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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 calamari  Ton katsu sauce  95  **Cured Salmon Salad**  Crunchy baby gem lettuce  Broccolini  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  Cauliflower  198    **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* |