****

***“IN THE 15TH CENTURY,***

***A GROUP OF PEOPLE***

***WHO ATE TOGETHER WAS***

***KNOWN AS A MESS”***

**ASK ABOUT OUR BLACKBOARD**

**SPECIALS**

**PLATES TO SHARE**

**Yoghurt & Thyme Flatbreads** 20

**Mezze**

 Confit duck rillette, pickled beetroot 45

 White bean and tahini pate, pine nut

 & mint vinaigrette 27

 Pickled goats’ cheese with Moroccan

 nut dukkha 29

**BAO Sliders**

 Pan fried halloumi, smoked aubergine,

 avocado 75

 Crumbed Hake, garlic mayo & sweet

 pickled red onion 75

 Pulled BBQ pork shoulder, smoked

 apple & charred corn slaw 75

**Beef Tataki**

Seared angus beef tenderloin, ponzu dressing, mooli & cucumber salad 95

**Pork Belly Taco**

BBQ lacquered pork belly, smoked apple &

Charred con slaw 75

**Tuna Ceviche**

Lime cured tuna, coriander & spring onion salad, avocado, wonton tostada 95

**Squid & Chorizo**

Charred baby squid, chorizo sausage, ponzu

glaze, pineapple and red pepper salsa 94

**Soft Shell Crab**

Creole fried soft shell crab, smokey mayo 170

**Mushroom & Cauliflower**

Grilled seasonal mushrooms, gruyere cauliflower puree, almond & parsley butter, radish 78

**Aubergine Melanzane**

Grilled aubergine, fior de latte, tomato ragout, panko & parmesan crumble 98

**Cucumber & Apple Ceviche**

Cucumber, apple, cabbage, sesame, ginger, coconut 70

**Super Salad**

Quinoa, sweet potato, pickled goat’s cheese, cranberries, avo, ponzu vinaigrette 105

**MAIN PLATES**

**Lamb Neck**

Saffron braised lamb neck, creamy polenta,

braised baby vegetables 195

**Pork Belly**

Confit crackling pork belly, braised red

cabbage, smoked apple, fennel jus, braised

baby vegetables 185

**Hake Beccafico**

Panko, parmesan & Italian herb crusted hake, caponata, basil 140

**Vegetable Curry**

Cape Malay vegetable curry, smoked apricot

cous cous, flatbreads, tomato chili jam 90

**THE GRILL**

*(Sides/Sauces to be ordered separately)*

**300g Angus ribeye 165**

**200g Angus beef fillet 150**

**500g Pork loin ribs 180**

***Sides***

Charred broccoli & dukkha 40

Charred butternut, seeds, lime yoghurt 45

Creamy Polenta 30

Thick cut fries 30

Side Salad 30

***Sauces***

Truffle mayo 25

Smokey mayo 22

Herb Butter 22

BBQ sauce 22

Creamy mushroom 30

**DESSERTS**

**Dark Chocolate Lava Cake**

Baked dark chocolate pudding, white chocolate & lime ice cream, roasted hazelnuts 65

**Apple Crumble**

Vanilla & hazelnut apple crumble, salted caramel ice cream 75

**Fromage Blanc Eton Mess**

Fromage blanc & vanilla panna cotta, meringue shards**,** seasonal berries & sorbet 70

**Crème Brulee**

Classic Crème Brulee 55

**Seasonal Sorbet from Sorbetiere**

Vegan Friendly 40