

DUTCH EAST



TABLE NUMBER:

OUR SPECIALITY DISHES

LOCAL WINELANDS PORK185

Pasture reared pork from the winelands, cooked from nose to tail.
Your waiter will inform you about the cut served on the day.
CURED, SMOKED & ROASTED. White and butter bean
fricassee, curry emulsion, cape dried fruits compote & crackling

CHALMAR BEEF BONE IN RIB EYE 550G.....370

(Subject to aging time)

Chalmar beef Pasture reared till 5 months old and finished with
grain feed. Consistent quality ensured.
WET AND DRY AGED – CAST IRON ROAST. Bbq mustard cream,
pickled red onions, parmesan & rocket

WILD YELLOWFIN TUNA LOIN220

(Subject to availability)

Line caught yellowfin tuna, off the bay of
False Bay. Our tuna are caught by individual fisherman and not
commercial trawlers. We process the whole fish in house.
MARINATED WITH CHERMOULA – CHAR GRILLED.
Atchar emulsion, house smoked mussels, iceberg, tomato, sprouts
& pineapple salad, chilli, lime and ginger dressing

CHALMAR MARROW AND SNAILS105

Hand cut bones and local snails
**WOOD OVEN ROASTED MARROW BONES – FINE HERB
CRUST.** Sautéed snails, truffle velouté, macadamia nuts, pickled
mushrooms, crispy bread

We are able to accommodate most dietary restriction and allergies including lactose and gluten intolerance, please enquire with your server
– not all ingredients are listed on the menu description – one cheque per table – 10% service charge added to bookings of 8 and more. We
regret no shared plates on the set menu – 10 % will be added to any shared plates (excluding snacks) – we do accommodate children, well
behaved children – kids are not allowed to run or play in the restaurant – broken items by children will be added to your bill.