

## *Desserts*

Death by Chocolate, Coffee Sponge, Dark Chocolate Mousse, White Chocolate Truffle	R 55
Rooibos infused Crème Brule with Spun Sugar	R 55
Baked Cheese Cake, Caramelized Meringue and Macaron	R 55
Assorted Cheeses, Boerenkaas, Smoked Mozzarella, Blue Cheese, Chevin, Preserves, Sourdough, Olives	R 125



*On the Rocks*

CAPE SEAFOOD CUISINE

## Starters

West Coast Oysters, Pickled Shallots, Fresh Lemon, Chilli	R 26
West Coast Oysters, Pickled Winter Melon, Fresh Chilli, Fennel Pollen	R 28
Seared Salmon Bowl, Sesame, Spring Onion, Avocado, Wasabi Dressing	R 120
Roasted Butternut and Baby Marrow Salad, Pickled Carrot, Charred Onion, Seeds and Nuts	R 75
Avocado, Cashew Nuts, Roasted Butternut, Beetroot, Baby Leaves, Honey	R 90
Rosemary Bruschetta, Fresh Mozzarella, Balsamic Tomatoes, Basil Pesto	R 65
Cucumber Roll, Smoked Salmon, Cream Cheese, Avocado, Kewpie Mayo, Salmon Roe, Wasabi, Pickled Ginger	R 97
Cured Klein Karoo Ostrich Carpaccio, Pickle Shimenji, Mushroom Soil, Pecorino and Roasted Vine Tomato	R 98
Smoked Chicken, Bacon, Poached Egg, Pecorino, Baby Leaves, Ranch Dressing	R 98
Beef Tagliata, Baby Leaves, Garlic and Cheese Naan Bread, Pecorino, Honey Mustard Dressing	R 120
Seafood Chowder: Mussels, Calamari, Linefish	R 110
Tempura Prawn, Smoked Salmon, Baby Leaves, Croutons, Gin and Lime Dressing	R 120

## Mains

Grilled Linefish, Mussel Risotto, Buttered Peas, Crispy Tentacles and Charred Lemon	R 165
Cape Malay Curry with Kingklip, Prawns, Fragrant Rice and Coriander	R 200
Seafood Paella with Prawns, Mussels, Calamari and Chorizo	R 215
Mussels	
Mariniere: A Fragrant White Wine Sauce with Onions and Fresh Herbs	R 80
Cape Malay: Mild curry, Butternut, Roasted Fennel and Leeks	R 90
Provencale: Roasted Tomato, Onion and Garlic Served with Bruschetta, French style Chips	R 85
Plate of the Sea	
Cape Malay Mussels, Cajun Squid, butterfly-garlic Prawns, Linefish Served with all the trimmings	R 425
Dry Aged Beef Fillet, Sweet Potato, Baby Spinach, Tarragon Butter	R 235
Grilled Salmon, Baby Potatoes, Tenderstem Broccoli, Pickled Red Onion	R 275
Herb & Mint Crusted Rack of Lamb, Fondant Potato, Charred Baby Marrow	R 190
Fish Roulade stuffed with Prawns, Mussel Risotto, Thermidor Sauce	R 250
Pork Belly, Apple and Lemon Grass Puree, Wild Mushrooms, Burnt Orange, Olive Oil Mash, Bacon Jus	R 180
Chicken wrapped in Bacon, Cauliflower Rice, Roasted Butternut, Soya, Honey, Pecorino	R 120
Fynbos Kudu Fillet wrapped in Bacon, Spinach, Mushrooms, Wild Garlic, Vegetables, Pink Peppercorn Sauce	R 185
Vegetable Tower: Courgettes, Potato, Sweet Potato, Butternut, Aubergine, Pomodoro Sauce (V)	R 85
Aubergine Parmegiana (V)	R 85