

AMELIA'S

dinner

starters

Freshly Shucked Oysters (gf) 185
mignonette • cucumber & dill granita • lemon
+ oyster 45

Dalewood Huguenot Cheese Soufflé (v) 165
juniper-infused cheese sauce • parmesan

Bouillabaisse Seafood Soup 185
sauce rouille • gruyère • local seafood • ciabatta toast

Seared Beef Tataki (n) 175
ponzu dressing • spring onion • chilli & garlic crisp

Tempura Prawns (n) 185
stir-fried vegetables • homemade sweet chilli jam
• aioli

Tuna Tartare (n) 195
tahini dressing • avocado salsa • coriander • lime

Beetroot & Chevin Salad (v)(n) 175
toasted walnuts • balsamic glaze • apple

Crispy Salt & Pepper Squid (n) 175
spiced red pepper pesto • tomato chutney
• spring onion

Oxtail Ravioli 195
celery root • parmesan • sage butter

Sides 65
seasonal steamed vegetables
steamed white rice
mixed garden salad
triple-cooked chips • garlic aioli

mains

Seafood Platter (per person) 745

grilled prawns • crispy-fried calamari • pan-fried line fish
• steamed mussels • triple-cooked chips
• boutique side salad • steamed rice • tartar sauce
• lemon-butter sauce • garlic aioli

Pan-seared South Atlantic Ocean Tuna (n) 355

soba noodles • wok-fried greens • pickled ginger
• toasted sesame seeds

Grilled Catch of the Bay (gf) 285

garden pea risotto • zucchini • capers • chimichurri
• lemon-butter sauce

Free-range Beef Fillet 200g (gf) 325

fondant potato • young carrots • carrot purée
• broccolini • red wine jus

Pasta Puttanesca (v) 225

linguine • tomato • capers • olive • parmesan
+ anchovies 35

Klein Karoo Lamb Loin (gf) 345

creamed potato • seasonal vegetables • chakalaka

Seafood Curry (gf) 295

local fish & shellfish • thai spices • coconut
• onion & ginger pickle • sticky rice

Seared Springbok Loin (gf) 285

butternut textures • broccolini • blueberry jus

Chicken & Mushroom Pot Pie 255

steamed rice • boutique side salad

Roasted Pork Belly (gf) 265

apple slaw • chilli caramel • sweet potato anna
• coriander • crackling

desserts

Dark Chocolate Fondant strawberry • white chocolate gelato • milk chocolate crumble	175
Vanilla Crème Brûlée orange biscotti	160
Hazelnut & Spiced Pear Tart (n) candied ginger gelato	160
Lemon Meringue Cheesecake candied zest • tuile biscuit	155
Warm Malva Pudding mebos compote • vanilla bean gelato • crème anglaise	155
Layered Apple Pie (n) cinnamon & pecan ice cream	165
Trio of Homemade Ice Creams & Sorbets	145
South African Cheese Board (n) selection of homemade preserves • lavash	195

v vegetarian | vg vegan | 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 should you have any allergies please speak to your waiter who will advise on all ingredients used

please note that we are a cashless establishment