

VENISON

Gourmet Venison Burger R95

cambazola, crispy onion rings & hand cut fries

Springbok Shank R159

red wine, rosemary, thyme & pesto potato purée

Venison & Ale Pie R165

slow roasted with butter beans, mushrooms, carrots with pesto potato purée

Ostrich Fillet R185

layered medallions with potato rosti, mushroom & leek sauce topped with a red onion marmalade & finished with a red wine jus

Game Platter R195

a trio of game prepared to the chef's recommendation



POULTRY

Chicken Forestiere R125

red wine, thyme, bacon & wild mushrooms with pesto potato purée

Peri-Peri Free Range Spatchcock Chicken R145

hand cut chips & side salad

Duck Breast R165

sautéed mushrooms, asparagus & wasabi infused potato purée

SOUTH AFRICAN PRIME AGED BEEF & LAMB

Char-grilled Sirloin R115 (200g) R145 (300g)

Char-grilled Fillet R139 (200g) R169 (300g)

Prime Rib R185

600g prime beef sirloin on the bone with coarse salt, coriander seed & rosemary potato wedges

Rack of Lamb R189

toasted pistachio nut, crusted rack of lamb with lemon infused fondant potato, mange tout, artichokes & mint jus

Chateaubriand R159 (200g) R189 (300g)

AAA grade prime beef fillet medallions with brandy flambe, béarnaise sauce & hand cut fries

SIDE ORDERS

onion rings / steamed rice R19

fries / grilled mushrooms R25

seasonal vegetables R25

Butters R15

garlic butter / herb butter

Steak Sauces R25

pepper / cheese / mushroom / béarnaise / mustard / peri-peri

Seafood Sauces R35

Pernod infused lobster bisque sauce / thermidor sauce

VEGETARIAN

Penne Primavera

with aubergine, capers, olives, vine ripened tomato & freshly shaved grana padana

R80

Cape Malay Vegetable Curry

seasonal vegetables in a mild & fragrant curry sauce with infused basmati rice

R85

Risotto of the Day

ask your waiter

R89

Cranberry & Goat's Cheese Tartlets

with a rocket, red onion a parmesan salad, basil pesto & balsamic cream

R95



DESSERTS

Crème Brûlée

vanilla seed

R55

Hot Malva Pudding

crème anglaise

R55

Pavlova

berries & passionfruit crème

R55

Ebony & Ivory

pure decadence

R55

Chocolate Fondant

pistachio Ice Cream

R59

Trio of Dessert

amarula crème brulee, malva pudding, granadilla cheese cake

R85

Mini Dessert Selection

ask your waiter

R15 each

SPECIAL COFFEES

R45

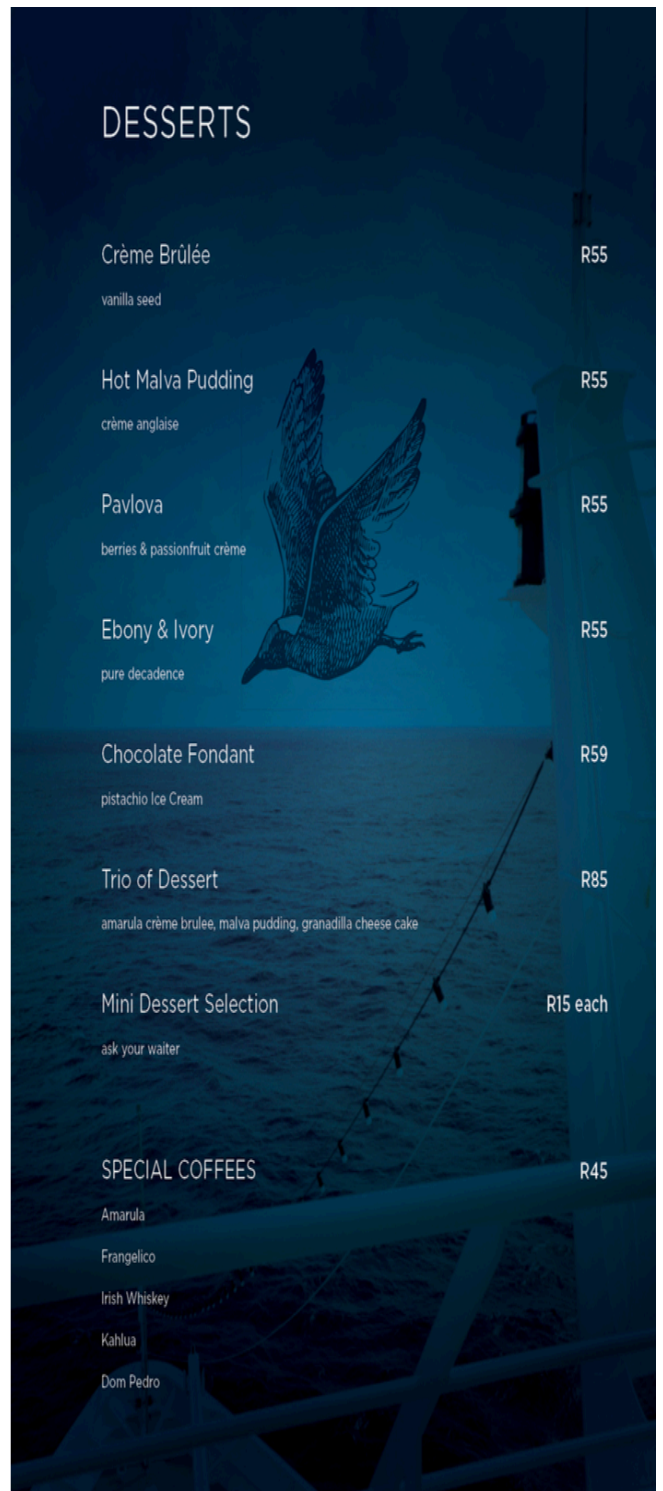
Amarula

Frangelico

Irish Whiskey

Kahlua

Dom Pedro



SUSHI

SASHIMI (3 PIECES)

Prawn
Tuna
Salmon

R55
R55
R55

NIGIRI (2 PIECES)

Avo
Prawn
Tuna
Salmon

R29
R39
R39
R39

SUSHI ROSES

Tuna
Salmon

R55
R55

ROLLS (INSIDE OUT)

Vegetable roll (8)
Rainbow roll (8):
Cucumber & avo inside with salmon & tuna on top
Prawn tempura roll (4):
Cucumber, avo & cream cheese
Prawn roll (8):
Prawn, cucumber, avo & mayo
Spicy tuna & avo roll (8)
Salmon & avo roll (8)
Smoked salmon, avo & cream cheese roll (8)

R39
R69
R69
R75
R75
R75
R89

FASHION SANDWICHES (4 PIECES)

Vegetable
Prawn
Tuna
Salmon

R39
R59
R59
R59

MAKI ROLL (6 PIECES)

Cucumber
Avo
Prawn
Tuna
Salmon

R35
R35
R49
R49
R49

HANDROLL

Vegetable
Prawn, cucumber, avo, mayo
Tuna & avo
Spicy tuna & avo
Salmon & avo

R39
R69
R69
R69
R69



SUSHI PLATTERS

NIGIRI COMBINATION

Roll choice: Salmon & Avo or Spicy Tuna & Avo
Maki choice: Avo Maki or Cucumber Maki

LONGSHOREMAN PLATTER

R99

Salmon Nigiri (6)
Roll (2)
Maki (3)

YEOMAN PLATTER

R109

Salmon Nigiri (3)
Tuna Nigiri (3)
Roll (2)
Maki (3)

BOSUN PLATTER

R135

Salmon Nigiri (3)
Tuna Nigiri (3)
Prawn Nigiri (3)
Roll (2)
Maki (3)

SASHIMI & NIGIRI COMBINATIONS

Roll choice: Salmon & Avo or Spicy Tuna & Avo

SCHOONERMAN PLATTER

R139

Salmon Sashimi (3)
Salmon Nigiri (5)
Roll (4)

YACHTSMAN PLATTER

R145

Salmon Roses (3)
Tuna Sashimi (3)
Salmon Nigiri (2)
Tuna Nigiri (2)
Roll (2)

QUARTERMASTER PLATTER

R169

Salmon Sashimi (3)
Tuna Sashimi (3)
Salmon Nigiri (2)
Tuna Nigiri (2)
Prawn Nigiri (2)
Roll (4)