

STARTERS

TRIO OF WEST COAST OYSTERS (gf) | R 155
lemon, mignonette, spring onion & ginger,
jalapeño lime remoulade
+1 oyster | R45

(CC) TWICE BAKED CHEESE SOUFFLÉ (v) | R175
matured cheddar, parmesan, juniper infused cheese sauce

(CC) CLASSIC CAESAR SALAD | R180
gem lettuce, crispy hen's egg, parmesan, bacon bits,
anchovies, caesar dressing
+3 grilled prawns | R110 +grilled chicken | R75

STEAK TARTARE | R175
pickled pearl onions, umami crumble,
escabeche aioli, melba toast

TEMPURA PRAWNS (n) | R195
vermicelli noodles, blossom salsa, lime, mirin-ginger glaze

MOROCCAN SPICED LAMB DUMPLINGS (n) | R195
roasted garlic labneh, bell pepper,
harissa purée, sauce zhoug

CRISPY CALAMARI (n) | R175
green pepper pesto, pickled ginger & wasabi
mayonnaise, salsa

BURRATA & FIG SALAD (v)(n) | R185
fennel chutney, black garlic ciabatta, herb oil,
toasted almonds

CONFIT DUCK SALAD (gf)(n) | R185
grilled gem heart, puffed rice, wild garlic aioli,
chilli-citrus, pomegranate dressing

SEARED SALMON TATAKI | R190
burnt orange aioli, avocado,
buttermilk yuzu dressing

MAINS

GRILLED CATCH OF THE BAY (gf)(n) | R285
garden pea risotto, zucchini, green romesco,
parmesan, lemon butter velouté

(CC) TRADITIONAL CAPE MALAY BOBOTIE
steamed white rice, curried potato samosa, roti, sambals
KAROO LAMB | R240
MUSHROOM & LENTIL (v) | R230

FREE-RANGE BEEF BURGER | R240
exotic mushrooms, red onion marmalade,
matured cheddar cheese, sundried tomato relish,
triple cooked chips, umami ketchup

200G CHALMAR BEEF FILLET | R335
250G CHALMAR BEEF SIRLOIN | R315
pommes anna, root vegetable, barley,
onion-stout purée, jus

GRILLED CHICKEN SUPREME (gf) | R285
black truffle pommes purée, carrots, charred stone fruit,
thyme jus

EXOTIC MUSHROOM LINGUINI
PASTA (v)(n) | R250
rocket pesto, grana padano, walnut velouté

SEARED YELLOWFIN TUNA (gf) | R325
spanish tortilla, olive crème fraîche,
lemon-caper beurre blanc

SEAFOOD PAELLA (gf) | R315
saffron, chorizo, prawn, fish, mussels, squid, fennel

BILTONG SPICED SEARED SPRINGBOK (n) | R295
pommes dauphine, broccolini, tahini parsnip purée,
blueberry-beetroot, jus

SIDES (v) | R65

steamed seasonal vegetables | side garden salad | triple cooked chips | steamed basmati rice

DESSERTS

(CC) LIZ MCGRATH CHOCOLATE PLATE | R180
passion fruit, dark chocolate fondant, white chocolate ice cream

CHOCOLATE FINANCIER (gf)(n) | R185
coffee liqueur, whipped vanilla mascarpone, chocolate sorbet

LIME MOUSSE (gf)(n) | R170
mint frangipane, rum gel, grape salad, melon sorbet

SUMMER BERRY PAVLOVA (gf) | R165
berry compote, yoghurt snow, chantilly cream, blueberry cheesecake ice cream

CRÈME FRAÎCHE PANNA COTTA (gf)(n) | R170
vanilla poached pear, maple ice cream, candied walnut macaron, spiced streusel

BAKED LEMON CURD (gf) | R175
honeycomb whipped ganache, coconut ice cream, citrus crumble

LOCAL FOUR CHEESE PLATTER (n) | R215
homemade preserves, lavash

VEGAN MENU ON REQUEST

CC Cellars' Classic | v vegetarian | gf gluten-free | n nuts and/or sesame seeds and/or peanut oil

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SOYA & DAIRY.
Please notify your server if any of the above dietaries apply to you.
Please note that we are a cashless establishment.