

CHEFS SELECTION 90 PP
ADDITIONAL PAIRED WINE 35
PP
SHARED STYLE MENU



ADL hills olives, confit fennel, orange vinaigrette (gf/df/v) | 9
nv sparkling chardonnay pinot noir | 12

Lobethal sourdough, whipped butter, smoked salt (vg/va) | 13
nv sparkling pinot noir rosé | 12

Tempura eggplant, mushroom XO, hummus, herbs (gf/df/v) | 18
2017 chloe cuvée | 15

La Casa Burrata, oriental dressing, medley tomatoes, grapes, basil oil (gfa/va) | 25
2024 'mad cat' rosé | 12

Cape Jervis calamari, salt and pepper, xo sauce, grilled lime (df/gf) | 24
2024 pinot gris | 12

SA prawn, citrus, red curry sauce, kaffir lime and thai basil (gf/df) | (4) 25
2022 mappinga chardonnay | 15

Blue Swimmer crab dumplings, ponzu, daikon, toasted sesame, fermented chilli (df) | (5) 25
2021 fume blanc | 15

Applewood smoked lamb ribs, sour tamarind glaze, pickles, aleppo pepper aioli (gf/df) | (4) 24
2023 'abel' pinot noir | 15

Triple-cooked pork belly, pawpaw salad, namjim dressing, master stock glaze (gf/df) | 40
2023 sidewood estate pinot noir | 13

Wood oven Atlantic salmon, miso beurre blanc, dutch rainbow carrots, dill oil (gf) | 40
2022 sidewood mappinga pinot blanc | 15

Butchers cut 350g wagyu, ssamjang, baby cucumber kimchi, jus (gfa/df) | 65
2018 mappinga shiraz | 18

Tofu, avocado, yuzu ponzu, fresh herbs, fried shallot, enoki mushroom, sesame seed (gf/df/v) | 32
nv sparkling pinot noir rosé | 12

Mixed local leaf salad, sauce verde, new season charred greens (gfa/df/v) | 15

Twice roasted potatoes, preserved lemon, smoked crème fraiche (gf/vg) | 15

Roasted seasonal vegetable, miso beurre blanc (gf/vg) | 15

please advise of any food allergies or dietary requirements. Although every precaution is taken to prevent cross contamination, our kitchen does use allergen ingredients and trace amounts may be present.
vegetarian menu available on request

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PIZZAS – 11 inch

Tomato base :

Margarita, cherry tomato, basil (vg/va) | 28

Zhoug roasted lamb shoulder, provolone, pickled onion, mint | 32

Smoked ham, pepperoni, olives | 32

SA prawns, chili, nduja, rocket | 34

Confit garlic base :

Mixed mushrooms, gorgonzola, rosemary, rocket (vg/va) | 30

Confit duck, fire roasted eggplant, masterstock, chili | 32

(gf bases, vegan cheese add 3)



SIDEWOOD

DESSERT

Chocolate Brownie

Dark chocolate brownie, mascarpone cream, compressed strawberries 16

The Summer Pavlova

Chantilly cream, torched meringue, kaffir lime, muntries 16

Affogato

hahndorf gelato espresso,
kahlua / frangelico / baileys / coffee tequila (gf/vga) 16

SA Cheeses

Selection of cheeses with apple, muscatels and lavosh 3 cheeses | 30

COFFEE

veneziano espresso cup 5

short macchiato, long macchiato, piccolo 6

cappuccino, flat white, latte, long black 6

hot chocolate (v/gf), chai latte, mocha 6

iced coffee, iced chocolate 7

- add scoop of vanilla ice cream 2

alternative milks - soy, lactose free, oat, almond 0.8

ORGANIC LOOSE LEAF TEA

5 pot for one

earl grey, english breakfast, peppermint, chamomile, lemongrass/ginger, green



SIDEWOOD

TO FINISH

sidewood 22years old museum release tawny	18
hahndorf hill "green angel" late harvest gruner veltliner	12
valdespino pedro ximenez el candado	14
el maestro sierra amontillado	15
montenegro over ice with fresh orange	10
drambuie on ice	10
baileys on ice	10

TEQUILA

el toro grano blanco	12
el toro jalapeno	12
el toro grano de café	12
don julio reposada	16
don julio blanca	17
patron silver	14

COGNAC

st agnes vs	10
st agnes xo	18
courvoisier vsop	13
reinier grand champagne xo	26
hennessy xo	40



SIDEWOOD

SINGLE MALT

chivas regal 12 y.o.	12
glenlivet 12 y.o	14
glenfiddich 14 y.o	18
chivas regal 18 y.o.	18
malt and grain fine blended	14
nikka black night cruise	17

BOURBON

jim beam	10
jack daniels	10
wild turkey	10
canadian club	10
southern comfort	10
makers mark	10

RUM

malibu	10
bacardi	10
captain morgan spiced	10
el dorado 15 years	12
cubaney centenario	30