



~ Sharing Plates ~

Oven fresh Ciabatta bread ~ R60

Served with sun-dried tomato butter and balsamic syrup

Garlic Pita ~ R56

With roasted garlic, marinated olives, rosemary and feta

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## ~ Starters ~

**Tomato Risotto R68 ~**

With roasted cherry tomato and moon dried tomato,  
served with rocket and parmesan crisp

**Peri peri prawn and avocado parcels ~ R92**

Roasted red pepper dressing

**Smoked springbok Carpaccio ~ R88**

Confit beetroot, walnut and blue cheese fritters

**Honey roasted root vegetable salad with barley ~R84**

Served with chilli and goats cheese

**Soup of the day ~ R65**

With toasted Ciabatta

**Salmon Cakes ~ R86**

With caper and mustard mayonnaise, watercress salad



## **~ Salads ~**

### **Caesar Salad ~ R88**

Anchovy and garlic dressing, crispy bacon and croutons

### **Greek salad ~ R78**

Organic feta, Calamata olives, tomato, cucumber and onion

## **~Fish/Seafood ~**

**“We support SASSI and only use sustainable fish from the green list in our restaurant “**

### **Catch of the Day ~ R230**

Locally caught pan seared line fish served on Cape chowder

### **Cape Hake ~ R192**

Grilled with apricot, garlic and chilli butter served with a warm bean and potato salad

### **Black Mussels ~ R165**

With roast garlic and white wine served with homemade Ciabatta bread

### **Crispy fried calamari ~ 166**

Basil pesto mayonnaise and sweet potato chips



## ~ Vegetarian ~

**Camembert and onion tart ~ R168**

Served with warm mushroom salad and hazelnut dressing

**Cauliflower and chick pea curry ~ R155**

Black lentil dahl, rice and sambals

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## ~ Meat/Poultry ~

**Braai Vleis ~R285**

Traditional South African wors, mint and garlic marinated Karoo lamb chops, black pepper and rosemary dusted steak served with pap and sous, honey roast pumpkin

**Honey basted pork belly ~ R195**

Mustard and potato cracker, cauliflower puree and braised red cabbage

**Ginger Chicken ~ 188**

Spring Onions, wild mushrooms and long stem broccoli and coconut rice cake



## **~ From the Grill~**

**200g Beef Sirloin ~ R225**

**200g Beef fillet ~ R260**

**300g Rump ~ R235**

**Lamb cutlets ~ R288**

All served with fat chips or jacket potato, watercress and tomato salad

Your choice of mushroom, pepper or hollandaise sauce

## **~ Sides ~**

**French fries ~R40**

**Buttered mash potato ~ R40**

**Seasonal vegetables ~R48**

**Onion Rings ~ R40**

**Rice ~ R38**

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**~ Dessert ~**

**Winter berry Malva pudding ~ R56**

Served with milk tart ice cream

**Triple Chocolate Tart ~ R58**

Served with chocolate cookie ice-cream

**Vanilla Brule ~ R46**

Served with pecan biscotti

**Steam Rhubarb pudding and custard ~ R56**

With vanilla ice cream

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