



## Restaurant Menu

### Welcome to Restaurant Thirty7

Where culture meets fresh, locally produced ingredients to create a healthy and diverse dining experience. Our menu is carefully crafted to offer a variety of delectable dishes that showcase the best of our region's culinary treasures.

For a taste of the local culture, try our signature dishes infused with traditional flavors and techniques. Our chefs have expertly combined local ingredients and culinary traditions to create unique and memorable dishes that pay homage to our rich heritage.

At our restaurant, we believe that food is a bridge to culture and community. With our focus on fresh, locally produced ingredients, we aim to provide a dining experience that not only satisfies your taste buds but also connects you to the vibrant flavors and traditions of our region. Come join us and embark on a culinary adventure that celebrates the best of our local culture while promoting a healthy and diverse menu.

End your meal on a sweet note with our delightful desserts, crafted using locally sourced fruits and ingredients. Whether you prefer a refreshing fruit sorbet or a rich, decadent chocolate treat, our desserts are the perfect way to conclude your culinary journey with us.

The Westin Culinary Team



## To Start

### **Sesame Patagonian Squid**

Salsa | Garlic and Lemon Aioli | Spicy Chilli Dressing  
190

### **Mediterranean Prawns**

Kalamata Olive | Sundried Tomato Salad | Whipped Feta | Basil Chimichurri  
240

### **Garlic Cream Mussels**

Blistered Tomatoes | Charred Sourdough  
180

### **Cashew and Sesame Chicken Wings**

Blanched Spring Onion Salad | Apple Tzatziki | Balsamic Reduction  
160

### **Ponzu Ostrich Carpaccio**

Grilled Blood Orange | Coriander Rocket Salad | Pickled Beetroot | Wasabi Avocado Purée  
210

### **Tomato Burrata (V)**

~ ideal to share ~

Confit Heirloom Tomato | Basil Chimichurri | Sourdough  
190

### **Cola Lamb Ribs**

Cola Braised Riblets | Coriander Toasted Peanuts  
180

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## Soups and Bowls

### **Chilli & Thyme Sweet Potato Soup (V)**

Charred Sweet Potato | Pretzel Crouton | Chilli Thyme Gremolata  
150

### **Roasted Tomato Soup (V)**

Braised Pear | Boccocini | Coriander | Focaccia  
130

### **Burnt Butter Gnocchi (V)**

Butternut Cream Purée | Grilled Butternut | Pumpkin Seeds | Sage Oil  
190

### **Tomato & Spinach Tagliatelle (V)**

Garlic Roasted Tomatoes | Exotic Sautéed Mushroom | Parmesan  
Full 220 | Half 160



Eat Well



**Eat Well**  
**Salads and Greens**



**Honey Roasted Beetroot V**

Goats Cheese | Heirloom Tomatoes | Sesame Cucumber | Baby Spinach | Orange  
Vinaigrette  
Full 160 | Half 110

**Confit Butternut V**

Kale | Crispy Chickpea | Olives | Red Onion | Pumpkin Seeds | Bocconcini | Cranberry  
Dressing  
Full 150 | Half 100

**All Green Protein Salad V**

Red and White Quinoa | Broccoli | Cucumber | Avocado | Baby Spinach | Rocket  
Roasted Tomato Dressing | Danish Feta | Toasted Cashew  
Full 180 | Half 110

**Garden Salad V**

Pickled Tomato | Cucumber and Carrot Ribbons | Red Onion  
LettuceOlives | Melba Toast | Herb Vinaigrette  
Full 110 | Half 80



**Eat Well**  
**Plant Based**



**Exotic Mushrooms & Tomato Vegan**

Molasses Mashed Potato | Baby Carrots  
Full 210 | Half 140

**Chargrilled Brinjal Vegan**

Peanut & Pumpkin Seeds | Roasted Red Pepper Purée | Kale  
Full 180 | Half 130





## **Main Dishes**

### **Grilled Rump 350g**

Port Jus | Bone Marrow Butter | Garlic & Coriander Baby Potatoes  
320

### **Herb Crusted Sirloin 250g**

Garlic Butternut Purée | Confit Mushrooms | Rosemary Baby Carrots | Red Wine Jus  
280

### **Beef Brisket**

Beer Braised | Maple and Paprika Mashed Potatoes | Broccolini | Chimichurri  
250

### **Dukkha Spiced Lamb Rack**

Sweet Potato Purée | Pomegranate | Corn and Mint Salad | Rosemary Garlic Jus  
320



### **Grilled Ostrich Fillet**

Eat Well

Wild Mushroom Barley Risotto | Grilled Seasonal Vegetables | Rooibos Jus  
Full 250 | Half 190

### **Orange & Thyme Duck Breast**

Asian Greens | Molasses Baby Carrots | Orange Maize  
295

### **Roasted Lemongrass Chicken**

Exotic Mushrooms | Basil Baby Spinach | Spring Onion and Pineapple Salsa  
Sundried Tomato Feta Dressing  
210

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## **Sides**

Parmesan Truffle Scented Fries 45  
Garlic and Coriander Baby Potatoes 45  
Sesame and Onion Roasted Green Beans 45  
Steamed Vegetables 45  
Mediterranean Olives and Feta 55  
Green Salad 35

## **Sauces**

Truffle Scented Mushroom 30  
Black Peppercorn and Sherry 30  
Roasted Jalapeno Cheese 30  
Spicy Tomato 30

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## **Burgers & Chips**

### **Southern Fried Chicken**

Purple Slaw | Tomato Relish | Smoked Cheese | Sriracha Aioli | Guacamole  
Jalapeno | Beetroot Bun  
210

### **Smoked Smash Burger**

240g Beef | Lettuce | Tomato | Pickles | Caramelized Onions | Cheddar | Paprika Mayo  
220

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## **From The Ocean**

### **Herb Crusted Kingclip**

Grilled Baby Carrots | Coconut Herb Crème | Herb Oil

Full 320 | Half 260



Eat Well



### **Miso Seared Salmon**

Crispy Sautéed Greens | Mango Red Onion Salsa | Honey Coriander Dressing

Full 390 | Half 290

Eat Well

### **Seafood Barley Risotto**

Heirloom Tomato | Porcini Mushroom | Prawns | Mussels | Crispy Calamari

260

### **Fish & Chips**

Peppercorn Crusted Hake | Dill Lemon Aioli

210

### **Red Thai Seafood Curry ~ hot ~**

Mango and Cucumber Salsa | Coconut Basmati Rice

Full 245 | Half 165



Eat Well





## Desserts

### **Moist Chocolate Pudding**

Macerated Berries | Frozen Berry Yoghurt | Cocoa Nibs

110

### **Orange Soaked Sponge**

Tahini Salted Caramel | Orange Compote | Sesame Tuile | Peanut Butter Ice-cream

110

### **Butternut Spiced Cheesecake**

Pineapple Compote | Chai Ice- Cream

110

### **Pear Brûlée Tart**

Pear & Fig Compote | Pinotage Poached Pear | Cinnamon Custard

110

### **Artisanal Fromage**

Baked Camembert | Paprika & Herbed Chevin | Coriander Kwaito

Labneh | Whipped Feta | Sundried Tomato | Chimichurri

295



## Fresh by the Juicery

### **Mango & Cilantro**

Mango | Lemon Juice | Cilantro

75

### **Lavender Honey Lemonade**

Lemon juice | Lavender | Honey | Sugar

55

### **Spinach & Cucumber Juice**

Spinach | Cucumber | Cilantro | Lime

65

### **Melon & Turmeric Juice**

Honeydew melon | Turmeric | Pear | Lemon juice

65

