



WOOD-FIRED PIZZAS

Classic Margherita (V) 125

Topped with tomato, mozzarella & fresh basil

Traditional Flammkuchen 155

With crispy bacon, sour cream & thinly sliced red onion

Salami 175

With mushrooms, peppers, bocconcini mozzarella, garlic & chilli

Spicy Chicken 185

With mushrooms, garlic, chilli & parmesan

Build your own - Margherita Based 115

Choice of the following ingredients/price per ingredient

Mushrooms, peppers, red onion, basil, garlic, chilli 25

Mozzarella, feta, jalapeño, rocket, olive, capers 35

Salami, chicken, bacon, bocconcini, parmesan, avocado 40

Low Carb/Keto pizza base available @ 35 extra

ASARA BURGERS

Served on freshly baked brioche bun & hand-cut crispy fries

The Classic 175

Topped with bacon, cheese & red onion

The Karoo 185

100% lamb, tzatziki, grilled feta, balsamic glaze & wild rocket

The Green (V) 155

100% vegetarian char-grilled patty topped with guacamole & sundried tomato pesto

Low Carb/Keto option available @ 15 extra
i.e. Keto Bun & oven roasted sweet potato fries

PERFECT for TWO

Sundowner platter 295

Delicious selection of savoury bites, locally sourced cheeses, artisan meats, mixed pickles, dips and freshly baked breads

FLAVOUR FAVOURITES

Free Range Oak Valley Pork Belly 225

Served with potato casserole, wholegrain mustard velouté, candied apples and thyme jus

Slow Roasted Karoo Lamb Shank 275

Colcannon mashed potatoes, carrot puree, vegetable ratatouille, rosemary sauce

Aged Sirloin or Rump Steak 235

350 g Steak char-grilled to your liking, topped with salsa verde & served with our hand-cut crispy fries

Extra Sauce: mushroom, peppercorn or mustard 55

CHEF'S RECOMMENDATION

Pulled Pork Tortelloni Freshly-Made 165

Juicy pork ragout with sage & thyme, beurre noisette, crispy bacon

Free Range Chicken 185

Supreme chicken breast with herb butter, mashed potatoes, green salad, Asara red wine sauce

Traditional Fish & Chips 185

Fresh battered hake & hand-cut crispy fries, side salad

Sustainable fish of the day 205

Mashed potatoes, pineapple & peppadew salsa, side salad

CRISP & FRESH

Classic Caesar Salad 140

Baby gem lettuce, crispy smoked bacon, white anchovies, Croutons, soft poached egg, homemade parmesan dressing

With free range grilled chicken breast 165

Asara Garden Salad 95

Mixed leaves lettuce, cherry tomatoes, fresh cucumber, Red onions, Kalamata olives, creamy feta cheese, House honey & mustard dressing

With free range grilled chicken breast 120

ASARA TAPAS

Choice of 2 @ R 225 - Choice of 3 @ R 325 - Choice of 4 @ R435

Excludes Gambas al ajillo



Humus, olive tapenade, peppadew pesto (V)

Toasted ciabatta

Patatas bravas, spicy red pepper sauce (V)

Creamy garlic sauce

Deep fried baby squid, lime & garlic aioli

Hot sriracha sauce

Karoo lamb kofta meatballs

Tzatziki, herbed feta, wild rocket

Pepper crusted seared beef

Roasted baby tomato, salsa verde, garlic ciabatta

Kalamata olives (V)

Herbs, garlic & chilli marinated

Pan fried Spanish cauliflower (V)

Panko butter sauce, garlic mayonnaise

Sticky pork belly bites

Chilli, soy & honey, sour apple

Homemade churros, cinnamon

Warm chocolate & caramel sauce

Gambas al ajillo (garlic butter prawns) 195

Fresh herbs, toasted garlic bread

SOMETHING SWEET

Orange & Passionfruit Cheesecake Mousse (V) 110

Passion fruit sorbet, coconut meringue & orange chip

Flourless Chocolate Pudding (V) 95

Berry sorbet, strawberry chips & caramelized hazelnuts

Pecan-nut Baklava (V) 85

Cardamom ice-cream and ginger crumb

Soufflé Pancakes topped with Caramel Fudge Ice cream (V) 80

Caramel sauce & fudge

ASARA FOOD & WINE PAIRING EXPERIENCE

When fine wines meet delicious food, the experience of flavours is beautifully enhanced. We have paired a selection of our ASARA wines with mouth-watering little dishes to take you on a fun tasting journey, tempt your taste buds and delight your palate.

SPECIALITY & TERROIR RANGE 325

CVC White Blend 2018	Lightly smoked chicken, satay peanut butter sauce
Amphora Chenin 2018	Deep fried baby squid, garlic lime aioli, sriracha sauce
Gamay Noir 2018	Karoo lamb patty, roulou feta, wild rocket, balsamic glaze
Bell Tower 2013	Slow braised beef brisket, chilli teriyaki sauce
Passione Pinotage 2017	Blue vein cheese, red onion marmalade

VINEYARD COLLECTION 295

Sauvignon Blanc 2019	Exotic roasted cherry tomatoes, bocconcini & basil pesto
Cape Rosé 2020	Panko crumbed chevin cheese, grilled leeks, Marie-Rose sauce
Chardonnay 2018	Lightly smoked chicken, satay peanut butter sauce
Shiraz 2018	Grilled chorizo, sauté baby marrows, sundried tomato jam
Cabernet Sauvignon 2017	Karoo lamb patty, roulou feta, wild rocket, balsamic glaze

FUSION RANGE 290

White Cab 2017	Exotic roasted cherry tomatoes, bocconcini & basil pesto
Cape Fusion White 2019	Deep fried baby squid, garlic lime aioli, sriracha sauce
Cape Fusion Rosé 2020	Panko crumbed chevin cheese, grilled leeks, Marie-Rose sauce
Red Cab 2017	Blue vein cheese, red onion marmalade
Cape Fusion Red 2016	Karoo lamb patty, roulou feta, wild rocket, balsamic glaze