

# BREAD BOARD

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## CHARCUTERIE PLATE

**175**

Seed loaf, flatbread, seed crackers, figs, brie, blue cheese, chevin, flavoured butter, salami, rare roast beef, Parma ham

## HOMEMADE BREAD BOARD

**110**

Seed loaf, cheese and jalapeño pot bread, garlic flatbread, seed crackers, roasted garlic, peppadew dip, flavoured butter

# SMALL PLATES

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## MARINATED SMOKED OLIVES

**55**

Green and Kalamata black olives, smoked with wood chips infused with lemon, orange, rosemary, and garlic

## LAMB RIBS

**115**

Glazed with soy, honey, and mint

## GOCHUJANG PORK BELLY SKEWER

**105**

Sesame, apple purée, and Asian slaw

## CHICKEN KEBABS

**95**

Lime, chilli, garlic, and white wine, served with flatbread

## MARINATED GRILLED CHICKEN WINGS

**90**

Marinated in lime, chilli, and garlic

## SALMON FISH CAKES

**130**

Coriander, lime zest, garlic, chilli, and ginger, served with basil mayo

## SALT & PEPPER SQUID

**135**

Served with lemon aioli and a pawpaw and rocket salad

## CHIMICHURRI STEAK

**120**

Parsley, garlic, and chilli

## BAKED CAMEMBERT

**105**

Caramelised onion, garlic, and basil

## BANG BANG SALMON

**135**

Lime, chilli, and coriander

## BANG BANG CAULIFLOWER

**95**

Panko crumbed, served with lemon aioli

## WEST COAST MUSSELS

**125**

White wine, garlic, cream, spring onions and shallots

# MAINS

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<b>LAMB NECK</b> Salsa verde, smoked mash, and seasonal vegetables	<b>285</b>	<b>BEEF BOBOTIE</b> Served with yellow rice, toasted coconut, sambals, and chutney	<b>155</b>
<b>MUSHROOM TAGLIATELLE</b> Truffle and Parmesan	<b>165</b>	<b>LASAGNE</b> Slow-cooked rich beef, creamy béchamel sauce, topped with melted cheese, served with a fresh green salad	<b>155</b>
<b>CAULIFLOWER STACK</b> Sushi rice, wasabi mayo, soy, pickled ginger	<b>145</b>	<b>SHORT RIB</b> Slow braised, Parmesan mash, truffle mushrooms	<b>285</b>
<b>CHICKEN &amp; MUSHROOM PIE</b> Served with your choice of thick-cut chips or salad	<b>145</b>		

# GRILLS

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<b>FLAME-GRILLED AGED BEEF SIRLOIN</b>	<b>245</b>	<b>PORK LOIN RIBS</b> Served with thick-cut chips or a side salad	<b>265</b>
<b>CHIMICHURRI SIRLOIN</b> Parsley, garlic, and chilli, served with polenta chips	<b>265</b>	<b>LAMB CHOPS</b> Marinated in lemon, garlic, and rosemary, served with deconstructed Greek salad or polenta chips	<b>310</b>
<b>FILLET MEDALLIONS</b> On au gratin potato, red wine jus, and tomato marogo spinach	<b>315</b>	<b>1/2 CHICKEN &amp; CHIPS</b> Marinated in chilli, lime, and garlic	<b>185</b>

# SEAFOOD

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## PAN-FRIED LINE FISH OF THE DAY

**SQ**

## FISH & CHIPS

Battered fried hake with homemade tartar sauce, crispy chips, and minted peas

**175**

## SALMON STACK

Avo, sushi rice, wasabi mayo, and soy

**195**

## SEARED SALMON

Lemon and dill butter sauce, mange tout

**245**

## SEAFOOD TAGLIATELLE

Mussels, prawns, line fish

**235**

# BURGERS AND FLATBREADS

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## BEEF BURGER

With smoked cheddar, onion jam, thick-cut chips, and onion rings

**165**

## CARB-CONSCIOUS BURGER

Beef patty served on black mushroom, avocado, red onion, tomato, sriracha sauce, and a side salad

**165**

## GRILLED CHICKEN BURGER

Marinated in chilli, lime, white wine, and garlic, served with slaw and thick-cut chips

**155**

## CHICKEN, BASIL & BACON FLATBREAD

Served with caramelised onions and rocket

**165**

## SALMON & CREAM CHEESE FLATBREAD

Cream cheese, dill cucumber, crispy capers, and rocket on homemade flatbread

**175**

## CHICKEN, TOMATO & RED ONION FLATBREAD

Dill cucumber, garlic mayo and slaw served on a home-made flatbread

**165**

# SALADS

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**PRAWN, AVO,  
CHILLI & CORIANDER SALAD**

**175**

With a peanut butter soy dressing

**MEXICAN CORN SALAD**

**165**

In a taco bowl with corn, cucumber, red pepper, chickpeas, red onion, coriander, lime, and sriracha mayo

**CAESAR SALAD**

**138**

Crisp romaine lettuce in a creamy tangy Caesar dressing, shaved Parmesan, and crunchy garlic croutons

**BEETROOT SALAD**

**130**

Cucumber, avocado, rocket, and feta mousse

**BULGAR WHEAT SALAD**

**130**

Roasted seasonal vegetables mixed with nutty bulgar wheat, tossed in a zesty vinaigrette, garnished with fresh herbs and crumbed feta

**STRAWBERRY, TOMATO &  
PAWPAW CAPRESE SALAD**

**145**

Basil, bocconcini cheese balls, and balsamic reduction

# SIDES

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Roasted beetroot with feta mousse and balsamic glaze **45**

Pumpkin pancakes with maple butter **45**

Crispy Parmesan fries, smoked garlic aioli and chive oil **45**

Three bean salad **45**

Cheese and chive potato salad **45**

Creamed spinach **45**

# SAUCES

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Brandy and green peppercorn **45**

Mushroom and truffle **45**

Red wine jus **45**

# DESSERT

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## BAKED CHEESECAKE

Served with blueberry compote and Amarula ice cream

**115**

## BREAD & BUTTER PUDDING

Orange and cinnamon infused bread and butter pudding, served with warm custard

**105**

## SAGO PUDDING

Served with warm custard

**105**

## CHOCOLATE MUDCAKE

Rich chocolate brownie base topped with hazelnut mousse, chocolate ganache, and roasted almonds

**115**

## BERRY PARFAIT

Fresh berries and chocolate soil

**95**

# GLOSSARY OF TERMS

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## **AIOLI, ALLIOLI OR AÏOLI**

A cold sauce consisting of an emulsion of garlic and olive oil; it is found in the cuisines of the northwest Mediterranean. The names mean "garlic and oil" in Catalan and Provençal. It is found in the cuisines of the Mediterranean coasts of Spain and France.

## **ARANCICNI**

An Italian dish consisting of small balls of rice stuffed with a savoury filling, coated in breadcrumbs and fried.

## **BEURRE BLANC**

A French term for a butter-based sauce made with white wine, shallots, and parsley. The Vin Blanc sauce variation adds lemon juice and butter.

## **CONFIT** (*from the French word confire, literally "to preserve"*)

Any type of food that is cooked slowly over a long period as a method of preservation. Confit, as a cooking term, describes when food is cooked in grease, oil, at a lower temperature, as opposed to deep frying.

## **CRÈME FRAICHE**

A type of thick cream made from double cream with the addition of buttermilk, sour cream, or yogurt.

## **FRANGIPANE**

Frangipane, is a sweet almond-flavored custard, typical in French pastry, used in a variety of ways, including cakes and such pastries as the Bakewell tart, conversation tart, J suite and pithivier. A French spelling from a 1674 cookbook is franchipane, with the earliest modern spelling coming from a 1732 confectioners' dictionary. Originally designated as a custard tart flavored by almonds or pistachios, it came later to designate a filling that could be used in a variety of confections and baked goods.

## **GOCHUJANG**

A spicy paste used in Korean cooking, made from red chilli peppers, fermented soya beans, rice and salt.

## **HARISSA**

A hot sauce or paste used in North African cuisine, made from chilli peppers, paprika, and olive oil.

## **LEMON VERBENA**

Aloysia citrodora, lemon verbena, is a species of flowering plant in the verbena family Verbenaceae, native to South America. Other common names include lemon beebrush. It was brought to Europe by the Spanish and the Portuguese in the 17th century and cultivated for its oil.

## **ROMESCO** (*in Spanish cooking*)

A piquant sauce of red peppers, nuts, garlic, and olive oil.

## **SAUCE VIN BLANC**

Vin Blanc sauce is a variation of the classic beurre blanc sauce.