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**APPETIZERS**

Slow Roasted Lamb Ribs 115

Fenugreek cream, chipotle, polenta crouton, cucumber salsa

Duck Liver Parfait 98

Onion & rosemary jam, pickled apples & toasted milk bun

Gorgonzola, Pear & Candied Pecan Nut Salad 95

Mixed lettuces, lemon vinaigrette

Roasted Butternut Squash Ravioli 95

Madeira cream, mushrooms, candied pecans, parmesan

Fresh Saldanha Bay Mussels SQ

Ask your server for today’s presentation. Subject to availability

Glazed Pork Belly 115

Baby Gem, parmesan & Caesar dressing, spek and capers

Grilled Calamari Salad 120

Mixed leaves, crunchy veg, spring onion, sesame ginger vinaigrette

Gin Cured Salmon 125

Crème fraîche, homemade seed loaf, dill cucumber & trout roe

Today’s Soup 90

Ask your server about today’s presentation

Crispy Fried Calamari 120

Vietnamese sauce & roasted jalapeno aioli

Creamy Shellfish Orzo 145

Bbq langoustine, baby lango tails, lemon foam

Menu subject to change/substitutions

No BYO for parties of 12 or more

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**MAINS**

Grilled Ostrich Fillet 225

Pearl couscous, sumac, yoghurt, roast cauliflower,

pomegranate molasses & pumpkin seed dukkha

Lamb Shoulder 240

Pea puree, potato mash, grilled cabbage, zucchini,

baby peppers, minted honey

Prawn Tails Squid Ink Linguine 230

Tomato & Fennel cream, chilli pesto & rocket

Crispy Roasted Free-Range Duck 240

Glazed carrots, green beans, mushroom & lentil cream, hazelnuts

Charcoal Roasted Pork Ribeye 220

Bacon, roast gem squash, mielies & miso, broccoli & Seroendeng

Oyster Mushroom & Artichoke Risotto 195

Pecorino, crème fraiche, truffle powder

Fresh Line Fish of the Day 245

Subject to availability

Organic Free-Range Beef Steak 260

Homemade chips, black garlic aioli, spinach, brandy green

peppercorn sauce

Grilled Queen Prawns SQ

Thai Panang spice & coconut Basmati rice, lemon & garlic

butter sauce

Platter Fruits De Mer SQ

Ask your server for today’s seafood selection seafood platters for one or two guests

Sides:

Homemade Chips, Buttermilk Mash Potato: R45

Grilled Seasonal Vegetables, Sautéed Garlic Mushrooms: R55