan cheese

Tuscan Chicken pasta — R180
Grilled chicken breast on a bed of creamy pasta with spinach and cherry tomatoes

Rachel's Seafood pasta — R240
Fettuccini pasta, mussels, shrimp, calamari

Salmon — R280
Sweet potato puree, broccolini tossed in garlic butter and lemon, mustard lemon butter sauce

Steak and frites — R220
300g rump steak, broccolini & tomato puree tossed broccolini, fries and chimichurri sauce.

Lamb Dish — R270
Lamb Chops mint crusted, mash with jus

Pork ribs and frites — R225
400g pork ribs served with fries and ranch dip

Fish and chips — R185
Beer battered fried fish served with chips and tartare sauce

American Cheeseburger — R170

Chicken burger — R145

Loaded Hotdog — R110
Footlong frankfurter loaded with sourcrout, bacon bits, gherkins and sauteed onions, served with fries and ranch dip

Lobster — R370
Whole lobster served with our creamy zesty orzo pasta

DESSERTS

Bourbon Malva pudding — R95
Boozy malva pudding served with a scoop of ice cream

Citrus and berries Eton mess — R95
Meringue shards on a bed of Chantily cream, berry compote and fresh berries and citrus

Oreo cheesecake — R85

Waffles & Ice Cream — R80

A selection of Handmade Gelato, Sorbet and Ice Cream — R75

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BRUNCH

Waffles & Chicken **Freshly made savoury waffle, deep fried chicken and house made sauce**	R120
Peter's Breakfast Sandwich **Bacon, eggs, mushroom, rocket, house made sriracha mayo on a toasted brioche bun**	R115
Farmhouse Breakfast **Eggs, bacon, hashbrown, mushrooms, beef/lamb sausage, grilled tomato and a slice of toast**	R199
Acai Smoothie Bowl **Acai blended smoothie with granola, seasonal fruit, garnished with toasted coconut and almond nuts**	R100
Eggs Benedict on Savory Waffle **Poached eggs, bacon and hollandaise sauce served on a savoury waffle**	R120
Eggs Royale Benedict on Savory Waffle **Poached eggs, smoked salmon trout and hollandaise sauce served on a savoury waffle**	R139
Eggs Florentine Benedict on a Greens Savory Waffle **Poached eggs, spinach and mushroom with a green goddess sauce served on a savoury waffle**	R110
Avocado Toast **Avocado, pickled onions and cherry tomatoes on a slice of toast.** **Add egg**	R85
Shakshuka **Eggs on a bed of tomato gravy and slice of toast**	R100
Breakfast Fried Rice	R199
French Toast	R105
Salmon croissant	R135
Croque monsieur	R150
Our Turkish eggs	R100
Eggs	R50+
• **Mushroom**	R25
• **Bacon**	R25
• **Cheeze**	R15
• **Avocado**	R25
• **Sausage**	R25

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WINE LIST

Merlot

• VERGENOEGD LÖW Amalie Merlot 2022	R390 - R135 per glass
• Thelema merlot 2020	R440

Shiraz

• La Motte Syrah 2019	R300 - R105 per glass
• Tokara Shiraz 2021	R290 - R100 per Glass

Cabernet Sauvignon

• Plaisir De Merle 2020	R450
• Vergelegen 2018	R590

Pinotage

• kanonkop kadette 2022	R290 - R100 per glass

Chenin Blanc

• Durbanville Hills	R190 - R70 per glass
• Kleine Zalze	R300- R105 per glass

Sauvignon Blanc

• Spier seaward 2023	R280 - R95 per glass
• Diemersdal Reserve	R199 - R68 per glass

Rosé

• Babalonstoren Mourvèdre Rose	R290 - R100 per glass
• Whispering Angel	R690

Red Blend

• Rupert & Rothschild Classique	R470 - R160 per glass
• Anthonij Rupert Optima 2020	R510
• Morgenster Lourens River Valley 2016	R570
• Seriously Old Dirt	R500

White blend

• Babylonstoren Candide 2023	R230 - R83 per glass

Chardonnay

• Tokara Reserve Collection Chardonnay 2022	R450
• Paul Cluver Village	R290 - R100 per glass

Bubbles

• Le Lude Brut Reserve	R800
• Simonsig Kaapse Vonkel Satin Nectar	R550 - R115 per glass
• Simonsig Kaapse Vonkel Brut	R490 - R105 per glass
• Matini Prosecco	R580 - R125 per Glass
• Veuve Yellow Label	R 1700
• Moet & Chandon	R1400
• Moet & Chandon Nectar Imperial	R1700
• Laurent Perrier La Cuvee	R1500

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COCKTAILS

A Japanese cocktail • **Cognac, Orgeat, Bitters**	R180
Black Russian • **Bourbon, Kahlua, Bitters**	R170
White lady • **Gin, Citrus, Sugar**	R125
Tommy's margarita • **Tequila, Agave**	R130
Spicy Margarita • **Tequila, Chilli**	R130
Past to Present **Whisky, sugar, port wine, bitters**	R160
Gin and Tea (Thirsty Traveller) • **Rooibos, Gin, Bitters, Ginger ale**	R170
6:15 pm in Zanzibar • **Rum, Pineapple , Citrus, Orgeat, Grenadine**	R120
Russian Amaretto Sours • **Vodka, Ammareto, Bitters, citrus**	R150
Me and Mine • **Brandy, Vermouth, Chocolate bitters**	R130
Math's Cup • **Whiskey, Honey, Citrus, vermouth**	R125
Nzuri • **Tequila, Pineapple, Raspberry**	R150
Berry Bramble • **Gin, Citrus, orgeat, creme de cassis, berries**	R120