

LUNCH & BRUNCH

From 12pm until closing

VEGETARIAN

Aubergine

layers of herb crumbed eggplant, pomodoro sauce, fior di latte, basil, served with salade verte 179

Smoked Salmon & Zucchini

roasted red pepper, tendergreen peas on sautéed zucchini noodles, extra virgin olive + parmesan 25



Bliss Bowl

green taboulé (kale, broccoli, quinoa, roasted red pepper, butternut, golden beets, avocado, toasted sunflower seeds, with a vegan mustard dressing 139



Wholesome Salad

spinach, fennel, cucumber, avocado, pickled beets, dry roasted chickpeas, sourdough croutons, salsa verde dressing 95

add an egg +10, chargrilled chicken + 55

smoked salmon +65



SURF & TURF



Catch of the Day

grilled linefish, roasted garden vegetables, lemon & extra virgin olive oil 229

Moules Frites

West Coast mussels in a shallot, garlic & olive oil broth, served with triple cooked fries 159

Calamari

appetizer size poppyseed tempura fried Patagonia calamari 110

Crispy Lamb Belly

slowed roasted Karoo lamb belly, herbed fries & pickles 249

Steak Frites

250g Chalmar sirloin with béarnaise, herbed fries and salade verte 249

PASTA



Chicken Teriyaki & Soba Noodles
spring onion, sesame seeds 195

gluten-free buckwheat noodles, pakchoi, carrot,



Margherita linguine, cherry tomato, fior di latte, pesto & fresh basil 159

Lemon Chicken linguine, chargrilled chicken, creamy lemon sauce, fresh basil & chives 175

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Smoked Salmon Med Bagel

Turkish-style homemade bagel, lemon cream cheese, capers, red onion, dill & house-made gherkin 145

-herb

Club Sandwich

chargrilled chicken, tomato, crispy beef bacon, cos lettuce, garlic mayo and triple cooked fries 135

Grilled Cheese & Tomato Soup

grilled cheese & tomato served with roasted tomato petite soup 110

replace with gluten-free bread +24

The Sea Point Croissant

buttermilk fried free-range chicken, crispy beef bacon, pickled cucumber, coleslaw & chipotle sauce 145



BURGERS

BBBW 8-hour wood fired smoked brisket burger, smoked mozzarella, coleslaw & pickles, with herbed fries 198

Angus Burger premium beef patty, guacamole, tomato, caramelised onion, pickled cucumber on garlic brushed grilled bun, with triple cooked fries 145

+ egg 10 + beef bacon 35 + cheddar 35

Crêpe Burger served with mushroom sauce & emmenthal on gluten-free buckwheat Breton-style crêpe 159



choice of premium beef patty 