

DUTCH EAST

SNACKS FOR SHARING BEFORE YOUR MEAL

CHILLI POPPERS – mustard caramel	55
SPRINGBOK BITTERBALLEN – mustard caramel	65
DAILY SPRING ROLLS – wild ginger sweet chilli.....	65
ASIAN CABBAGE SALAD – soy & peanut dressing	45

RAW

SALDANHA BAY OYSTERS..... 22 EACH
Freshly Shucked, cucumber coulis, lemon & ginger

GAME FISH POKE..... S 95 / M 175
Cucumber, fennel, wasabi & honey dressing, grapes, jalapeños, radish, crispy wontons. (Subject to availability)

STEAK TARTAR..... S 115 / M 185
Raw chopped steak mixed with Russian dressing, raw onions and capers with tomato agradolce, egg yolk & crisps

STARTERS

SOUP OF THE DAY..... 65
Your waiter will inform you

SQUID & CALAMARI SALAD..... 90
Fried crispy in spiced flour, with aioli, lemon, pineapple dipping sauce, Asian mint salad

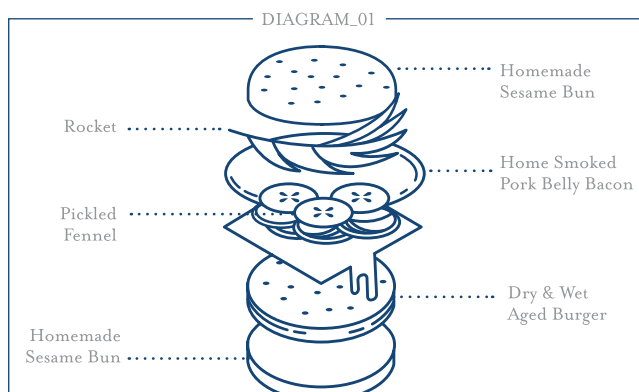
PORCINI INFUSED RISOTTO 89
Wild & cultivated mushrooms, macadamia nuts, truffle & Grana padano

HAND CRAFTED BURGERS

Served on homemade sesame bun, with fries & onion rings

SMOKE INSPIRED CHALMAR BEEF CHUCK BURGER.....135
Dry and wet aged burger, smoked provolone cheese, home smoked pork belly bacon, pickles and rocket

KALAHARI INSPIRED VENISON BURGER145
Cramond farm springbok burger, matured cheddar, biltong mayonnaise, chilli relish, pickled fennel



FRESH BLACK MUSSELS S 90 / M 150

Cooked in white wine with Gremolata & fresh cream

OR

Cooked in Cape malay coconut curry & tomato smoor
(Subject to availability)

MAINS

OPEN VEGETABLE LASAGNE 120
Roasted summer squash, beetroot, tomato compote, pumpkin seeds, pesto, aubergine puree & parmesan

HERB & MASCARPONE STUFFED CHICKEN BREAST165
Butternut & fynbos honey crème, feta & dried tomato puree, creamed barley, roasted baby root vegetables, herb velouté

KOREAN BBQ SQUID STEAK & KALK BAY OCTOPUS.....155
Sweet corn & capsicum risotto, confit fennel, coconut yellow curry sauce, cucumber kimchi

PULLED 8 HOUR ROASTED RENDANG SPICED PORK 175
Egg noodles with chilli & soy sauce, spinach, sesame, green tea-lime and ginger broth, crispy onions & pickles

COCONUT CRUMBED LINE FISH..... 165
Naseng goring fried rice, steamed greens, aromatic salad, pepper essence, pickled cucumbers

BBQ, WOOD FIRE, GRILL & SMOKER

Served with textures of onion and your choice of side.
PRIME AGED GRAIN FED BEEF. Grilled on open flames & finished in the wood fired oven with our smoked molasses basting sauce.

RUMP 220G 155	SIRLOIN 220G 155	FILLET 200G 185
---------------	------------------	-----------------

HOUSE CUT & AGED PICHANA RUMP 250G. 185
One of our signature cuts. Great flavour and slightly fatty.
Roasted in the wood oven with garlic, thyme & lemon.

DUTCH EAST SIDE DISHES 45

NOODLES	spinach, oyster sauce, sesame & chilli
BUTTERNUT	roasted with whole almonds & coconut
WEDGE SALAD	fine herbs, dried tomatoes, toasted seeds
SEASONAL VEGETABLES	carrot dressing, mint & smoked Maldon
SIDE PORTION OF HAND CUT CHIPS	with house dressing
SAUTÉED BABY POTATOES	smoked onions, herbs, lemon, butter

SAUCES AND CONDIMENTS 35

STEAK BUTTER.....Fine herbs, ketchup, Dijon, curry & citrus
BBQ MUSTARD CREAM..... BBQ basting, mustard seeds, cream
CHILLI RELISH..... Pepperdews, jalapeños, 5 years aged chilli
CHERMOULA..... Cumin, coriander, rocket paste, preserved lemon
SULTANA AGRADOLCE..... Peppers, tomato, sultanas, garlic, ginger
SAUTÉED EXOTIC MUSHROOMS..... Smokey onions, brandy, cream