



Welcome to
LIBERTY'S
Fine Dining

Executive Chef
Simon Kemp



MENU

TAPAS

Spanish Squid Crispy fried calamari with Tartar dip	72
Fragrant Duck Spring Rolls With oriental spices and a plum and sesame dip	68
Jalapeno Poppers (V) Feta and cheddar stuffing and homemade red pepper jam	58
Antipasto Board Sun dried olives, Parma ham, artichokes, Chorizo, sweet basil pesto, marinated peppers, bruschetta, Chevin	118
Chorizo and Feta Stuffed Calamari Tubes Grilled with olive oil, chilli and lemon	72
Tempura Tiger Prawns With Ponzu dip	92

STARTERS

Fresh West Coast Mussels Classic – White wine, cream, herbs and garlic Thai – Coconut and lime infused sauce	68
Cajun Grilled Calamari and Prawns Orange, red onion and smoked paprika salad and a sweet onion and curry mayonnaise	82
Char Siu BBQ Pork Belly (P) Wok fried vegetables, cranberry and star anise glaze	68
Peri Peri Duck Livers (A) Flambéed with Brandy, thyme and a smoky paprika cream with mini pita pockets	78
Melting Camembert (V) With apple, star anise and cranberry jelly, baby salad leaves with nuts, apple and creamy wholegrain dressing	68
Spinach and Chevin Arincini (V) With sauce Arrabiata and Salsa Verde	68

LIGHT MEALS

Gourmet Boerie

Grilled baguette, homemade mustard relish, cherry tomato jam, balsamic onions and Cajun spiced rustic cut chips

72

Liberty's Trinchado

Tender rump pieces flambéed with Brandy, chilli, smoky paprika and cream. Served with mini pita pockets

88

Tom Yum:

Hot and sour Thai soup with bamboo shoots, shitake mushrooms and coconut

Prawn and salmon Tom Yum

105

Chicken Tom Yum

76

SALADS

Granny Smith and Gorgonzola (V)

With grapes, pecan nuts, celery and a light lemon dressing over wild rocket

78

Crispy Chicken

Chicken strips, baby leaves, avocado, feta, peppadews, honey and mustard dressing

82

Brûlée Chevin (N) (V)

Balsamic and black pepper macerated strawberries, candied walnuts and wild rocket

92

Salmon Caprese

Thin slices of mozzarella and tomato topped with rocket and smoked salmon with a light lemon dressing

88

MENU

DELUXE WRAPS

- Rare Roast Beef Wrap** 86
Wholegrain mustard mayo, avocado, sweet basil pesto, red onion, crispy capers
- Crispy Chicken** 66
Chicken strips, baby garden greens, avocado, feta, peppadews, honey and mustard dressing
- Smoked Salmon** 84
Cream cheese, watercress, crispy capers, cucumber, lemon dressing

OPEN GOURMET SANDWICHES

- On your choice of fire baked breads – Ciabatta / Sour dough / 5-Grain loaf / 100% Rye
- Smoked Salmon** 88
Chives, cream cheese, watercress, lemon, sprouts, cucumber
 - Rare Roast Beef** 86
Wholegrain mustard mayo, avocado, rocket, red onion, Ementhaler
 - Rome** 74
Crispy bacon, egg, romaine lettuce, chicken and caesar dressing
 - Caprese** 72
Avocado, mozzarella, tomato, sweet basil pesto, rocket and balsamic

GOURMET BURGERS

Grilled artisan brioche roll with sweet potato wedges or Cajun spiced rustic cut chips
On request grilled chicken breast can be substituted for the beef burger

Plain Burger:

200g homemade beef burger 79

Luxury Burgers:

Sweet chilli, bacon, guacamole and feta 94

Gorgonzola and onion marmalade 94

Chevin, Parma ham and balsamic dressed rocket 94

Build your own:

Choose from the selection below and add to our 200gr homemade beef burger

Cheddar / Brie / Feta / Bacon / Avocado / Rocket / Peppadews / Jalapenos 18

Parma ham / Gorgonzola / Wild mushrooms 26

Side Sauces:

Sweet and sticky chilli barbeque sauce 26

Madagascan green peppercorn sauce 26

Rich wild mushroom sauce 26

Creamy Pecorino sauce 26

Prego onion and tomato relish 26

PREGO ROLLS

Topped with a Portuguese chilli, onion, wine and tomato relish
Served with sweet potato wedges or Cajun spiced rustic cut chips

Sirloin Steak (150g) 84

Chicken Breast (200g) 74

MENU

SPECIALITY MAINS

Tataki Seared Salmon Over a pak choi, ginger and sprout salad with orange and sesame reduction	158
Coriander Pesto Line Fish Baby veg, aromatic lemongrass and miso consommé	132
Grilled Tiger Prawns A dozen tiger prawns grilled in the shell with a choice of garlic, lemon or peri peri butter, served with baby vegetables and savoury rice	260
Grilled Chicken Supreme (P) Bacon wrapped and feta stuffed with a pomegranate glaze, grilled sweet corn, olive and sun dried tomato salsa and Parmesan fried zucchini	112
Spicy Szechuan Chicken (N) Cashew nuts, birds eye chilli, pineapple, spring onions and fragrant jasmine rice	96
Zanzibar Peri Peri Chicken Spatchcock baby chicken with secret peri peri marinade served with savoury rice and a peri peri sauce	122
Gorgonzola Fillet Balsamic roasted beetroot and shallots, cranberry and gorgonzola parcel, star anise jus	162
Pepper Rump 300g rump grilled and served with a creamy Madagascan pepper sauce, baby vegetables and rustic chips	148
Lamb Rogan Josh Aromatic North Indian lamb curry with poppadoms, sambals and fragrant basmati rice	118
Thai Red Chicken and Prawn Curry With lime, pak choi, galangal and fragrant rice	132
Grilled Venison Loin Cumin roast sweet potato mash, balsamic shallots, sautéed walnuts and a Pinot Noir jus	145
Wild Mushroom, Spinach, Feta Risotto (V) With butternut and pine kernel ragu	95

LIBERTY'S

Fine Dining

SAUCES

Rich wild mushroom	26
Smoky Madagascan peppercorn	26
Red wine jus	26
Garlic butter	26
Lemon butter cream	26
Peri peri	26
Prego relish	26

SIDES

Shoestring chips	22
Cajun spiced rustic cut chips	22
Fragrant Basmati rice	22
Jasmine rice	22
Sweet potato wedges	22
Cumin roast sweet potato mash	22
Steamed vegetables	28
Wok fried vegetables with Ponzu	28
Creamed spinach	28
Cinnamon and treacle roasted butternut	28

SIDE SALADS

Greek (olives, cherry tomatoes, cucumber, feta and iceberg)	28
Green (balsamic dressed greens with sprouts and apple)	28
Red (Beetroot, mint and feta)	28

Some dishes may contain nuts or nut traces. It is our policy not to knowingly sell any food required to be labelled as containing GM material. Price includes VAT at the current rate. For guests with food allergies or specific dietary requirements, please ask to speak to a team player who will be happy to help. Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially those with certain medical conditions.

MENU

PASTA BAR

- | | |
|--|----|
| Spicy Chicken Penne | 84 |
| Curry infused cream with grilled chicken breast pieces, baby spinach, cherry tomatoes and feta | |
| Sweet Basil Pesto Linguini | 92 |
| With goats cheese and roasted pine kernels | |
| Spaghetti Puttanesca | 78 |
| Rich tomato sauce with chillies, calamata olives, anchovies, basil and capers | |
| Rigatoni | 96 |
| With petit pois, hickory smoked bacon and a creamy pecorino sauce | |
| Ragu Fettucini | 84 |
| Bolognaise style, tomatoes, basil and parmesan | |

SOMETHING SWEET...

Flourless Dark Chocolate Nemesis With vanilla bean crème Chantilly	45
Mexican Spiced Coffee Tequila Crème Brûlée Banana, caramel and chocolate spring roll	55
Coconut and Cardamom Panna Cotta Refreshing mango and mint salsa	42
Baked Chocolate Cheese Cake With coconut biscuit base and "hot chocolate"	46
Home-made Fennel, Granny Smith Apple and Lemongrass Granite With sliced seasonal fruits	45
Banana Tarte Tatin With coconut ice cream and salted caramel sauce	45
Chef's Tiramisu With Kahlua, Amaretto, coffee and hint of citrus	45

Some dishes may contain nuts or nut traces. It is our policy not to knowingly sell any food required to be labelled as containing GM material. Price includes VAT at the current rate. For guests with food allergies or specific dietary requirements, please ask to speak to a team player who will be happy to help. Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially those with certain medical conditions.

WINE LIST

MCC & CHAMPAGNE

Billecart-Salmon Brut Rosé NV (Champagne) 1350

The essence of freshly cut flowers, berries and minerals in a mid-weight, gracious style.

Pommery Champagne Brut Royal NV (Champagne) 840

Broad, creamy and inviting, exhibiting peach, honey and spice flavours, though balanced on the soft side, stays focused with moderate length.

Veuve Clicquot NV (Champagne) 980

A blend of Pinot Noir, Pinot Meunier and Chardonnay, a perennial favourite, the appeal is primarily in the rich, creamy texture and round balance.

Môreson Miss Molly MCC NV 42 | 165

Beautiful fine mousse, which perfectly complements its fruity freshness.

Groote Post Aurelia MCC 2013 60 | 240

Displays very strong honey and dried apricot flavours on the nose. A full-bodied palate, rounded off by displaying well integrated acid with a yeasty biscuit flavour.

Jacques Bruere Brut Reserve 240

Fruit driven and beautifully poised, aromas of peach with hints of citrus.

Weltevrede Philip Jonker Brut Lindeleze Rosé 260

A salmon-coloured Cap Classique with delicate bubbles. The nose is yeasty with hints of cherries, strawberries and peach blossoms.

Darling Cellars Blanc de Blanc 2011 180

Rich straw in colour, with a beautiful array of bubbles as the wine is poured. Slight citrus notes on the nose are supported by ripe apple.

WHITE WINE

SAUVIGNON BLANC

Brampton 2014

Has a unique array of flavour more prominently pear, passion fruit, yellow peach and pineapple fruit aromas.

48 | 180

Constantia Glen 2014

Tropical flavours which are complimented by well integrated minerality, a classic styled sauvignon blanc with great varietal character.

290

De Grendel Koetshuis 2014

Intense hints of gooseberries and asparagus on the nose and palate, supported by a fresh acidity this wine is a full bodied white wine.

250

The Young Airhawk by Nederburg 2014

Bouquet of flavours ranging from layers of green figs, asparagus and minerality, very well integrated with wood.

72 | 270

Groote Post 2014

Gooseberries are the standout fruit of this vintage, ripe figs and granadilla abound on the nose and palate.

48 | 175

Springfield 'Life from Stone' 2014

Brilliant greenish in appearance, this is a dramatic wine full of ripe red peppers and passion fruit, maturing into flavours of mineral and flint.

205

Man Vintners 'Warrelwind' 2014

Well balanced wine with lively bouquets of tropical fruits and herbaceous, green apple and green pepper notes.

36 | 120

CHARDONNAY

Bouchard Finlayson Kaaimansgat 2014

Refreshingly crisp, medium bodied but very "showy" with hints of litchi, white peach and kiwi fruit.

270

Longridge 2013

Intense floral character to the nose as well as citrus fruit followed by a little leesy complexity.

390

De Wetshof 'The Site' 2014

This elegant wine exudes fine aromas of lime and vanilla rounded off with a nutty, creamy texture on the palate.

290

WINE LIST

Anura Wooded 2014

42 | 140

Elegant lemon, lime and papaya flavours, combined with a floral bouquet and hints of spice and honey which are integrated with a very subtle French oak.

De Meye Unwooded 2014

36 | 120

Subtle floral undertone and tantalizing aromas of pear, melon, banana and hints of minerals characterize this wine.

CHENIN BLANC

Cederberg Unwooded 2014

62 | 210

Beautiful layers of melon, grapefruit and fleshy white pear, has a mouth coating creaminess on the palate offering a lively crisp acidity to finish off.

Teddy Hall Summer Moments 2014

135

Clean and zesty wine with great balance, tropical salad and pineapple aromas complement the lively, fresh yet complex palate that finishes refreshingly with a lingering sensation of spice and wild honey.

L'Avenir Flavours 2014

160

A full palate abundant with the tropical flavours of pineapple, pear and melon that linger with elegance.

Man Vintners 'Free Run Steen' 2014

36 | 120

Vibrant aromas of quince and fruit salad, on the palate fresh stones fruit and apple flavours are backed by refreshing acidity and minerality.

ROSÉ

Waverly Hills Organic 2014

110

Fresh flavours of pear, strawberries and limes with hints of mineral aromas and lingering notes of cut grass and lemon grass.

D'Aria Blush 2014

36 | 103

The wine has a taste of red berries and cassis following through with juicy fruitiness and bright acidity.

OTHER WHITE VARIETALS

Alvi's Drift Viognier 2014

38 | 135

The aromas are dominated by apricots and white peaches, the wine is soft, ripe and round with a lovely viscous texture.

David Niewoudt Ghost Corner Semillion 2013

420

With aromas of green fig, white fruit and nettles, distinct minerality with a slight earthiness on the nose that follows through onto the palate.

Altygedacht Gewürztraminer 2014

44 | 162

Brilliant straw colour with a slight green tint on the edge, the nose is perfumed, with good expression of spice, rose petals, turkish delight and litchis.

Thelema Riesling 2012

42 | 155

Unwooded German-style Riesling with a fragrant spicy nose and delicately balanced sweetness and acidity.

WHITE BLENDS

Laibach Ladybird Organic 2014

165

Aromas of buttery toast, lime and white peach evident, medium bodied with a round, creamy palate and good freshness.

Jordon Chameleon 2014

38 | 135

Ripe Cape green fig Sauvignon Blanc and zesty, citrus-melon chardonnay, balanced by a long creamy finish.

Nitida Coronata Integrated 2013

270

Crisp green apples, trampled gooseberry bush and star jasmine. A scent of herb and Saffron spice underfoot and a zest of honey almond centre.

WINE LIST

RED WINE

CABERNET SAUVIGNON

Druk My Niet 2010 270

A deep and intense colour flows onto truffle, almond and chocolate, with the freshness of blackberries.

Rainbow's End 2012 260

Intense, dark red colour, perfumed, earthy and nutty nose with heaps of ripe blackcurrant and cassis berries.

Starke-Condé 2013 280

Deep vermilion, black current and fern-leaf aromas, plush yet savoury, polished rounded tannins, hauntingly long finish.

Waverley Hills Organic 2013 175

Red cherry and chocolate aromas, this wine has a bouquet of fynbos and roasted coffee beans aromas with fresh cassis that follows through and lingers on the palate.

Warwick First Lady 2012 54 | 195

The nose reveals lots of red berries and sweet black cherries, complemented by sweet vanilla and chocolate oak background.

Hartenberg 2011 260

Truffle, forest floor aromas intermingled with cigar box and lead pencil notes, the palate shows juicy, rich red with black fruits, vanillin oak flavours and savoury, lingering tannins on the aftertaste.

Man Vintners 'Ou Kalant' 2013 42 | 135

Aromas of mint and pencil shaving, cigar box and dark cherries, followed by cassis and red current fruit flavours on the palate.

MERLOT

Steenberg 2011 330

Flavours of dark berries, basil and spearmint on the nose, flows into dark chocolate, plums and cedarwood.

Sterhuis 2009 66 | 240

Classic in style, serious yet very accessible flavours with fresh plums, mulberries, spicy fruitcake, chocolate and coffee on the nose.

Dornier 2009 260

Flavours of plum, mint and roasted nuts with hints of menthol create for a complex range of elements.

All prices include VAT

Anura Reserve 2011

The wine has copious amounts of ripe blackberry, red berry and blackcurrant flavours, hints of herbal and violet aromas are folded into layers of dark chocolate, including some meaty/spicy notes on the nose.

210

Man Vintiners 'Jan Fiskaal' 2013

Dark-ruby in colour with aromas of plum cherry-tobacco spices, complemented by savoury and earth notes, on the palate you will get hints of dark chocolate and black cherry

42 | 135

SHIRAZ**Noble Hill 2011**

This Syrah reminds us of toasty black cherries, liquorice, and dark chocolate: a perfect match for rich flavours.

34 | 115

Reyneke Biodynamic 2013

Uplifting bright sweet red plum fruit with layers of perfumed violets and red berry notes dominate the nose followed by subtle notes of fynbos, white pepper, cinnamon, liquorice and aniseed spice.

230

Joostenberg Organic 2012

The nose is characterized by ripe berry and savoury aromas, and a slight smoky perfume. The wine is full-bodied and ripe with typical spice and peppery flavours.

310

Ridgeback 2012

Has front notes of dark cherries, liquorice, black pepper and a hint of wood & spice. You'll find creamy ripe tannins on the palate and a long savoury finish.

64 | 235

Cederburg 2013

A complex Shiraz filled with intense red fruit, mulberry and cherries on the nose, well-balanced with elegant oaking expressing hints of sweet spice and vanilla.

380

Andreas 2012

Has an elegant nose expressing nutmeg, crushed black pepper with subtle aniseed with ripe mulberry and white chocolate.

245

Man Vintners 'Skaapveld' 2013

The bouquet is aromatic with gamey and liquorice aromas, the palate has mouth-filling blackcurrant and plum flavours with finely integrated tannins

36 | 120

WINE LIST

PINOTAGE

Painted Wolf 'The Den' 2013

42 | 145

An intense fruit packed wine with a smorgasbord of red and black summer berries, savoury spice and toasty wood flavours.

Tormentosa 2013

54 | 180

With typical black cherry aromas, toasted marshmallows and sweet fruit, shows plums with soft, rich tannins.

Beaumont 2013

240

Red berries, plums and cherries on the nose, followed by a palate of excellent balance, structure and a lovely dry finish.

Southern Right 2013

340

Intense classically styled, clay-grown wine, packed with complex berry fruit, beautiful tannins and subtle wood spice.

Scali Organic 2014

170

Lovely strawberries, plums and spice, ripe tannins well integrated and beautifully balanced with long velvety red fruit aftertaste.

Kaapzicht Pinotage 2011

230

Wild fruit, prune and youngberry with toasted cedar, vanilla and gun smoke.

PINOT NOIR

Paul Cluver 2013

360

The nose has delicate violet perfume aromas combined with dark cherry, red berry and ribena berry.

Maastricht 2012

225

Rich, ripe fruit with a stroke of warm spice and a whisper of dark chocolate.
Red Blends

RED BLENDS

Meerlust Red 2011

360

The nose is expressive with powerful cassis, plum, exotic spice and hints of floral aromas.

Laibach Ladybird Organic 2012

62 | 220

Complex on the nose with some spice, leather and crushed berries, no hints of port or sweetness, just classic "claret" flavours.

Jordan Chameleon 2012

145

Rich, plummy merlot complements the minty, blackcurrant flavours of Cabernet Sauvignon, the peppery, dark berry fruit of the Shiraz adds a spicy complexity to the blend.

All prices include VAT

Miles Mossop Max 2011 390

The nose has aromas of smoked meats, dark cherries and christmas cake.

Boekenhoutskloof Chocolate Block 2013 420

Spicy oak aromas covering a rounded mid-palate that reveals layers of fruit with intense purity, classically styled with integrated tannins.

Capaia One 2009 380

A bordaux style blend where grapes are harvested on high altitudes ensuring full ripeness aged in french oak all these factors bring a formidable tannin structure to the wine, with great ageing potential.

De Grendel Rubaiyat 2012 550

The nose is filled with layers of red and black fruit, violets, dark chocolate, roasted nuts and vanilla characters.

Diemersdal Private Collection 2013 260

Deep dark chocolate enticing cedar aromas appear first on the nose followed by wafting notes of blackberry jam, cherry and cassis.

Morgenster Tosca 2011 380

Fresh cranberries and flowery perfume, roasted tomatoes, cigar box and deeper whiffs get you some cloves and cinnamon spiciness.

OTHER RED VARIETALS

Doolhof Signiture Malbec 2011 290

Intense dark purple with black cherry and eucalyptus to the fore, with elements of fresh mint, fynbos and a touch of sandal wood.

Merwida Barbera 2014 48 | 165

Rich blackberry fruit with a hint of coffee, spices and truffles.

Avontuur Cabernet Franc 2010 220

Delicate floral tones, with hints of purple fruit and an attractive mintiness, soft, ripe tannins with spicy oak nuances.

WINE LIST

PORTS

Allesverloren 2009 18

Alluring aromas of honey, raisins and blackcurrant with chocolate and mocha undertones.

Monis Vintage Port 2006 16

This Vintage Port has a deep ruby core with a wide, fading edge.

De Kranz NV 14

The wine shows a vibrant plum colour, with dense aromas of prune, spice and tobacco, fleshy, chewy mouthful of flavours.

Boplaas NV 16

Lovely burnished coppery gold, lively nutty aromas with a touch of nutmeg and a crème caramel finish.

Muratie NV 18

Attractive ruby appearance, has a powerful red berry aroma combined with spices, chocolate and fruitcake characters.

Bredell 2003 26

Christmas pudding, dried fruit, mocha, mint and spice, flavours of the east, decadence of the west.

DESSERT WINES

Signal Hill Vin de L'Empereur NV 22

Aromatic grapes produce wines that are characterized by floral aromas with peach and citrus flavours.

Fleur Du Cap Noble 2010 26

A bright yellow-gold wine, on the nose it shows ample and typical botrytis aromas of dried apricots, honey and peach.

Jordan Mellifera 2009 28

Delicate floral and fresh, ripe apricot bouquet with a limy citrus twist with sun-dried peach and apricot.

Ken Forrester 'Noble T' 2010 54

This golden wine with fresh, green tones is in a lighter style; clean yet unctuously sweet. Sumptuous peach and apricot flavours overlaid with a tropical lushness of melon and pineapple.

CRAFT BEER



Everson Pear Cider	48.50
Everson Cloudy Apple	48.50
Devils Peak First Light Golden Ale	48.50
Citizen Alliance Amber Ale	48.50
Birkenhead Honey Blonde	60.00
Darling Black Mist Black Ale	60.00
CBC Lager	48.50
CBC Krystal Weiss	48.50
Jack Black Lumber Jack Amber Ale	48.50
Devil's Peak Blockhouse IPA	48.50
&Union Handwerk IPA	48.50
&Union Steph Weiss	48.50
&Union Unfiltered Lager	48.50
Red Bridge Brewing Co Golden Ale	60.00
Brother in Arms Wingman's Weiss	48.50

