

STARTER TAPAS PLATES

SHARING BREADBOARD FOR 2 ✓ 75
Fresh Naan bread, focaccia, roast garlic & parsley butter
fresh prepared hummus

TOMATO SOUP ✓ 75
Roast tomato & red pepper soup, crème fraîche & garlic croutons

JALAPENO CHEESE BALLS ✓ 75
Jalapeno melted cheese balls, smoky chipotle mayo

SALDANHA BAY OYSTERS SQ
(Medium or large oysters depending on availability)
Shucked oysters, yuzu dressing, lemon

LOCAL BABY SQUID 115
Deep fried local baby squid, caramelised pineapple
ginger & smoked chilli flakes

TEMPURA PRAWNS 130
4 Tempura prawns, ponzu mayo

ESCARGOT 90
6 Wood fired snails with garlic, chilli & parsley butter
toasted focaccia

CHICKEN SKEWERS 105
Thai chicken breast skewers, peanut satay sauce, lemon
toasted sesame & peanut sprinkle

ROAST DUCK VIETNAMESE ROLLS 125
Pulled duck, mint, pickled cucumber, carrots, mung bean
spring onion rice paper rolls, plum sauce, Asian micro salad

GARDEN SALADS

ILALI SALAD ✓ 85
Mixed leaves, rocket, cucumber, mung beans, tomato
pickled carrots, olives, salsa verde & balsamic reduction

VEGAN SOBA NOODLE SALAD ✓ 95
Charred corn, cherry tomatoes, cucumber, avocado
baby marrow, mung beans sprouts, yuzu dressing

ROAST SWEET POTATO SALAD ✓ 110
Sweet potato, rocket, goats cheese, gherkins, red onion
candied pecan nuts & balsamic reduction

CHICKEN WALDORF SALAD 125
Oven roasted pulled chicken breast, apple, celery, walnuts
pickled grapes, baby gem lettuce, rocket, tangy mayo dressing

CHOICE OF SIDES TO ADD TO YOUR SALADS

Pulled chicken breast 50
125g fresh local grilled squid 85
4 butterflied prawns 90

OUR WEEKLY SPECIALITY DISHES

Please ask your waiter for our weekly speciality dishes where we will
be creating new exciting dishes or bringing on some of our old
favourites for you to enjoy

MAIN COURSES

LINGUINE AGLIO ✓ 110
Chilli, roast garlic, fresh herbs, sun blushed tomatoes
fried courgette, grated parmesan

ADD:
Pulled chicken breast 50
125g fresh local grilled squid 85
4 butterflied prawns 90

FOREST MUSHROOM LINGUINE ✓ 185
Sauteed forest mushrooms, porcini mushroom stock, smoked chilli
garlic, white wine & cream truffle oil, parmesan shavings

PUNJABI VEGETARIAN CURRY ✓ 195
Roast potato, cauliflower, chickpea & green bean curry, onion rings
basmati rice, raita, sambals, veg atcha & naan bread

FISH & CHIPS 165
Fresh battered prime hake fillet, tartar sauce, lemon, rustic chips
or French side salad

PAN FRIED LINE FISH 210
Pan fried line fish, sauteed baby potatoes, olives, sunblush tomatoes
tenderstem broccoli, lemon, herb butter

SURF & TURF 285
200g Grilled sirloin steak, 3 large prawns, deep fried local baby squid
rustic chips & Asian slaw

BOURBON BBQ BURGER 165
American beef burger, chipotle cheese & caramelised onion
lettuce, tomato, pickled gherkins & smoked mayo

PORK BELLY 185
Pressed pork belly, bubble & squeak, horseradish sauce, roast apple
tenderstem broccoli

CHICKEN CURRY 220
Tandoori chicken curry, onion rings, basmati rice, raita, sambals
veg atcha, naan bread

BRAISED LAMB NECK 245
Red wine marinated slow cooked lambs neck, wholegrain mustard mash
seasonal vegetables

ARGENTINIAN CHIMICHURRI FILLET 275
200g wood fired sliced beef fillet, roasted baby potatoes
sunblush tomatoes, creme fraiche, chimichurri & rocket salad

SIDES & SAUCES

Rustic Chips	45	Mushroom & Thyme Sauce	40
Sweet Potato Chips	45	Peppercorn Sauce	40
Onion Rings	45	Gorgonzola & Fig Sauce	40
Sautéed Vegetables	65	Creamy Peri-Peri Sauce	40
Roast Sweet Potatoes	45		
Basmati Rice	35		

WOOD-FIRED PIZZA gluten free base 35

ROSEMARY ✓ 75
Garlic, feta, olive oil, rosemary

MARGHERITA ✓ 110
Classic tomato sauce, mozzarella cheese
parmesan & fresh basil

ANCHOVY 135
Anchovies, capers, mozzarella cheese, red onion & oregano

TIKKA MASALA CHICKEN 160
Tikka masala chicken, red onion, coriander & crème fraîche
& mozzarella cheese

CHORIZO 145
Spicy Spanish chorizo, mozzarella cheese, cumin crème fraîche
spring onion, chilli

PANCETTA 155
Portobello mushrooms, crispy pancetta, truffle oil
fontina & mozzarella cheese

BBQ PULLED PORK 170
Wood oven roasted pulled pork belly, bourbon bbq sauce
red onion, rocket & mozzarella cheese

RUSTICO 175
Italian salami, mushrooms, mozzarella cheese
sunblush tomatoes & oregano

THE GREEN FIG 175
Gorgonzola, mozzarella cheese, crispy pancetta
green fig preserve, balsamic glaze

THE ILALI 175
Coppa ham, mozzarella, rocket, smoked chilli flakes, goats cheese

GARDEN PIZZA OPTIONS Regular & vegan mozzarella options available

PORTOBELLO 140
Portobello mushrooms, mozzarella, truffle oil
confit garlic, rosemary

THE ARTICHOKE 155
Grilled artichoke, capers, coriander, spring onion
jalapeno & mozzarella

HUMMUS 170
Hummus, olives, portobello mushrooms, avocado
sunblush tomatoes, rocket

ILALI GARDEN 150
Mozzarella, olive, peppers, red onion, rocket & mushroom

PIZZA SIDES

VEGETARIAN @ 22 PER ITEM

Rocket, olives, caramelised onion, capers, portobello mushrooms
red onion, pineapple, red pepper

BESPOKE @ 32 PER ITEM

Sunblush tomato, avocado, anchovies, fig preserve

CHEESE @ 35 PER ITEM

Fontina, mozzarella, goats, parmesan, gorgonzola, feta, vegan mozzarella

MEAT @ 38 PER ITEM

Pulled chicken, grilled bacon, salami, coppa ham, pancetta, Spanish chorizo

COCKTAILS


*See our full cocktail list on our drinks menu

BASIL SMASH <i>A creative combination of basil & citrus flavours paired with our refreshing Sugarbird Original Fynbos Gin</i>	95
CLASSIC MOJITO <i>A cock-tale as old as time - infused with mint, fresh lime & a dashing white rum</i>	95
APPLE PIE MOSCOW MULE <i>Absolut vodka, fresh lime juice shaken with an apple-pie syrup & topped up with a homemade ginger beer</i>	95
BBB <i>A unique combination of blackcurrant, basil & beer</i>	95
MARJORAM PUNCH <i>A twist on the classic Rum punch from the 1800's was used to cool workers in the scorching Caribbean heat</i>	95
MARGARITA <i>Shaken not stirred - gold tequila, sour mix & Triple Sec</i>	105
CHAI GIN TEA <i>Sugar, spice & everything nice - chai tea infused gin combined with a touch of sugar syrup & freshly squeezed lemon juice</i>	105
MANGO SHERBET <i>A refreshing blend of mango, peach & white wine</i>	110
COLA LOLA <i>This silky-smooth rum cocktail will trick your taste buds into thinking it's cola</i>	110
PALOMA <i>"The Dove" - a classic tequila based cocktail served with freshly squeezed lime & grapefruit juice</i>	110
WHITE LINEN <i>As fresh as white linen, Hendricks Neptunia Gin which captures the magic of the ocean paired with fresh cucumber & topped with soda</i>	110
PARADISI SOUR <i>A sweet and dry drink made with Aperol, vermouth & grapefruit juice</i>	110
MAITAI <i>A classic Tiki cocktail with aged rum, orange juice & hints of almond</i>	110
PINEAPPLE MARGARITA <i>Shaken - sweet summer pineapple perfectly paired with gold tequila & citrus. Served with a chilli salt glass rim</i>	115

cocktail club
loyalty card

Grab Your Ilali Cocktail Card
Every 10th Cocktail Is Free!

DESSERT

LEMON TART Lemon tart, fresh berries, burnt swiss meringue, berry gel, orange dust	75
CRÈME BRÛLÉE Classic vanilla creme brulee, fresh berries, meringue, berry compote	80
NEW YORK CHEESECAKE Classic New York cheesecake, chantilly cream, berry compote	85
PEAR TARTE TATIN Caramelised poached pear tarte tatin, vanilla ice cream red wine reduction	90
CHOCOLATE TART  Rich dark chocolate tart, oreo base, orange & cointreau sauce sesame brittle	95
A SELECTION OF ARTISAN ICE CREAMS & SORBETS R35 PER SCOOP Ferrero Roche / Salted Caramel / Rose & Almond Turkish Delight Chocolate Nut Brownie / Mango / Mixed Berry	

DESSERT COCKTAILS

SALTED CARAMEL DOM PEDRO	85
CHEESECAKE DOM PEDRO	85
APPLE PIE DOM PEDRO	85
HAZELNUT IRISH COFFEE	85
WINTER SPICE IRISH COFFEE	85

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RESTAURANT
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TAPAS PLATES
WOOD-FIRED PIZZA
COMFORT FOOD
DESSERT