

This is a special place.
A place for languid lunches,
decadent dinners, and always special food.

Please feast more than just your eyes

May our cuisine be remembered

long after the view is forgotten.

- *Steffanie*

A couple of things to chew over:

Service charge is not included.

This is a non smoking restaurant, please smoke outside.

A 10% service charge will be added onto parties of 6 or more persons.

We cannot take responsibility for steaks ordered "well done"!

No split bills unless by prior arrangement.



Starters

Sesame Crusted Camembert (V) With melba toast & red onion & cranberry marmalade.	78
Duck Liver Pate With cranberry chutney, pickles & homemade melba toast.	82
Black Mushrooms (V) Grilled and stuffed with Basil Pesto Duxelle on garlic crostini, topped with fior di latte mozzarella cheese & roasted cherry tomatoes.	92
Green Salad (V) Garden greens with avo (seasonal), cucumber, parmesan shavings, roasted pumpkin seeds, pinenuts & vinaigrette dressing.	92
Fried Patagonia Calamari Duo of spicy tubes & tentacles with remoulade & cucumber ribbons.	98
Steff's Caesar Salad Cos lettuce, parmesan shavings, croutons, bacon, eggs & anchovies (optional) with a traditional style Caesar dressing.	96
Caprese Salad (V) Fior di latte mozzarella, with tomatoes, basil pesto, avo (seasonal) & Balsamic reduction.	92
Asian Duck Springrolls Duck, vegetable & citrus springrolls, with Asian dipping sauce.	99
Fresh Mussels Simmered in our delicious saffron & lemon sauce with a hint of chilli & garlic.	125
Springrolls Four prawns wrapped in Kataifi pastry on greens with a Sweet Thai Chilli dipping sauce.	125

Pasta / Vegetarian

	HALF PORTION	FULL PORTION
Napolitana Pasta (V) Penne pasta tossed with an Italian tomato & basil sauce, topped with crumbled feta.	75	95
Chicken Linguini Tender chicken strips tossed with julienne vegetables, mushrooms, touch of chilli, garlic & topped with pine nuts.	105	125
Salmon Linguini Sliced smoked salmon in a light, creamy tomato sauce with a touch of dill & a splash of vodka.	115	145
Vegetable Curry (V) Fresh seasonal vegetables & chickpeas sautéed with Green Thai Curry & coconut milk, served with a poppadum & basmati rice.		140
Risotto of the day (V) Ask your waitron about today's specials		150

Main Courses

Schnitzel	125
Tender crumbed free range chicken fillets with a sauce of your choice, served with your choice of starch.	
Fresh Mussels	170
Simmered in our delicious saffron & lemon sauce with a hint of chilli & garlic served with our homemade bread.	
Spicy Prawn Pot	250
6 Prawns tossed with peri peri sauce, fresh lemon butter, Italian parsley & a sprinkle of Danish feta.	
Free Range Chicken Breasts filled with Mascarpone & Fresh Herbs	175
With a lemon & saffron sauce, served with your choice of starch.	
Grilled Sirloin - 300g	175
Well matured sirloin with your choice of starch.	
Grilled Beef Fillet - 150g	150
- 300g	210
Served with your choice of starch.	
Fillet Mignon - 200g	210
Panfried cubed fillet, served medium with button mushrooms, onion and brandy cream sauce. Served with your choice of starch.	
Grilled Norwegian Salmon	225
With crispy capers and lemon butter sauce and your choice of starch.	
Chicken & Prawn Curry	260
Shelled prawns & tender chicken pieces simmered in a medium hot curry sauce with sambals, basmati rice & a crisp poppadum.	
Grilled Kingklip topped with 3 Pan-fried Queen Prawns	245
With lemon butter sauce, served with your choice of starch.	

Sauces & Sides

Dijon Mustard	35	Madagascar Green Peppercorn	35
Creamy Mushroom & Brandy	35	Garlic & Herb Butter	35
Parmesan & Chive	35	Garlic & Chilli Butter Disks	35
Small Tomato & Red Onion Salad	45	Small Garden Salad (Feta & Olives)	55
		Small Green Salad	55
French Fries / Rice / Potatoes - small	20	Vegetables of the day - small	25
	40	- medium	35