



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 🌿	60
PERI PERI ROASTED NUTS 🌿	65
BILTONG, CHUTNEY AND CRACKERS	85
PORK SCRATCHINGS WITH LIME AND CHILLI MAYONNAISE	60

STARTERS	
BRAAIED WATERMELON 🌿 pickled watermelon rind, onion, olive and feta	85
GRILLED CALAMARI AND CRISPY TENTACLES Lowerland Familiemeel, sweetcorn queso fresco and chakalaka	105/200
OX TONGUE pickled jalapeno and onion, soetmostert and tortillas	100
ASPARAGUS & TOMATO 🌿 ajo blanco, sourdough crumbs and cucumber	105
PERI PERI PRAWNS atchar, yoghurt and tortillas	135/260
STUFFED PORK JALAPENO POPPERS bacon and Bains jam, mango atchar emulsion	80

SALADS OR WRAPS	
wraps served with chips	
HALLOUMI SALAD 🌿 tomatoes, marinated cucumber, compressed nectarine, red onion, lettuce, pistachio sprinkle and fynbos dressing	115
TUNA SALAD sweetcorn, tomato, egg, cucumber and pickled red cabbage and sesame dressing	160
SUPERFOOD SALAD 🌿 quinoa, sumac sweet potato, beetroot, falafel, apple and feta cheese	70/95
SKOTNES CAESAR SALAD (🌿 DRESSING AVAILABLE) dressed lettuce, Parmesan, rye crouton, egg and white anchovy	90
- Add grilled chicken breast	+40
- Add smoked salmon	+55
- Add bacon	+40

MAINS

CAPE MALAY CHICKEN "TACOS" curry sauce, roti, cucumber raita and fresh sambal	165
LAMB BOBOTIE butternut fritters, mebos chutney and aromatic rice	225
MARKET FISH mixed grains, fennel, citrus and turmeric and tahini sauce	205
PORK BELLY potato bake, peaches, carrot and chilli peanut salsa	205
BEEF FILLET garlic roll, milkstout and onion crème, smoked confit onion and Cape Pale Ale mustard	235
BEEF RIBEYE garlic roll, milkstout and onion crème, smoked confit onion and Cape pale ale mustard	255
LENTIL, QUINOA AND RED KIDNEY BURGER 🌿 cucumber ribbon salad, sour cream, tomato chutney and chips	125
BEEF BURGER all the trimmings, gouda cheese, coal mayonnaise and smokey monkeygland sauce	140
- Add bacon	+40
- Add camembert	+30

PASTAS

choice between Fettuccine or Penne, or gluten-free Penne (+R15)

MEDLEY OF MUSHROOM 🌿 basil pesto, tomatoes, olives and Parmesan	95/150
- Add chicken	+40
- Add bacon	+40
OXTAIL PASTA red wine braised, spekboom gremolata and Parmesan	115/175

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.