

Desserts

Death by Chocolate, Coffee Sponge, Dark Chocolate
Mousse, White Chocolate Truffle R 55

Rooibos infused Crème Brulee with Spun Sugar R 55

Baked Cheese Cake, Caramelized Meringue and Macaroon R 55

The logo for 'On the Rocks' features a stylized, hand-drawn outline of a mountain range or rocky coastline above the text 'On the Rocks' written in a cursive, handwritten-style font.

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 115
Beetroot-Cured Salmon, Crab Mousse, Cucumber, Gin and Lime Dressing	R 95
Stuffed Squid, Braised Fennel, Gremolata and Fresh Chilli	R 90
Roasted Beetroot Salad, Feta, Pinenuts, Orange and Honey	R 85
Roasted Butternut and Baby Marrow Salad, Pickled Carrot, Charred Onion, Seeds and Nuts	R 75

Mains

Grilled Salmon, Baby Potatoes, Tenderstem broccoli, Pickled Red Onion	R 275
Grilled Linefish, Mussel Risotto, Buttered Peas, Crispy Tentacles and Charred Lemon	R 150
Cape Malay Curry with Kingklip, Prawns, Fragrant Rice and Coriander	R 195
Seafood Paella with Prawns, Mussels, Calamari and Chorizo	R 200
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	R 380
Cape Malay Mussels, Cajun Squid, butterfly-garlic Prawns, Linefish Served with all the trimmings	
Add Crayfish Mornay	SQ
Dry Aged Beef Fillet, Sweet Potato, Baby Spinach, Tarragon Butter	R 230
Grilled Kudu Fillet, Olive Oil Mash, Wild Mushrooms, Bacon Jus	R 175
Herb Crusted Rack of Lamb, Fondant Potato, Charred Baby Marrow, Mint	R 170
Aubergine Parmegiana (V)	R 80