

# STARTERS

OYSTERS	
Natural (1)	30
MIGNONETTE (1)	35
Red wine vinaigrette, red onion	
INVERROCHE AMBER OYSTER (1)	35
Lime zest, pickled fennel, gin-braised capers	
KILPATRICK (3)	115
Chardonnay velouté, crispy bacon, balsamic pearls	
PRAWNS AND CAVIAR	185
Japanese chilli veloute, black caviar, confit garlic and broccolini	
SCALLOPS	155
Lightly seared scallops, pineapple, olives, pine nuts, gremolata, roasted garlic aioli	
PRAWNS	190
Lemon and herb butter cream sauce or spicy Mozambican butter, garlic chips, charred ciabatta	
KINGKLIP	130
Crème fraiche tzatziki, coriander beurre blanc and spicy asian greens	
NORWEGIAN SALMON	135
Mussel and warm leek vichyssoise served with Tuscan potato	
SEAFOOD STACK	140
Salmon tartare, tempura prawns, caviar, avocado mousse, tomato, cucumber, sweet chilli sauce	
CALAMARI	115
<i>Fried:</i> rocket, spring onions, green olive, anchovy and caper tartar sauce	
<i>Grilled:</i> olive oil, lemon, chilli, smoked paprika, black olives, caper berries	
MUSSELS	105
Steamed mussels, creamy white wine garlic sauce, charred ciabatta	
GNOCCHI (V)	125
Grilled artichokes, mushrooms, butternut crisps, toasted pine nuts, pumpkin seeds, truffle Parmesan sauce	

# SALADS

TOMATO (V)	165
Heirloom tomatoes, feta, strawberries, pickled onions, basil aioli, herb croutons, honey lemon emulsion	
HOUSE SALAD	145
Rocket, cherry tomatoes, avocado, crispy bacon, Parmesan, garlic and herb croutons, red onion, green peas, soft-boiled egg, red wine vinaigrette, basil mayo	
PRAWN	190
Miso grilled prawns, pickled ginger, mint, chilli, papaya, coconut flakes, avocado, lemongrass	
CHICKEN CAESAR	125
Grilled chicken breast, cos lettuce, Caesar dressing, anchovies, garlic and herb croutons, deep-fried soft boiled egg, Parmesan shavings	
WARM SEAFOOD SALAD	226
Prawns and kingklip, served with bok choy, sweet and sour hollandaise	
+ Add crayfish	SQ

# MAIN COURSES

MUSSELS	180
Steamed mussels, creamy white wine and garlic sauce, pancetta crumbs, charred ciabatta	
PRAWNS	320
Lemon and herb butter cream sauce or spicy Mozambican butter, garlic chips	
CALAMARI	215
<i>Fried:</i> rocket, spring onions, green olive, anchovy and caper tartar sauce	
<i>Grilled:</i> olive oil, lemon, chilli, smoked paprika, black olives, caper berries	
GRILLED CRAYFISH	SQ
Roasted garlic aioli, lemon	
SEAFOOD PASTA	235
Handmade pappardelle, selection of calamari, mussels, prawns and linefish, creamy Parmesan sauce	
GNOCCHI (V)	180
Grilled artichokes, mushrooms, butternut crisps, toasted pine nuts and pumpkin seeds, truffle Parmesan sauce	
ROASTED KING OYSTER MUSHROOM (VE)	165
Gremolata, hummus, roasted king oyster mushroom, tenderstem broccoli, lentil and hazelnut galette, roasted cherry tomatoes	
RIB EYE	275
Bordelaise sauce, bone marrow croquettes, asparagus, braised pearl onions	
LAMB CUTLETS	295
Ras el Hanout rubbed lamb, smoked hummus, cannellini beans, bordelaise sauce, mint, raisins, sugar snap peas	
PORK BELLY	245
Baby carrots, apple and celery slaw, date purée, butternut, miso salted caramel	
SEAFOOD SELECTION (SMALL / LARGE)	1195
Langoustines, prawns, Chardonnay mussels, linefish, fried and grilled calamari tubes, fried hake goujons	
+ Add crayfish	SQ

# LINEFISH

PAIR YOUR SELECT LINEFISH WITH THE OPTIONS BELOW

## PARSLEY RISOTTO

*Hollandaise sauce, preserved lemon, semi-dried tomatoes*

Kingklip	275
Yellowtail / Cob	255
Norwegian salmon	300

## SALSA VERDE

*Garlic mash, green beans, soft poached egg, aioli*

Kingklip	255
Yellowtail / Cob	235
Swordfish	240

## CHARDONNAY

*Baby vegetables, young potatoes, Chardonnay sauce*

Yellowtail / Cob	240
Hake	195
Norwegian Salmon	285

## CHEF'S PAIRINGS

### NORWEGIAN SALMON 265

Mussel and warm leek vichyssoise served with Tuscan potato

### SWORDFISH 225

Searred swordfish fillet, kimchi dipping sauce, herbed yoghurt and garlic marinated greens

### KINGKLIP 230

Crème fraiche tzatziki, coriander beurre blanc and spicy asian greens

### YELLOWTAIL / COB 240

Kalamata olive and heirloom tomato relish, parsley oil and saffron couscous

# SIDES

### VEGETABLE SELECTION 55

### HAND-CUT CHIPS 45

### PARMESAN/GARLIC POTATO MASH 45

### RICE SALAD 35

### GREEN SALAD 55

# DESSERTS

### DEATH BY CHOCOLATE TART 90

Belgium chocolate terrine, hazelnut cremaux, ginger beer granita, chocolate soil

### HARBOUR ETON MESS 70

Raspberry sorbet, wild strawberry meringue, white chocolate mousse, almonds, macerated strawberries

### CRÈME BRÛLÉE 95

Vanilla bean crème brûlée, berries, raspberry dust

### CHEESECAKE 125

English toffee ice cream, mini chocolate whispers, vanilla crumble

### TRIO OF SORBETS (VE) 75

Lemon sorbet, raspberry sorbet, granadilla sorbet, passion fruit dust, fresh granadilla, berry dust

### H<sup>2</sup>O CHOCOLATE MOUSSE (VE) 75

Coconut flakes, seasonal berries and almonds