

dinner menu

trading hours 17h00 until 21h30



starters

bread plate

homemade breads w a forest mushroom butter

R40

Island Café salad (V)(G)

assorted garden greens, rocket, sundried tomato & pickled vegetables

- add smoked salmon

R90

R50

duck liver parfait

w apple gel, almond crumble & grilled flat bread

R120

grain salad (V)(G)

roasted seasonal vegetables, fresh herbs & feta, cashew w basil pesto dressing

- add grilled lamb kofta

R100

R90

smoked springbok loin & summer fruits

w fresh fruit, peppered feta, pickled red onion

R135

chef's choice soup

R65

fresh Saldanha bay oyster

naked or dressed w a house granita

R25 ea

prawn & mussel "Arrabiatta"

orecchiette pasta, prawns simmered in a spiced tomato ragout

starter R135
main R190

main course

pan-seared line-fish of the day

w aubergine chutney, roast sweet potato & anchovy caper butter

SQ

"Saldanha bay" mussels

steamed black mussels simmered in a white wine, herb cream sauce w crispy baguet

R155

"D's" seafood curry

fresh seafood simmered in a "Bo-kaap" spiced tomato curry

w steamed coconut rice, cucumber, yoghurt & pickled coconut

R195

basil pesto penne (V)

w goat's cheese & pickled forest mushrooms

R135

flame grilled chicken breast

on tagliatelle, cherry tomatoes, parsley, garlic & parmesan, dressed w olive oil

R165

slow roast pork belly

w smoked butter mash potato, roast vegetables & pomegranate dressing

R210

"Angus" fillet steak

R270

200gr Ribeye steak

R240

lazy aged rump steak

R205

flame grilled "Angus" sirloin steak

R185

a choice of the above steaks served w butternut puree,

rocket herbed crushed potato salad & pickled forest mushrooms, herbed butter & red wine jus

something sweet

chocolate brûlée w cocoa nib curd, ginger crumble & "stracciatella" ice-cream

R80

vanilla bean panna cotta marinated season berries & biscotti

R60

sticky toffee pudding w a choc chip & almond ice-cream

R60

cheese platter assorted local cheese served w homemade preserves & crackers

R140

We are a green hotel, using bio-degradable consumables as far as possible.

We support the local economy with a farm to table ethos and employ local residents embracing the indigenous cultures.

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