

RESTAURANT MENU

reservations essential 082 555 2332



CHEFS PLATES (Entreés)

(starters or shared dishes)

Atlantic Oysters

half-a-dozen spanking fresh west coast oysters served on ice with citrus cheeks and mignonette dressing on the side and brought to the table with tobacco sauce and black pepper

Greek Salad

a traditional greek-style salad that combines sliced cucumber, romanita tomatoes, olives, creamy feta, green herbs and sliced red onion in a light olive oil & sherry vinaigrette

Caprese Salad

mozzarella fior-di-latte in combination with sliced tomato and fresh basil leaves, served with dressed in a light sherry & olive oil vinaigrette and drizzled in basil pesto (served with aceto balsamico on the side)

Patatas Bravas

the traditional spanish tapa of crispy cubes of potato served on a bed of marinara sauce with garlic aioli on the side
(kick it up option - top with diced & pan-fried chorizo: +R30)

Rosemary Zucchini Fries (House Speciality)

crispy, panko-crusting courgette batons with a hint of fresh rosemary, served with homemade salsa verde aioli

Vietnamese Garden SpringRolls

fresh and crunchy handmade rolls composed of juliennes vegetables, herbs and sweet chilli confit wrapped in soft rice paper, served with a spicy ginger-ponzu-soy dipping sauce (kick it up option - include fresh norwegian salmon: +R30)

Salt & Pepper Squid

savoury and peppery fried baby calamari served on a light salad of julienned vegetables & fresh herbs tossed in a light sesame oil dressing, with a homemade salsa verde aioli on the side

Firecracker Chicken. Bao

roast chicken shreds, julienned vegetables, pickled red onion, fresh chilli, and coriander on a soft steamed bun with a hoisin sauce base, finished with a light truffle-infused aioli and a sprinkle of toasted sesame seeds

Ostrich Koftas

ostrich game mince infused with herbs and spices and shaped on skewers, grilled & basted with chimichurri and served with tzatziki on the side - an african interpretation of the traditional greek dish

Kudu Carpaccio

lightly smoked loin-carpaccio of kudu antelope served with a medley of sweet citrus segments, fresh rocket leaves, parmesan shavings, a crack of black pepper, and a light drizzle of olive oil and balsamic reduction

Fillet Tagliata

seared, medium-rare fillet of beef (100g), pan-roasted cherry tomatoes, a drizzle of truffle oil and balsamic glaze, served on a bed of rocket and finished off with a crack of black pepper and parmesan shavings

PLAT PRINCIPAL

(main courses)

Forest Mushroom Linguine (Vegetarian)

an eclectic medley of forest mushrooms lightly sautéed in garlic & white wine and served in linguine pasta with a drizzle of truffle oil and topped with parmesan shavings, italian parsley and a crack of black pepper

Burrata & Tomato Salad (Vegetarian)

whole burrata (100g) served on a bed of roasted, sun-ripe, vine cherry-tomatoes, drizzled with olive oil, sweet sherry vinaigrette and basil pesto, and served with toasted home-made ciabatta on the side to mop up the juices

Thai Mussels

fresh atlantic black mussels (400g) steamed in a sweet-savoury ginger, lime, chilli & coconut cream broth, garnished with fresh coriander and served with ciabatta toast soldiers

PLAT PRINCIPAL cont.

(main courses)

275 **Cap Classique Hake & Chips** 176
line-caught hake in a crisp, golden pillow of bubbly-infused tempura, minted crushed peas and triple-fried, hand-cut chips, served with our home-made tartar sauce on the side

118 **Linefish Oriental (Signature Dish)** 246
delicate, ginger-steamed fillet of fish (subject to availability of fresh kabeljou or black cardinal) served on a bed of summer green vegetables, dressed in soy and infused by way of hot peanut oil fresh coriander, spring onion and a hint of chilli, served with white rice

156 **Gourmet Tuna Burger** 275
a rustic thai-curry infused burger of diced, sashimi-grade tuna that incorporates spring onions and coriander, served medium-rare on a home-made bun with grilled ribbons of zucchini & brinjal, and topped with garlic aioli, tomato chutney, and cucumber relish - accompanied by hand-cut potato fries and a small side salad

68 **Grilled Fillet of Salmon** 362
fresh norwegian salmon served medium-rare with a honey-orange glaze, seasonal vegetables and a choice of jasmine rice or hand-cut potato fries

96 **North African Prawns (Signature Dish)** 456
a half-kilogram of prawns (in the shell) pan fried in a spicy harissa, chilli & orange reduction and served with a choice of rice or triple-fried hand cut chips, winter greens and garlic aioli on the side

82 **Crayfish Thermidor** SQ
whole, sustainably sourced west coast crayfish served in the traditional french style: baked au gratin with a creamy white wine and brandy sauce, accompanied by seasonal vegetables and a choice of rice or hand-cut potato chips (subject to availability)

76 **Chicken Piccata** 176
butterflied and pan-fried chicken breast smothered in a succulent lemon-butter and whole-caper sauce, served with seasonal vegetables & crisp hand-cut, triple-fried potato chips

78 **Lamb Shoulder** 334
slow-roasted lamb on-the-bone (300g) with port jus, burnt butter & carrot puree, seasonal vegetables and buttery garlic mashed potato

138 **Fillet Mignon** 295
medallion of beef fillet (200g) made to order, topped with café-de-paris butter followed by a medley of exotic mushrooms and served with triple fried, hand-cut chips on the side

158 **Beefsteak Florentine (Serves 2 or one very hungry)** 648
classic thick-cut T-bone steak (800g) grilled to order with rosemary and garlic, then dressed with café-de-paris butter and served with triple fried, hand-cut chips and a small side salad

169 **Tomahawk Americano (Serves 2 or one very hungry)** 768
ribeye on-the-bone (1000g), lightly oiled and grilled to order with only salt and black pepper, then topped with café-de-paris butter and served with triple-fried, hand cut chips and a small green salad on the side

DESSERTS

282 **Trio Of Sorbet** 69
a three-ball selection of sorbet served a la coupe with fresh fruit components, sprig of mint - please enquire about flavours of the day

138 **Summer Fruit Pavlova** 86
vanilla meringue filled with thyme infused chantilly cream and topped with a medley of summer fruits and berries, fresh granadilla, mint chiffonade

139 **Hazelnut & Orange Chocolate Torte (Signature Dish)** 139
decadent 70% valrhona dark chocolate- and orange-infused torte imbedded with toasted hazelnuts and served with creamy vanilla ice cream

Also available: Wine menu (130+ wines by-the-glass) & wine tasting flights, beer, spirits and cocktails, and full barista service