



SIGNAL

Lunch

Light and Fresh

SOUP - delicious and freshly prepared daily	75
FRESHLY SHUCKED SALDANHA BAY OYSTERS	140
MILDLY SPICED WEST COAST MUSSELS, roti crisps, coriander	140
SMOKED KUDU CARPACCIO, pickled exotic mushrooms, sultana and aniseed purée, watercress, ciabatta crisps	110
SMOKED SNOEK AND HAKE FISH CAKES, spiced tomato pickle, roasted peppers, apricot aioli	75

Healthy and Wholesome

CHICKEN BREAST, avocado, cucumber ribbons, cottage cheese, apple, crispy celery leaves, toasted cumin dressing	110
SEARED BEEF SALAD, crunchy Asian vegetables, mint, basil and coriander, tamarind and ginger aioli	140
ROOIBOS-CURED SALMON, avocado, grapefruit, strawberry, peppered cacciota, citrus mustard dressing	130
SESAME SEARED TUNA, pickled exotic mushrooms, semi dried tomatoes, red onion, sesame-soy dressing	140
CURRIED CAULIFLOWER, avocado, pickled sultanas, coconut cheese, baby spinach, almond granola	95
ROASTED PUMPKIN & CHICKPEA SALAD, goats' milk feta, tomatoes, basil, toasted pepitas, wild rocket	95
CARAMELISED AUBERGINE, quinoa, spinach, tomatoes, onion crisps, lemon, cashew nuts, tahini cream	110

Familiar Favourites

COFFEE AND CUMIN AGED RIB-EYE, tomato and peppadew chutney, French fries	160
PAN FRIED SUSTAINABLE FISH, gnocchi, roasted tomatoes, white anchovies, olives, saffron lemon cream	145
CHICKEN & PRAWN BUTTER CURRY, whole spice pilaf, cucumber raita, pineapple salsa	160
MUSHROOM TORTELLONI, broccoli, peas, parmesan cream, pine nut crumble	120
FISH & CHIPS	110
ROASTED GARLIC RISOTTO, grilled prawns, chili, lime	170
WAGYU BEEF BURGER, smoked Gouda, gherkins, paprika mayo, ale battered onion rings, French fries	160
CLUB SANDWICH, grilled chicken, bacon, smoked Gouda, avocado, smoked pepper mayo on ciabatta	110

ALLERGEN STATEMENT

To Our Guests with Allergies

At Cape Grace our menu offerings are subject to change and may use ingredients containing common food allergens such as peanuts and other tree nuts, seafood including fish, molluscs and crustacea, wheat/gluten, eggs, dairy, soy, alcohol and sulphites.

We advise that you should always indicate to your waiter of any special dietary requirements, including intolerances and allergies, regardless of whether you are a returning guest or not.

Where possible, our staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, due to the hand crafted nature of menu items the variety of procedures used in our kitchens, the self-service nature of our buffets and that the farming, handling and transportation of food items prior to their arrival in our kitchens is beyond our control we CANNOT guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

The information provided on our website and in our restaurants should NOT be considered as any form of guarantee but as a best faith effort to provide you with information on our dishes. You should use this information to help you assess your own level of risk, based on your personal circumstances, before consuming any of our dishes.

Cape Grace Hotel (PTY) Ltd and its staff members, shareholders, subsidiaries, affiliates, officers and/or agents, will not assume any liability for adverse reactions to food consumed, or allergens which you may come in contact with whilst in the hotel.

Between the Slices

Served on artisan bread – choose between homemade white, wholegrain or ciabatta.

SLOW COOKED BARBECUE SHORT RIB, corn and red cabbage slaw, semi dried tomatoes, crispy onions	110
GOATS CHEESE, roasted peppers, spinach, shaved beetroot, aubergine cumin chutney	90
HAM & CHEESE, mustard béchamel, honey glazed ham, mature cheddar, tomato and peppadew chutney	90
MILDLY SPICED CHICKEN MAYO, wild rocket, onion crisps	95
SMOKED FRANSCHHOEK SALMON TROUT, lemon pepper cream cheese, avocado, wild rocket, capers	110

Sides

FRENCH FRIES	30
SALAD OR VEGETABLES	30
CHICKEN BREAST	30
AVO	20

Platters To Share

FARMSTYLE PLATTER - coppa, black forest ham, salami, chorizo, caper and tomato fricassee, duck liver parfait, olives, cheese, mango atchar, warm ciabatta	240
MALAY PLATTER - smoked snoek fish cakes, apricot aioli, lamb curry roti, carrot salad, beef bobotie, golden arancini, corn, smoked cheddar and coriander parcels	240
VEGETARIAN PLATTER - spinach and lentil fritters, hummus, pickled beetroot and goats chevin, artichoke and quinoa salad, corn, smoked cheddar and coriander parcels, aubergine chutney, roti crisps	180

Dessert

TOASTED PECAN CHOCOLATE BROWNIE, coconut crème, silken cocoa pudding, caramel, passionfruit coconut sorbet [vegan]	80
NEW YORK BAKED CHEESECAKE, dulcex crèmeux, lime jellies, blueberry ice-cream	80
DULCE DE LECHE, chocolate, vanilla ice-cream, fresh banana, honeycomb salted popcorn	80
CARDAMOM CRÈME BRÛLÉE, coffee poached pears	85
SEASONAL SLICED FRUITS, strawberry sorbet	70
HOME-MADE ICE-CREAMS AND SORBETS: an assortment of flavours available daily	85
LOCAL ARTISANAL CHEESE BOARD, green fig konfynt, roasted nuts, oat crackers	160

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