

TAPAS (Available 12pm – 7pm)

Smoked Snoek and Onion Samosa Mrs. Balls peach chutney salsa	R65
Ostrich Bobotie Apricot glaze, tomato sambal, crisp poppadum	R75
Boerewors and Biltong Kofta Crushed coriander, tomato, cucumber salsa, cumin yoghurt	R75
Cape Malay Spiced Chicken Wings Curry dipping sauce	R65
Butternut and Potato Croquette Blue cheese dipping sauce	R60
Pork Belly Pork belly slow cooked in apple cider, pork crackling, spicy chorizo, black eyed bean ragout	R95
Spicy Seared Tuna Edamame bean, ponzu, Japanese mayonnaise, toasted sesame seeds, carrot, radish, coriander, pickled ginger	R95
Crisp Cumin Calamari Tentacle's Tomato chili relish, ocean greens	R75
BBQ Chicken Dim Sum Sesame, ginger, soy dipping sauce	R75
Peppadew Cheese Poppers Basil mayonnaise	R60
Beef Rump Pinchos Chimichurri, mustard hollandaise, BBQ, rump steak pops	R95
Fennel Crusted Aubergine Fries Horseradish aioli	R65
Tandoori Roasted Cauliflower (Vegan) Pickled baby cucumber, vegan yoghurt, crispy turmeric lavash	R60
Chicken Livers Tomato chili relish, coriander lime aioli	R60
Chickpea Burger (Vegan) Sesame bun, tomato, rocket, coconut yoghurt, sweet potato fries	R75

LIGHT MEALS

Chef's Salad	R95
Toasted seeds, roast butternut, cucumber, avocado cream cheese mousse, rocket, caramelized red onion, mixed peppers with honey mustard dressing	
	R135
Caesar Salad	
Cos lettuce, anchovy, egg, croutons, semi dried tomato, Caesar dressing	
	R125
Spicy Tuna Salad	
Green beans, red onion, semi-dried tomato, black olive, cucumber, crispy baby potatoes	
	R140
Cobb Salad	
Chicken, tomato, sweet corn, Coppa ham, avocado, egg, creamy tomato dressing	
Sandwiches	
Chicken, coriander mayonnaise, mixed garden leaves, on panini	R120
Tuna mayonnaise, red onion, herbs, ice berg lettuce, on rye	R95
Cheese, fresh tomato, rocket on Panini	R80
Wraps	
Tortilla wrap or whole wheat wrap, rocket, sweet chili cream cheese, red onion, cucumber, avocado	
Chicken	R90
Roast Vegetable	R115
Smoked Salmon	R125
Burgers	
Red pepper relish, sriracha mayonnaise, lettuce, tomato, on a light toasted bun, rustic fries	
Lamb	R155
Crumbed Chicken	R145
Beef	R155

Caprice Salad R115

Basil mousse, tomato pearls, balsamic gel, buffalo mozzarella, olive oil dust, basil, black pepper crisp

Beetroot Elements R95

Beetroot powder, Goats cheese, beetroot puree, roast beets, sunflower seeds, orange gel, micro leaves

Springbok Carpaccio R125

Chai baby pear, parmesan crisp, rocket leaves, rooibos tea pickled baby onions

Marinated Prawns R135

Tomato gazpacho, cucumber celery salsa, tabasco pearls, baby beets, avocado cream cheese mousse

Corn, Chili and Lemongrass Soup (Vegan) R75

Carrot and ginger puree, corn and chive salsa, mielie bread

Spicy Seared Tuna R165

Edamame bean, ponzu, Japanese mayonnaise, toasted sesame seeds, coriander, ginger

Scallops R225

Watercress and pea puree, bacon soil, orange curd with a fennel and lemon foam

Calamari Strips R105

Crisp spiced calamari steak strips, wasabi mayonnaise, skinny fries

White Wine Mussel Pot

R110 Starter portions
R145 Main Portion

Black mussels, garlic, white wine, parmesan cream served with crisp panini

Coriander Crusted Beef Fillet R295

Carrot and cumin puree, horseradish mash, lime buttered carrots, kiwi thyme chutney, jus

Venison Loin R265

Candied red cabbage, corn dust, creamy biltong polenta, burnt corn

Ostrich Steak R220

Sweet potato mash, roast root vegetables, whole grain mustard apple chutney, pink pepper corn sauce

Pork Belly R205

Apple cider slow cooked pork belly, pork crackling, crushed chive potato, spicy chorizo and black bean ragout, honey cured baby apple

Free Range Aged T-Bone Steak 500g R295

Served with pap and chakalaka

Stuffed Chicken Breast R195

Parmesan potato dauphinoise, pan fried green beans, semi dried tomato, red pepper beurre blanc sauce

Mushroom and Cashew Nut Curry (Vegan) R190

Cumin coriander rice, vegan naan bread

Beef Fillet 220g R245

Sirloin 300g R225

Grilled Chicken Breast R175

Served with rustic potato chips, seasonal vegetables or side salad

Sauces R35

Trio of pepper, mushroom, biltong béarnaise or thyme jus

MAIN – SEAFOOD / FISH

Seafood Platter

R695 platter for 2

R395 platter for 1

Prawns, grilled line fish, creamy mussels, spiced calamari strips, served with rice/rustic chips or side salad

Seafood Curry

R235

Prawns, mussels, line fish, calamari all smothered in a tomato banana curry sauce, served with fragrant basmati rice, roti, cucumber and onion sambal

Local Malay Curry

Authentic Cape sweet and sour turmeric ragout, basmati rice

Chicken breast

R230

Chicken and prawn

R270

Sesame Seared Tuna

R195

Edamame beans, ponzu, wasabi mash, coriander, pickled ginger cream sauce

Pan Fried Line Fish

R175

Parmesan herb crusted with roast baby potatoes, Provençal salsa, saffron veloute

MAIN – PIZZA AND PASTA

Margarita Pizza

R95

Basil, tomato, mozzarella

Parma Ham Pizza

R150

Rocket, caramelized onion, blue cheese dressing

Butter Chicken Pizza

R115

Coriander dressing, tomato chili salsa

Beetroot Pasta

R125

Mushroom and artichoke, parmesan cream sauce, crisp Parma ham, rocket

R145

Lamb and Brinjal Tortellini

Spicy tomato ragout, roast brinjal, crispy parmesan

Crab and Leek Panzerotti

R105

Olive oil, black pepper, lemon, crab, leek salad

Pak Choi, Soba Noodle Stir-fry (Vegan)

R195

Ginger, chili and garlic pan fried vegetable, sesame Pak choi, soya Soba noodle, bean sprouts, wasabi foam

DESSERT

Caribbean Trifle

Caramelized pineapple, rum custard, coconut crème, sponge fingers soaked in a coconut liqueur, toasted coconut flakes, pineapple chip

R95

Gluten-free Coffee Chocolate Black Bean Cake

Salted beetroot mousse, amarena cherries, beetroot puree, Kahlúa pearls, candied beetroot flakes

R105

Red Velvet Cake (Vegan)

Avocado lime coconut ice cream, orange gel, candied orange, lemon rice cake crush, coconut panna cotta

R115

Smoked Cappuccino Cheesecake

Vanilla caramel macaron, raspberry meringue, caramel foam, raspberry chutney

R105

Honeycomb Parfait

Honeycomb crumble, pistachio paste, lemon sponge, toasted hazelnut

R95

Berry Elements

Raspberry mousse, strawberry panna cotta, blueberry gel, almond sponge, raspberry splash

R95

Cheese Board

Selection of cheeses, olive cream cheese dip, pear and aniseed chutney, selection of breads, honeycomb

R195