

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
SALDANHA BAY OYSTERS – lemon wedges	22 EACH

LIGHT DISHES AND STARTERS

SOUP OF THE DAY 65
Your waiter will inform you

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

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

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

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)

TARTINE'S

Open faced sandwiches, on toasted sesame bun with crisps

SMOKED FRANSCHHOEK SALMON TROUT..... 115
Mascarpone, beetroot, fennel, boiled egg, cucumber & aioli

MEDITERRANEAN VEGETABLES..... 95
Roasted vegetables, rocket, dried tomatoes, halloumi, baba ganoush, balsamic cream & aioli

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

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 wood fired oven with our smoked molasses basting sauce.

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