

THE SKOTNES

WEEKEND MENU

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)

**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

WEEKEND MORNINGS

SERVED 8:00 – 11:00

HOT

(V) OATS R55
Vanilla, cinnamon and cardamom oats with
honey fruit compote

(V) PAMPOEN KOEKIES R70
with camembert and cinnamon fynbos honey
– Add bacon +R35

(V) CHAKALAKA SHAKSHUKA R85
with two eggs and Amasi served with fire
roasted bread

(V) SMASHED AVOCADO R75
on fire roasted bread with tomato, red onion
and jalapeño with dressed greens
– Add free range poached egg +R25
– Add bacon +R35

CHICKEN & WAFFLE R115
buttermilk fried free range chicken, waffle,
mustard, coleslaw and peri peri sauce

SKOTNES FULL BREAKFAST R95
streaky bacon, boerewors or pork sausage,
mushrooms, medley of tomatoes and toast
with a choice of eggs

FRENCH TOAST R65
with caramelised bananas and honey
– Add bacon +R35

HOT BEVERAGES

ESPRESSO R19
AMERICANO / DECAF R26
CAPPUCCINO / DECAF R29
MACCHIATO R19
LATTE R32
FLAT WHITE R29
HOT CHOCOLATE R35
RED CAPPUCCINO R29
– Add Soya / Almond Milk +R10
BABYCHINO R5
TEAS – Enquire about our TWGselection R29

MILKSHAKES

VANILLA, CHOCOLATE, OR STRAWBERRY R35

COLD

(V) SEASONAL FRUIT R75
with whipped coconut “yoghurt” and
granadilla coulis

(V) MUESLI ‘TART’ R80
with greek yoghurt, fynbos honey and mulled
berry compote

SWEET

BEE STING WAFFLE R70
with honey and almond granola

CINNAMON AND SUGAR PANNEKOEK R60
with vanilla bean ice cream

KIDS 12 YEARS OR YOUNGER

FLAPJACKS WITH GOLDEN SYRUP R45
– Add bacon +R35

FRENCH TOAST WITH GOLDEN SYRUP R45
– Add bacon +R35

OATS R25

WAFFLE & ICE CREAM R45

CHOCOLATE COOKIES & MILKSHAKE R48

SEASONAL FRUIT SALAD R40

COLD BEVERAGES

SOFT DRINKS R25
ICED COFFEE R35
BOS ICED TEAS R32
APPETIZER/GRAPETIZER R32
TOMATO COCKTAIL R35
BLOODY MARY R75
SIR FRUIT JUICE R25
FRESHLY SQUEEZED JUICE R45

MINERAL WATER

STILL/SPARKLING SMALL R20
STILL/SPARKLING LARGE R35

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WEEKEND LUNCH

SERVED 12:00 – 16:00

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 Barrel Fermented 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

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WEEKEND LUNCH

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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
♀ *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

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

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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WEEKEND 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

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with all the trimmings, brinjal sambal spiced tomato chutney and hand cut chips
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