

STARTERS

- R145 Char Siu pork belly (P) (A)**
Marsala & spice poached pear, apple & ginger gel, puffed crackling
- R135 Crispy baby squid**
Citrus aioli, ginger, honey & soy reduction
- R115 Fermented shitake mushrooms (VG)**
Smoked & roasted aubergine puree, charred shallots, pickled baby vegetables

TAPAS

- R135 Smokey & spicy chicken wings**
Sticky adobo in chipotle glaze
- R75 Potato & mustard seed samoosas (VG)**
Homemade pineapple chutney
- R125 Panko crumbed haloumi (V)**
Chilli & tomato jam

SALADS

- R145 Balsamic roasted strawberries & whipped feta (V) (N)**
Pistachios, bruschetta, basil, extra virgin olive oil
- R125 Crispy chicken salad**
Panko chicken, peppadew, avocado, feta, honey mustard dressing
- R115 Warm & spicy rice noodle salad (VG) (A)**
Sesame, garlic, chilli, spring onions, Shaoxing wine
- R145 Superfood Bowl (VG)**
Quinoa, lentils, edamame beans, avocado, baby spinach, toasted seeds, carrot, pickled red slaw, apple cider vinaigrette

WHOLEWHEAT WRAPS

- R125 Grilled haloumi quesadilla (V) (N)**
Sweet basil pesto, sun dried tomatoes, baby spinach, balsamic
- R125 Crispy chicken wrap**
Toasted wholewheat tortilla, panko chicken, peppadew, avocado, feta, honey mustard dressing

Tables of 8 or more will have a service charge of 12% added to their bill

Some dishes may contain nuts or nut traces. It is our policy not to knowingly sell any food required to be labelled as containing GM material. Price includes VAT at the current rate. For guests with food allergies or specific dietary requirements, please ask to speak to a team player who will be happy to help. Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially in those with certain medical conditions.

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GOURMET BURGERS

Cajun spiced rustic chips / shoestring chips / sweet potato fries / "slap-chips" / side salad

- R175 OMG Cheeseburger (P)**
100% pure beef, smoked Gruyere cheese sauce, bacon sprinkles, fried onions, chipotle aioli
- R165 "Mo-Burger" (P)**
100% pure beef, smoky bacon, feta, avocado & homemade chilli jam
- R120 Buffalo burger**
Secret spiced buttermilk chicken breast, Ranch dressing, tomato, crisp iceberg lettuce
- R120 East side burger**
100% pure beef, BBQ basting
- R160 Beyond Burger (VG)**
100% plant based & soy free, BBQ basting

TOPPINGS

- R15** Jalapenos / Feta / Rocket / Brie / Crispy onion flakes
- R25** White Cheddar / Avocado / Bacon / Smoked Gruyere sauce / Chipotle mayo / Homemade chilli jam / Smoked Gouda

ARTISAN ROLLS

Served with Cajun spiced rustic chips

- R145 Philly steak roll**
Char grilled beef escalope's, fried onions, smoked Gruyere, chipotle aioli
- R135 Beef Prego**
Thin strips of beef, Mozambique style Peri-Peri sauce
- R115 Chicken Prego**
Thin strips of chicken breast, Mozambique style Peri-Peri sauce
- R95 Chicken mayo melt panini**
Cajun spiced chicken mayo, melting mozzarella

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MAINS

- R205 Teriyaki braised beef short rib (N)**
Roast sweet potato puree, cashew & sesame dukkha, honeyed baby carrots
- R215 Café du Paris grilled line fish**
Braised baby fennel, charred shallots, crisped capers, smoked aubergine puree, tomato confit
- Cashew & chili paste stir fry (N)**
Baby vegetables, sweet basil, sticky jasmine rice
- R180 Beef**
- R160 Tofu / Chicken**
- R145 Spicy chicken penne**
Curry infused cream, chicken, baby spinach, rosa tomatoes, feta
- R195 Sticky Bourbon BBQ ribs (P) (A)**
Char grilled sticky Bourbon BBQ glazed pork ribs, rustic chips
- R165 Butternut, sage & sunflower seed ravioli (V)**
Sage beurre noisette, candied sunflower seeds
- R145 Spiced puy lentils (VG)**
Tomato confit, red onion jam, maple roasted pumpkin puree

GRILL

Served with rustic chips & a choice of sauces: Chipotle mayo / Creamy peppercorn sauce / Café du Paris butter / Smoked Gruyere cheese sauce

- | | | |
|------|------|-------------------|
| 200g | 300g | Char grilled rump |
| R175 | R225 | |
| 180g | 250g | Beef fillet |
| R225 | R275 | |

SIDES

- R40 Stir fried vegetables**

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DESSERTS

- R75 Caramel & raspberry Fondant**
Butterscotch sauce, raspberry parfait, caramelized white chocolate
- R75 Madagascan vanilla & yogurt Panna Cotta (N)**
Lemon curd, almond & white chocolate sable, fresh berries
- R70 Death by chocolate**
Dark chocolate tart, chocolate cheesecake cremeux, gingerbread snap, chocolate soil
- R75 New York cheesecake**
Biscuit base, lemon

SMOOTHIES (VG)

- R65 Berry Burst**
Raspberries, strawberries & banana
- R65 Green Machine**
Avocado, cucumber, spinach, apple, pear, ginger, lemon
- R65 Tropical Crush**
Mango, pineapple & banana

MILKSHAKES

- R60 Strawberry**
Fresh strawberries, ice cream, milk
- R60 Belgian chocolate**
Chocolate ganache, crushed chocolate malt, ice cream, milk
- R60 Lime**
Lime syrup, ice cream, milk

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