



The Eaves

Fine Dining at Granny Mouse

It always starts with a sketch before production...

Our Menu is an ever evolving work in progress, wherever possible focussing on the finest seasonal ingredients available.

Being Fine Dining fare, please note that portions are set as you receive them due to richness, quality and having you savour every moment as such.

The further in advance we are forewarned as to your dietary requirements the more we are able to satisfy.

Bon Appétit.....

Wayland & Kirstie

Degustation Menu

R680pp with wine / R485pp without wine

Brie & Roast Tomato Parcel

Served with Thyme Mushrooms, Grilled Baby Onion, Olive Tapenade and Balsamic Reduction
Cederberg Bukettraube

Grilled Aubergine & Ginger Sushi Rice

Served with Honey & Soy Aubergine, Cucumber Ribbons, Avocado Puree, Sesame Seeds and Wasabi Dust (*served room temperature*)
Warwick 1st Lady unwooded Chardonnay

Grilled Butterfish

Served with Green Apple Strings, Curry Crumb, Lemon & Coconut Cream and Mango Atchar
Louisvale Chardonnay

Palate Cleanser

flavour per the Chef

Beef Fillet

Served with Blue Cheese & Rosemary Crumb, Sweet Potato Puree, Mix Mushrooms and a Port & Red Wine Reduction (*Chefs Preference Is Medium*)
Kaapzicht Pinotage

Mixed Fruit Benedict

Mix Fruit, Fruit Sorbet, Frangelico Sabayon
Graham Beck Brut

5 coarse tasting menu only available to the entire table

Some dishes may contain traces of nuts / Automatic 10% gratuity will be added to tables of 8 persons or more

À la Carte Menu

(V) Soup of the day

Served with Fresh Garlic Bread and Herb Oil
R45

Garlic Cauliflower Soup

Served with Basil Oil, Crispy Smoked Pork Belly and Corn Kernels
R55

(V) Brie & Roast Tomato Parcel

Served with Thyme Mushrooms, Grilled Baby Onion,
Olive Tapenade and Balsamic Reduction
R65/R95

(V) Grilled Aubergine & Ginger Sushi Rice

Served with Honey & Soy Aubergine, Cucumber Ribbons, Avocado Puree,
Sesame Seeds and Wasabi Dust *(served room temperature)*
R65/R90

(V) Deconstructed Lasagne

Served with Basil, Baby Marrow & Sweet Lemon, Carrot Puree, Tomato Concasse,
Carrot & Cucumber Dice and Baby Marrow Chips
R60/R85

Grilled Butterfish

Served with Green Apple Strings, Curry Crumb,
Lemon & Coconut Cream and Mango Atchar
R85/R180

Beef Fillet

Served with Blue Cheese & Rosemary Crumb, Sweet Potato Puree, Mix mushrooms and a
Port & Red Wine Reduction *(Chefs Preference Is Medium)*
R105/R175

Duck Breast

Served with Venetian Duck Ragu Tortellini, Salsa Verde, Tomato & Parmesan Salad
R70/R105

Poached Prawns

Served with Bouillabaisse, Spicy Aioli, Creamy Polenta and Vegetable Strings
R55/R100

Grilled Trout Fillet

Served with Tomatoes & Spinach, Olive & Caper Butter,
Fried Potato Chips and Lemon Zest
R85/R160



Dessert Menu

Mixed Fruit Benedict

Fruit Sorbet, Frangelico Sabayon, Mixed Fruit
R65

Chocolate Variations

Bar One Parcel, Chocolate Mousse Cup, Peppermint Ice Cream Cone, Bamkuchen
R70

Lemon Curd Cake

Lime Jelly, Lemon Sorbet, Cream Mousse
R55

South African Cheese Selection

Preserves & Biscuits R85

Trio Sorbet or Ice Cream

R50

What can a pencil do for all of us? Amazing things. It can write transcendent poetry, uplifting music, or life-changing equations; it can sketch the future, give life to untold beauty, and communicate the full-force of our love and aspirations. -Adam Braun