

Welcome to The Skotnes Restaurant and Bar

Named after legendary South African artist and teacher Cecil Skotnes, The Skotnes Restaurant and Bar is naturally at home in the world of art. Our restaurant is the culinary arm of Norval Foundation – a centre for art that is dedicated to the research and exhibition of 20th and 21st-century visual art from South Africa and beyond.

Overlooking our serene wetland and Sculpture Garden, the Skotnes seamlessly integrates nature and architecture. Our menu pays homage to classical South African cuisine, updating its flavours and distilling its ingredients to their simplest possible presentation. We strive to source all our ingredients from local, small-batch suppliers, so that we can support and uplift our local communities.

- The Skotnes Restaurant was recognised by **Eat Out** readers as “Highly Commended” in the Best Everyday Eatery Awards 2018.
- The Skotnes Restaurant and Bar is the perfect venue for **events and celebrations**. Whether it is an intimate dinner with friends, a wedding or a corporate launch, let our Restaurant Manager know if you are interested to host an event and we will gladly connect you with our Events team.
- By becoming a **General Member** of Norval Foundation you get 10% off on all food at The Skotnes Restaurant, as well as free admission to the Norval Foundation museum for a year.
- We offer an **unlimited hours** parking ticket to restaurant patrons for only R10. This is a discounted flat fee ticket. Parking fees help us to maintain the Foundation and support the conservation efforts of the Western Leopard Toad, an indigenous species that has come under threat from rapid urbanisation. For your convenience, your waitress/waiter could add the parking ticket to your bill.
- If you become an **Art Club Member**, parking is complimentary all year round.
- Please follow us on **Facebook** and **Instagram** to receive updates on our menu, as well as our events.
- We'd love to hear from you! Feel free to share your experience and review us on **Google**, **TripAdvisor** or **Eat Out**.

We trust that you will have a memorable experience with us today. As always, we welcome and appreciate your feedback - you can complete our Guest Feedback Card for any compliments or complaints.

Should you require any assistance at all during your visit, or have any questions, please do not hesitate to contact our Restaurant Manager.



PHIL DE VILLIERS (EXECUTIVE CHEF)

THE SKOTNES

MORNINGS

SERVED 8:00 – 11:00

COLD		SWEET	
(V) SEASONAL FRUIT with whipped coconut “yoghurt” and granadilla coulis	R75	BUTTERMILK SCONES with cream, jam, butter and cheese	R55
HOT		BANANA BREAD with butter	R35
(V) PAMPOEN KOEKIES with camembert and cinnamon fynbos honey – Add bacon	R70 +R35	ALMOND CAKE with chantilly cream (gluten free)	R45
(V) CHAKALAKA SHAKSHUKA with two eggs and Amasi served with fire roasted bread	R85	SKOTNES CARROT CAKE with cream cheese icing	R45
(V) SMASHED AVOCADO on fire roasted bread with tomato, red onion and jalapeño with dressed greens – Add free range poached egg – Add bacon	R65 +R25 +R35	MELKTERT with chantilly cream	R40
SKOTNES FULL BREAKFAST streaky bacon, boerewors or pork sausage, mushrooms, medley of tomatoes and toast with a choice of eggs	R95		
HOT BEVERAGES		COLD BEVERAGES	
ESPRESSO	R19	SOFT DRINKS	R25
AMERICANO / DECAF	R26	ICED COFFEE	R35
CAPPUCCINO / DECAF	R29	BOS ICED TEAS	R32
MACCHIATO	R19	APPLETIZER/GRAPETIZER	R32
LATTE	R32	TOMATO COCKTAIL	R35
FLAT WHITE	R29	BLOODY MARY	R75
HOT CHOCOLATE	R35	SIR FRUIT JUICE	R25
RED CAPPUCCINO	R29	FRESHLY SQUEEZED JUICE	R45
– Add Soya / Almond Milk	+R10		
BABYCHINO	R5	MINERAL WATER	
TEAS – <i>Enquire about our TWGselection</i>	R29	STILL/SPARKLING SMALL	R20
MILKSHAKES		STILL/SPARKLING LARGE	R35
VANILLA, CHOCOLATE, OR STRAWBERRY	R35		

BY BECOMING A MEMBER OF THE NORVAL FOUNDATION YOU GET 10% OFF ON ALL FOOD AT THE SKOTNES
WE KINDLY ASK THAT YOU PRESENT VALID ID WHEN USING YOUR MEMBERSHIP CARD

THE SKOTNES

LUNCH

SERVED 12:00 – 15:00

STARTERS

GRILLED CALAMARI AND CRISPY TENTACLES R95
with sweetcorn mieliepap, chakalaka and radish
♀ *Constantia Uitsig Semillon* R85

GRILLED PRAWN R115/R220
with atchar, yoghurt, tortilla and cucumber sambal
♀ *Usana Pinot Gris* R50

PORK CROQUETTE R85
with soet mostert, apples, pickled and fermented vegetables
♀ *The Skotnes Chardonnay* R35

CAPE MALAY PICKLED MARKET FISH R90
with turmeric onions, compressed cucumber poppadum
♀ *Journey's End Sauvignon Blanc* R50

VEGETARIAN AND VEGAN STARTERS

SALT BAKED CELERIAC R90
with caramelised pears, pickled shitake, walnut and yeast dressing
♀ *Bellingham The Old Orchards Chenin Blanc* R55

ROASTED PUMPKIN SOUP R80
with a butternut and mielie brood
♀ *The Skotnes Chardonnay* R35

AVOCADO AND ROASTED BEETROOT R85
with buchu pickled onions, peppadew gastrique and sesame seed granola
♀ *Journey's End Weather Station Sauvignon Blanc* R50

VEGETARIAN AND VEGAN BUDDHA BOWLS

SUPERFOOD SALAD R85
with quinoa, chermoula cauliflower, avocado, apple, feta cheese, mixed sprouts and kale dressed with sour fig dressing
♀ *Steenberg Rattlesnake Sauvignon Blanc* R65

KORMA CURRIED LENTIL AND CHICKPEAS R90
with carrot sambal, tomato salsa, sweet potato and naan bread
♀ *Usana Chenin Blanc* R50

SALADS

SKOTNES CAESAR SALAD R85
with baby gem lettuce, Parmesan, free range hens egg and white anchovy
– Add free range chicken +R30
– Add smoked salmon trout +R30
– Add avocado +R25
♀ *The Skotnes Sauvignon Blanc* R40

TURMERIC AND GINGER POACHED CHICKEN R95
with Dutch Indonesian cucumber salad
♀ *Usana Pinot Gris* R50

SMOKED SALMON TROUT R110
with Scarborough seaweed and crème fraiche, roasted potatoes, egg, dill and capers
♀ *Hermanuspietersfontein Bloos Rosé* R45

JAFFLES – SERVED WITH UITPAK SLAAI

BRAISED BRISKET R85
with tomato, gouda and peach chutney
♀ *The Valley Pinot Noir* R75

CHICKEN MAYONNAISE R80
with mustard and chives
♀ *The Skotnes Chardonnay* R40

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THE SKOTNES

LUNCH

SERVED 12:00 – 15:00

VEGAN AND VEGETARIAN MAINS

LENTIL, CHICKPEA AND CHIA SEED BURGER R125
with all the trimmings, brinjal sambal, spiced
tomato chutney and hand cut chips
♀ *Usana Pinot Gris* R50

JERUSALEM ARTICHOKE RISOTTO R150
with burnt butter and Boland cheese
♀ *Domaine Des Dieux Chardonnay* R95

MIXED MUSHROOM AND KALE TACOS R145
black garlic and tomato seed dressing
♀ *The Skotnes Chardonnay* R35

SPINACH, FETA AND CARAMELISED R70
ONION JAFFLE
served with uitpak slaai and tzatziki
♀ *The Skotnes Sauvignon Blanc* R40

MAINS

FREE RANGE BEEF SIRLOIN/FILLET R225
with onion, shallot, braaibroodjie with
Amabutho cheese and tomato
♀ *Holden Manz Vernissage Red Blend* R65

LAMB "BOBOTIE" R210
with pumpkin fritters, apricot mebos chutney
and aromatic rice
♀ *Kaapzicht Shiraz* R85

FREE RANGE BEEF BURGER R135
with all the trimmings, gouda cheese, coal
mayonnaise, hand cut chips
and a smoky Monkeygland sauce
– Add bacon +R25
– Add avocado +R25
♀ *The Skotnes Chardonnay* R35

PERI PERI CHICKEN CORN TACOS R150
with coleslaw, amasi and tomato
and avocado salsa
♀ *Usana Barrel Fermented Chenin Blanc* R50

MARKET FISH R190
with smoked snoek and leek tart, sweetcorn and
pak choy
♀ *Constantia Uistig Semillon* R85

CHEESE PLATTER

SELECTION OF 3 SOUTH AFRICAN CHEESES R115
WITH PRESERVES

SELECTION OF 5 SOUTH AFRICAN CHEESES R160
WITH PRESERVES

♀ *Beaumont Goutte D'or Chenin Blanc NLH* R70

♀ *Peter Bayly Cape White Vintage* R45

SIDES

FIRE ROASTED SWEET POTATO R45/R85
with feta, spring onion and coriander

TRIPLE COOKED CHIPS R35
seasoned with braai salt

ROASTED CARROT R45/R85
with pickled leeks, persimmon salad with
tamarind dressing

BROCCOLI AND FRENCH BEANS R45/R85
with an almond granola and Parmesan

BRAAIBROODJIE R35
with Amabutho cheese and tomato

BLACK AND GREEN PEPPERCORN SAUCE R35

MUSHROOM AND OLD BROWN R35
SHERRY SAUCE

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THE SKOTNES

DINNER

SERVED 18:00 – 21:00

STARTERS

GRILLED CALAMARI AND CRISPY TENTACLES R95
with sweetcorn mieliepap, chakalaka and radish
♀ *Constantia Uitsig Semillon* R85

GRILLED PRAWN R115/R220
with atchar, yoghurt, tortilla and cucumber sambal
♀ *Usana Pinot Gris* R50

PORK CROQUETTE R85
with soet mostert, apples, pickled and fermented vegetables
♀ *The Skotnes Chardonnay* R35

CAPE MALAY PICKLED MARKET FISH R90
with turmeric onions, compressed cucumber poppadum
♀ *Journey's End Sauvignon Blanc* R50

VEGETARIAN AND VEGAN STARTERS

SALT BAKED CELERIAC R90
with caramelised pears, pickled shitake, walnut and yeast dressing
♀ *Bellingham The Old Orchards Chenin Blanc* R55

ROASTED PUMPKIN SOUP R80
with a butternut and mielie brood
♀ *The Skotnes Chardonnay* R35

AVOCADO AND ROASTED BEETROOT R85
with buchu pickled onions, peppadew gastrique and sesame seed granola
♀ *Journey's End Weather Station Sauvignon Blanc* R50

MAINS

FREE RANGE BEEF SIRLOIN/FILLET R225
with onion, shallot, braaibroodjie with Amabutho cheese and tomato
♀ *Holden Manz Vernissage Red Blend* R65

LAMB "BOBOTIE" R210
with pumpkin fritters, apricot mebos chutney and aromatic rice
♀ *Kaapzicht Shiraz* R85

PORK BELLY R195
with butternut torte, makataan salsa, miso cream and Boerenkaas R195
♀ *Bellingham The Old Orchards Chenin Blanc* R55

FREE RANGE BEEF BURGER R135
with all the trimmings, gouda cheese, coal mayonnaise, hand cut chips and a smoky Monkeygland sauce
– Add bacon +R25
– Add avocado +R25
♀ *Neil Ellis Cabernet Sauvignon* R90

PERI PERI CHICKEN CORN TACOS R150
with coleslaw, amasi and tomato and avocado salsa
♀ *Usana Barrel Fermented Chenin Blanc* R50

MARKET FISH R190
with smoked snoek and leek tart, sweetcorn and pak choy
♀ *Constantia Uistig Semillon* R85

VEGAN AND VEGETARIAN MAINS

LENTIL, CHICKPEA AND CHIA SEED BURGER R125
with all the trimmings, brinjal sambal, spiced tomato chutney and hand cut chips
♀ *Usana Pinot Gris* R50

JERUSALEM ARTICHOKE RISOTTO R150
with burnt butter and Boland cheese
♀ *Domaine Des Dieux Chardonnay* R95

MIXED MUSHROOM AND KALE TACOS R145
black garlic and tomato seed dressing
♀ *Journey's End Merlot* R95

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