

STARTERS/SMALL PLATES

POKE BOWL

with cured Franschoek salmon trout, wasabi,
pickled ginger, compressed cucumber, sesame and yuzu soy mirin emulsion..... 105

HOT AND SOUR PRAWN AND TOMATO SOUP

with noodles, argentinian prawn tails, coconut sorbet and pineapple..... 125

SALDANHA BAY MUSSELS

steamed in wine, gremolata and cream.....85
main course..... 170

PRAWN FRITTERS

onion, ginger relish, argentinian prawn tails and peri peri cream, 3 prawns..... 145
6 prawns290

CHILLI SALTED SQUID

deep fried baby patagonian squid, sweet chili, fragrant mixed salad..... 115

YELLOW FIN TUNA TATAKI

yuzu, pickled mustard, avocado, radish, lime mayo, toasted sesame 115

BEEF TARTARE

Barrydale beef fillet, roasted garlic, celeriac aioli, cured egg yolk, capers, sweet
gherkins, wild rocket, Rosendal barrel aged vinegar, fries..... 110
main course.....220

FISH TACOS

fresh linefish ceviche, black bean soy, avocado and sour cream.....95

BURATTA SALAD

white nectarine, Puglia buratta, butter lettuce, rocket, spiced granola, honey, herb
oil and balsamic..... 115

SUGAR CURED SPRINGBOK TATAKI

karoo springbok loin, with beetroot relish, dukkha and goats cheese croquette95

3 WEST COAST OYSTERS

smoked paprika oil, red onion mignonette.....85

All produce are carefully sourced to ensure quality and freshness. All beef are
sourced from Barrydale, hand reared and grass fed, hormone and antibiotic

SIDES

Greek salad 55

Parmesan-truffle fries45

Roasted sweet potato, maple syrup and orange55

Butter lettuce, spiced walnuts, roasted pear, blue cheese dressing.....55

MAINS

ROASTED KINGKLIP fragrant jasmine rice, coconut lemongrass cream, bok choy and avocado.....	220
CELERIAC GRANA PADANO RISOTTO toasted macadamia nuts, crème fresh, brown butter.....	175
PEPPERED SPRINGBOK STEAK karoo springbok, sweet and sour cherries, roasted butternut, pancetta, fondant potatoes, game jus, walnuts	225
JOSPER ROASTED LINEFISH gnocchi, mussels, asparagus, fish crème.....	195
FIRE ROASTED BEEF FILLET smoked bone marrow with charcuterie glaze, potato fondant, onion marmalade, fontina crème.....	285
RAS EL HANOUT SPICED KAROO LAMB RACK braised neck, baba ganouche, roasted garlic veloute, butternut, feta, Israeli cous cous and lamb juices	255
CHICKEN CURRY minted pineapple, biryani spiced jasmin rice, smoked cheddar croquette.....	175
add prawns.....	80
PORK BELLY pancetta, chutney, pomme puree, tender stem sesame broccoli, sticky jus.....	195
BRAISED BARRYDALE BEEF CHEEKS sriracha glazed with Vietnamese Pho broth, noodles, bok choy and ginger	185

DESSERTS

BAKED CAMEMBERT Dalewood Fromage camembert, bacon jam, preserved fig.....	105
CHEESEBOARD selection of locally sourced cheeses, preserves and toasties	125
WARM CALLEBAUT CHOCOLATE FONDANT caramel and sesame mousse, stout ice cream, sesame tuile, salted caramel, dark chocolate soil	105
SOUTH AFRICAN TRES LECHES cream tart, macadamia caramel, milk & honey ice cream, peach and raspberry	85
FRESH SEASONAL DESSERT OF THE DAY	85

Reuben's™

restaurant & bar

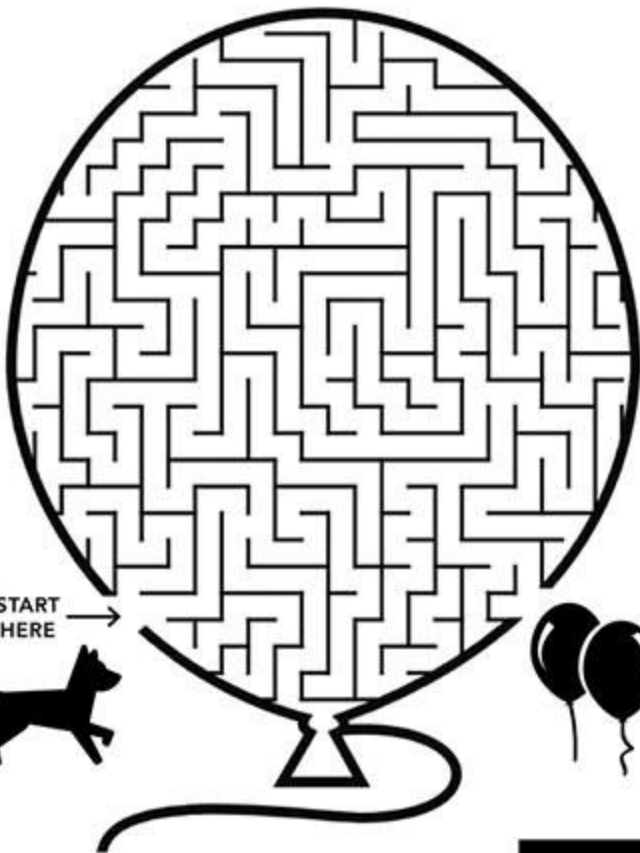
MAINS

- CHEESE BURGER**
with chips 55
- PENNE POMODORO**
with basil and parmesan..... 72
- GRILLED FISH**
with chips and vegetables..... 80

FIND YOUR FOOD:

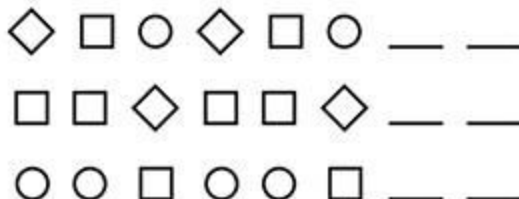
- BURGER MILKSHAKE FISH CHEESE
CHIPS WAFFLE VANILLA

B	C	H	E	E	S	E	N	S
U	G	V	A	N	I	L	L	A
R	T	U	W	A	F	F	L	E
G	H	L	N	C	H	I	P	S
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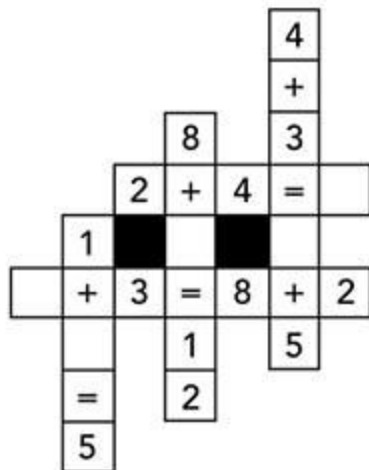


START
HERE →

COMPLETE THE PATTERNS:



MATH CROSSWORD:
fill in the blanks of each line
to make the addition equals true



BALLOON MAZE:
help Charlie find his way
through the maze to the balloons

DESSERTS

- MILKSHAKE**
strawberry, vanilla or chocolate 35
- WAFFLE**
with Canadian maple syrup and ice cream 55
- ICE CREAM**
with chocolate sauce..... 45