



LUNCH 12:00 – 16:00

DINNER 18:00 – 21:00

Named after legendary South African Artist and teacher Cecil Skotnes. The Skotnes 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, arts and architecture. Our menu pays homage to classical South African cuisine, updating its flavours and distilling its ingredients to their simplest possible presentation. By becoming a general member of the Norval Foundation you get 10% off on all food at The Skotnes as well as free admission to the Norval Foundation museum for a year.

If you become an Art Club member parking is complementary all year round.

Every R200 you spend per person, will receive free validated parking. Visit our Kiosk and enquire about our picnics hosted in the Sculpture garden

SNACKS

MARINATED OLIVES 🌿	55
PERI PERI ROASTED NUTS 🌿	55
BILTONG, CHUTNEY AND CRACKERS	80
PORK SCRATCHINGS WITH LIME AND CHILLI MAYONNAISE	50

STARTERS

BRAAIED WATERMELON 🌿 pickled watermelon rind, onion, olive and feta	80
GRILLED CALAMARI AND CRISPY TENTACLES Lowerland Familiemeel, sweetcorn queso fresco and chakalaka	95/180
GRILLED GLOBE ARTICHOKE babaganoush, green olive and Klein River Gruberg	90
ASPARAGUS & TOMATO 🌿 ajo blanco, sourdough crumbs and cucumber	95
PERI PERI PRAWNS atchar, yoghurt and tortillas	125/240
STUFFED PORK JALAPENO POPPERS bacon and Bains jam, blue cheese yoghurt	75

SALADS OR WRAPS

wraps served with chips

HALLOUMI SALAD 🌿 tomatoes, marinated cucumber, compressed nectarine, red onion, lettuce, pistachio sprinkle and fynbos dressing	110
TUNA SALAD avocado, sweetcorn, tomato, egg, capers and pickled red cabbage and sesame dressing	155
SUPERFOOD SALAD 🌿 quinoa, basil pesto chickpeas, beetroot, avocado, apple and feta cheese	65/90
SKOTNES CAESAR SALAD (🌿 DRESSING AVAILABLE) dressed lettuce, Parmesan, rye crouton, egg and white anchovy	85
- Add grilled chicken breast	+35
- Add smoked salmon	+45
- Add avocado	+25
- Add bacon	+35

MAINS

CAPE MALAY CHICKEN "TACOS" curry sauce, roti, cucumber raita and fresh sambal	155
LAMB BOBOTIE butternut fritters, mebos chutney and aromatic rice	195
SEASONAL RISOTTO 🌿	150
MARKET FISH mixed grains, fennel, citrus and a turmeric and tahini sauce	195
PORK BELLY potato and bacon bake, peaches and carrot	190
BEEF FILLET garlic roll, milkstout and onion crème, smoked confit onion and Cape Pale Ale mustard	225
BEEF RIBEYE garlic roll, milkstout and onion crème, smoked confit onion and Cape pale ale mustard	245
LENTIL, QUINOA AND RED KIDNEY BURGER 🌿 cucumber ribbon salad, sour cream, tomato chutney and chips	125
- Add avocado	+25
BEEF BURGER all the trimmings, gouda cheese, coal mayonnaise and smokey monkeygland sauce	135
- Add avocado	+25
- Add bacon	+35
- Add camembert	+25

PASTAS

choice between Fettuccine or Penne

MEDLEY OF MUSHROOM 🌿 basil pesto, tomatoes, olives and Parmesan	90/145
- Add chicken	+35
- Add bacon	+35
OXTAIL PASTA red wine braised, spekboom gremolata and Parmesan	105/165

SIDES

FIRE ROASTED SWEET POTATO 🌿 feta, spring onion and coriander	45/85
CHIPS 🌿 seasoned with braai salt	35
GREEK SALAD 🌿	45/75
BROCCOLI AND GREEN BEANS 🌿 chilli, lemon and garlic butter and Parmesan	45/85
BUTTERNUT FRITTERS 🌿 peanuts and spring onion	45

CHEESE

served with home-made bread, cracker and preserves.

Choose between the following:

Dalewood Camembert, Belnori goats cheese, Klein River Havarti, Gonsa Boerenkaas cumin, Healy's Cheddar, Indezi Kwaito herb, Karoo blue

Selection of 3 cheeses	115
Selection of 5 cheeses	160
Selection of 7 cheeses	230

DESSERT

Please see our dessert board

🌿 - Vegetarian

🌿 - Vegan*

*Please ask your waiter for additional vegan options.

Food allergy notice: items may contain these allergens, but not limited to nuts, seeds, dairy, eggs, wheat/gluten, soy, shellfish, fish. Please ask your waiter.