Sautéed beef, lyonnaise onions and wild mushrooms 110

Prawns with spicy lemon garlic sauce 110

White sea bass ceviche 120

Agnolotti a la ricotta 110

West Coast oysters 25 ea

Watercress soup and créme fraiche 90

Mediterranean salad 90

Caprese salad 110

Starters

Grilled line fish
with sauce Vierge 220

Pan roasted Norwegian salmon
with pok choy 230

Prawns,
garlic, lemon & parsley 260

Seafood platter for 1 -
Cape rock lobster, prawns, line fish
and squid 750

Springbok, celeriac puree,
fig and port wine jus 260

Grilled beef fillet 240

Grass fed and dry aged
Cowboy steak 260

Squid and scallop risotto 260

All mains served with a side dish of your choice

Mains

Sides

Tabouleh salsa 40
Creamed spinach 50
Truffle gnocchi 50
Beluga lentils 50
Stir fry vegetables 50
Rustic chips 45

Sauces

Charcuterie 50
Wild Mushroom 50
Green peppercorn 50

Desserts

Raspberry and lime tart 85
White chocolate brûlée and
seasonal berries 85
Grand Marnier soufflé
and orange sorbet 85
Cheese platter 140