

menu

Chapter One

*The beginning of your gourmet journey.
A fine selection of appetizers, salads and soups to welcome you.*

FRESH WEST COAST OYSTERS

Served from the tank

*Classic Style served on Crushed Ice
with lemon juice, crushed black pepper and Tobasco*

R25 EACH

OR

*Grilled with a sprinkling of Gruyère Cheese
and fresh gremolata served with brown health bread*

R30 EACH

GRILLED BABY PATAGONIAN SQUID | **R70**

*Baby tubes stuffed with a chorizo stuffing then lightly seared on the grill.
Served in a garlic and chili Portuguese sauce with crispy fried tentacles*

PRAWN COCKTAIL (V) | **R120**

*Prawn Tails served chilled on crispy, shredded Ice Berg lettuce.
Marie Rose sauce, Cucumber Ribbons and Carrot Julienne*

STEAMED EAST COAST LOBSTER TAIL | **R150**

*Served in the shell with a tropical homemade mayonnaise, baby green leaf,
refreshing Cucumber ribbons and a tropical fruit salsa*

LUNCH menu

12H00 TO 15H30

Salads

SALAD LYONNAISE | R75

Endive, pancetta cubes, soft poached egg, warm mustard vinaigrette, potato rosti

EQUINOX GARDEN SALAD | R95

Crisp greens, black olives, marinated feta, cucumber, tomato, green herb dressing

ROAST CHICKEN SALAD | R95

Crisp lettuce, warm roast chicken, tomato wedges, red onion, gouda, herb croutons, green herb dressing

TUNA NICOISE | R125

Sesame crusted tuna, cos lettuce, new potatoes, fine beans, rosa tomatoes, black olives, anchovies, soft poached egg, nicoise dressing

Starters

CRAYFISH COCKTAIL | R145

Steamed crayfish, seafood cocktail sauce, tropical fruit salsa

BAKED CAMEMBERT | R85

Baked camembert, honey roasted grapes, toasted almonds and crusty bread

MACARONI CHEESE CROQUETTE | R85

Macaroni gruyere cheese dumplings, panko crumbed, tomato coriander salsa

RED HOT CHICAGO WINGS | R95

Cajun crusted chicken wings, chilli sauce, french fries

HOMEMADE FISH CAKES | R95

Aromatic fish cakes, sweet chili ponzu, julienne vegetable salad with green leaf

Pizza & Flatbreads

MARGHERITA | R85

Tomato base, mozzarella, herbs

HAWAIIAN | R95

Ham, pineapple,

TAJ MAHAL | R120

Indian butter chicken, yoghurt, crisp onions, tomato & cucumber salsa

SOLSTICE | R120

Parma ham, rosa tomatoes, rocket, parmesan shavings

ZODIAC | R120

Cajun chicken, bacon, tomato chilli salsa, rosso onion, fresh coriander

Wrapped Up

LAMB BURGER | R125

Spiced lamb patty 160g, homemade tzatziki, rocket and battered onion rings

SIGNATURE BEEF | R115

Ground beef patty 160g, bacon, mature cheddar, pickled salsa, battered onion rings

CHICKEN PREGO | R95

*Flame grilled chicken, prego-guese sauce,
pepperdew relish and battered onion rings*

LAMB SCHWARMA | R130

Moroccan spice slow roasted lamb, pita pocket, harissa mayonnaise

HONEY MUSTARD CHICKEN | R95

*Rotisserie chicken, floured tortilla, lettuce,
red onion, honey mustard cream dressing*

Seafood

CAPE MUSSEL 'POTJIE' | R160

Black mussels, braised leeks, white wine herb cream sauce, garlic crostini

FISH & CHIPS | R125

Lightly battered hake, crisp french fries, sauce tartare

HAKE & CALAMARI | R145

Lightly battered hake, fried calamari rings, crisp french fries, sauce tartare

FLAME GRILLED PRAWNS | R190

*Flame flavoured king prawns, crisp julienne vegetables,
steamed buttered rice, duo of sauces*

GRILLED CRAYFISH TAIL | R290

Grilled crayfish tail, buttered rice, steamed vegetables, roasted garlic butter

Vegetarian

MEDITERRANEAN TIAN | R85

*Tian of mediterranean vegetables, grilled halloumi,
sundried tomatoes and basil pesto*

BUTTERED GNOCCHI | R75

Caramelised red onion, sautéed black mushrooms, truffle oil, mesclun leaves

Steak Grills

SIRLOIN STEAK 250G | R165

*Flamed grilled to your temperature preference,
young baby vegetables, french fries, sauce option below*

Chasseur R35

Madagascar R35

Champignon R35

Café de Paris Butter R40

Béarnaise R40

Ice Cream Extravaganza

LEMON MERINGUE | R65

Limoncello sorbet, citrus curd, marshmallow meringue

PEACH MELBA | R65

Burnt honey ice cream, cognac soaked peaches, raspberry sauce, almond brittle

CHOCOLATE INDULGENCE | R65

Double chocolate ice cream, brownies, oreo crumble

SALTED CARAMEL | R65

Caramel ripple, fudge, salted butterscotch sauce

STRAWBERRY ROMANOFF | R65

Strawberry ice cream, macerated strawberries, berry coulis

KAHLUA DOM | R65

Double vanilla ice cream, kahlua, vanilla sauce

Liquid Candy

*Along with the slushie, milkshakes have gotten their own adult makeover,
by adding various liqueurs to your favourite childhood treats.
These milkshakes will bring the boys to the yard, that's for sure.*

TANZANITE | R70

Vanilla ice cream, kahlua, vodka, coffee beans

APOCALYPSE | R70

Chocolate ice cream, nachtmusik, Oreo crumble

RUBICON | R70

Strawberry ice cream, crème de cassis, Amarula

MERCURIAN | R70

Caramel ice cream, Baileys toffee cream, Bar One

GALATIAN | R70

Vanilla milkshake, bourbon, Cape Velvet, toasted marshmallow

AVALON | R70

Vanilla ice cream, amaretto, peanut butter, ginger crumble

BEEF FILLET | R180

Equinox Specialty Steaks are known around the globe. Encrusted with a cracked peppercorn mix, seared then flamed in a creamy brandy sauce. Served with rosti potato, glazed vegetables and fresh herbs

AND

THE BÉARNAISE | R190

Flame and flavour fillet charred and served with our very own rich Béarnaise sauce with crispy French fries and glazed baby vegetables

T-BONE STEAK | R160

600 grams of succulent taste sensation. The best of both worlds - crisped fat on the sirloin and tenderness on the fillet. Seared then charred on the fire, served with French fries and glazed baby vegetables

SIRLOIN STEAK | R170

Well aged tender and juicy. Chef's secret rub enhances the taste off the burning embers. Served with French fries and glazed baby vegetables

CHOOSE YOUR GOURMET HOMEMADE SAUCE | R30

Creamy Garlic – Mustard – Pepper – Mushroom

FILLET OF OSTRICH | R190

Game from the heart of the Karoo. Flame grilled and served with a garlic mash potato, glazed baby vegetables and a Red wine reduction

KUDU LOIN | R190

*Hearty Venison – Oven roasted to perfection.
Served with garlic mash potatoes, baby glazed vegetables
and a Red wine reduction*

The Final Chapter

Our desserts are made using my late mum's recipes. The pastry chef takes great pride in experimenting and serving his creations. It is a great way to finish your culinary experience with us. Don't pass the chance to have our Irish Coffee wheeled up to your table.

APPLE CRUMBLE | R60

*Baked Cinnamon Apples with added spice
and a crispy crunch topping.
Served with fresh whipped cream*

CAPE TIPSY TART | R70

*An inherited tradition from bygone days. Nuts and dates drenched in
a Brandy sauce served with whipped cream and burnt Orange*

DARK CHOCOLATE MOUSSE | R70

*Served Pavlova style in a crunchy meringue casing,
dark chocolate shavings and topped with thick whipped cream*

VANILLA PANACOTTA | R60

*Ultra smooth, melt in the mouth creation
served with a passion fruit coulis and fresh mint*

EQUINOX TRIO OF ICE CREAM | R60

*Homemade extra flavour and extra creamy
Double Vanilla, Knysna Burnt Honey, Rich Chocolate*