

To start with....

Oysters – R18 each

Freshly shucked oysters from our tank served with Haibo pickles

Cauliflower soup – R45

infused with toasted cumin seeds and crowned fresh coriander

Parmesan Roulade – R66

Rich Parmesan and polenta roulade, filled with peppers, herbs and feta, served on a Napoli sauce

Chicken korma skewer – R51

Served over glowing coals with rosemary oil in a syringe with a dipping sauce

Prawn cocktail – R65

On a bed of lime infused Julian vegetables, topped with a yogurt and coriander dressing

Asian Salmon 'Nicoise' salad – R74

fresh teriyaki salmon tossed in black sesame on crisp aromatic greens, served with a ginger soy dressing on a base of triple cooked potatoes topped with a fresh poached egg

Fresh Beer mussels – R65

steamed with carling black lable and finished with a cherry tomatoes and fresh basil broth served with a mini garlic loaf

Calamari tubes – R73

stuffed with snoek and mushroom pate, crumbed in pako crumbs on a red wine reduction with baby onions

Marrow bones – R49

encrusted with citrus anchovy nutmeg, parsley and panko crumbs, served with Haibo pickle and toasted bread

Madumbi potato cakes – R48

stuffed with slow cooked lamb, topped with crisp mfino and napped with a spicy sheba sauce

Mains

Charred pepper and smoked brinjal Napoleons – R95

topped with fresh herbs and courgette tempura on a bed of Napoli and Parmesan shavings

Baked whole trout parcel – R135

stuffed with roasted apples and almonds, served on honey roasted root vegetable

Grilled line fish – R128

herb dusting topped with grilled vegetables and served with triple cooked potatoes

Traditional crab curry – R135

cooked with intense flavours and served with assorted sambals

Paella risotto – R135

topped with freshly grilled shellfish

Grilled chicken breasts R118

steamed in a bag, with green vegetables and fresh herbs, garlic butter and a hint of cream

Roasted rib eye steak – R165

A HUGE steak, topped with garlic, basil and anchovy butter and served with triple cooked potato wedges

Seared Fillet – R125

On a bed of garlic potatoes topped with roasted garlic tomatoes, with a shiraz reduction

Traditional duck confit R185

with a spiced orange reduction and apricot and coriander mash

Leg of Lamb– R135

served with a cardamom and coffee reduction with roasted root vegetables

Dessert

Taffety tart, old English apple and marmalade tart with bitter orange ice cream R35

Tiramisu R35

Hai.boSacher, Flourless chocolate and almond torte, with candied apricots and fresh cream R45

Alice in wonderland plate R55

