

## 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 Tartar (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 Putenesca (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 • side boutique salad

**Roasted Pork Belly (gf)** 265  
apple slaw • chili caramel • sweet potato anna  
• coriander • crackling

# desserts

# AMELIA'S

dinner

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

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