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| ***Tapas***  **Risotto Arancini** Oyster mushrooms and black forest ham 82**Beetroot Falafel & Baba Ghanoush** With goats cheese and dukkah spice fine Herbs 79**Land and Sea** Confit pork belly & Grilled calamariTon katsu sauce 95  **Cured Salmon Salad**  Crunchy baby gem lettuceBroccolini Waldorf Salad Dressing 95**Masala Cauliflower** Smoked gouda and haddock 89 **Whitebait**Dill aioli 69 **West Coast Mussels**Steamed in a house blend curry broth 89**3 tapas for R220** ***2 course for R245******3 course for R298*** **Excluding sides*****DESSERTS*** **Dark Chocolate Fondant** **Toffee Pecan ice cream** **70** **Vanilla Panna Cotta** **Seasonal berries** **65**  |  |  ***MAINS*****Grilled Line Caught Fish** Steamed asparagus Minted peas with crispy pancetta Creamy mash 159 **Cape Malay Chicken Curry & Apricots**With garlic naan & sambals 168 **Five Weeks Matured Rump Steak** Mushroom stroganoff and triple cooked chips Cauliflower198 **Elgin Pork** Braised cabbage, apple and caraway seeds Roasted Butternut 167 **Springbok Shank**Dukkah spiced beetroot and orange White sweet potato 189 **Butternut Gnocchi** With baby spinach , broccolini walnuts &Bavarian gorgonzola 148 ***SIDES*****Side baby spinach Salad (V)**39**Triple Cooked Chips with Aioli**39**Duck Fat Roasted Potatoes**55**P.T.O***Our**Menu is created on local and sustainable ingredients.**Ingredients are delivered daily, due to seasonal change our fruits and vegetables may change from time to time.**Please inform our service staff of any dietary requirements .**WE THANK YOU FOR YOUR PATRONAGE* |