



OLIVER'S

Taste

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À la Carte Lunch & Dinner Menu

(from October 2023)

Let's Get Started ...

Soup of the Day - R 70

Fresh Garden Greens with Pickled Cucumber, Feta, Quinoa
sprinkled with Papino & Strawberries topped with Carrot Crisps - R 80

Marinated Prawn Tails served on minty Watermelon & Bocconcini Salad
drizzled with Gazpacho - R 105

Doubled baked Cheese & Spinach Soufflé on a light Cheese Float
with charred Baby Cos sprinkled with crispy Parma Bits and Pecan Nuts - R 90



Chicken Liver Parfait with homemade Melba Toast
served with Red Onion Marmalade, chunky Parmesan, Sun-Dried Tomatoes & Gherkins - R 90

Seared Duck Breast with Confit Duck Wontons served on Truffle-scented Pea Purée,
sprinkled with Edamame Beans drizzled with a Red Wine & Pomegranate Syrup - R 100

Lightly smoked Springbok & Warthog Carpaccio
on shaved Fennel & Apple Salad with roasted Baby Beets & Quail Egg - R 105

Tempura Kingklip set on an Asian Salad with Angel Hair Noodles
mixed with roasted Peaches and sprinkled with toasted Sesame - R 90

The Main Attraction ...

Tender Beef Fillet laced with a Port Jus on roasted Onion Purée and Pommes Cocotte
served with a Mushroom Medley, grilled Artichokes & Asparagus - R 250

Lamb Loin set on Baba Ghanoush with Potato Fondant and grilled Pearl Onions
served with Seasonal Greens sprinkled with toasted Almond Slivers - R 260

Grilled Seabass set on a Mediterranean Ragout
served on a Seafood Beurre Blanc and drizzled with Basil Pesto - R 230

Oliver's crackling Pork Belly on a sticky Apricot Sauce
with caramelised Onion Croquette and Sweet Carrots
Starter - R 150 Main Course - R 240

Stuffed Chicken Supreme on a Mushroom Stir-Fry
with a baked Broccoli and Cauliflower Orzo - R 220

Pan Seared Ostrich Fillet on a Demi-Glace
served with charred Honey-baked Sweet Potato and Green Beans - R 240

Pasta-bilities...

Roasted Sweet Corn Gnocchi served on an Onion Velouté
with charred Corn & Sun-Dried Tomato Salsa, sprinkled with Truffled Popcorn Blitz
Starter - R 95 Main Course - R 170



Roasted Beetroot Ravioli splashed with a burnt Citrus & Sage Butter
topped with Beetroot Crisps & Orange Segments
Starter - R 95 Main Course - R 170



Creamy White Wine Risotto with roasted Butternut, Kale & caramelised Onions
garnished with a Feta & Pine Nut Crumble
Starter - R 95 Main Course - R 170



Don't Run Away Just Yet ...

Oliver's Austrian Apple Strudel on Vanilla Custard and Vanilla Ice Cream

Toasted Coconut & Sago Crème Brûlée served with Peach & Coconut Compôte

Rum & Raisin Crêpes flambéed with Rum served with Vanilla Ice Cream

Dark Chocolate Tart topped with Peppermint Crisp served with Espresso Espuma

Viennese Ice Coffee perfumed with Amaretto, served with Wafers

Mixed Berry & Lavender Panna Cotta
served with Meringue Crumble, drizzled with Vanilla & Lemon Olive Oil

Oliver's Deconstructed Tiramisu – Almond Shortbread, Vanilla Bean Mousse
on White Chocolate Sauce with Coffee Ice Cream & Chocolate Crumble
R 80

The Mouse Trap ...

Mixed Cheese Board with homemade Preserves and Crackers (serves 2)
R 150



Dining in our Wine Cellar

Experience fun-dining
in the privacy of our wine cellar!

Enjoy a combination of Cheese Fondue and Raclette. Raclette is a Swiss cheese melted under a specially designed oven. Accompanied with Baby Potato, Table Salad, Pickles and Sauces. The oven also has a hot plate to grill a selection of Beef, Chicken and Ostrich.

Additionally, you may choose a Starter and Dessert off the à-la-carte menu.
Please note, this will be charged separately.

R370 per person

This includes Cheese Fondue, 100g Raclette per person and 100g each meat and sides.

R70 extra

Per 100g Raclette Cheese or per 100g Meat ordered

You are also most welcome to enjoy an à-la-carte dinner in the cellar.
Please note that the Raclette & Fondue has to be booked in advance.

A maximum number of 10 people has space in the cellar.

Regrettably not served in the restaurant.