

Reuben'sTM
restaurant & bar

STARTERS/SMALL PLATES

POKE BOWL with cured Franschhoek salmon trout, wasabi, fried sushi rice, pickled ginger, sweet and sour pickles, sesame, yuzu, cream cheese, nori	110
HOT AND SOUR PRAWN AND TOMATO SOUP with noodles, Argentinian prawn tails, coconut sorbet and pineapple.....	130
SALDANHA BAY MUSSELS steamed in wine, gremolata and cream.....	90
main course.....	180
HAKE TEMPURA bbq sweet chilli mayonnaise, sticky rice, preserved lemon, wasabi soy dressing	95
CHILLI SALTED SQUID deep fried baby Patagonian squid, sweet chilli, fragrant mixed salad	120
YELLOW FIN TUNA TATAKI yuzu, pickled mustard, avocado, radish, lime mayo, toasted sesame	115
BEEF TARTARE Bonnievale beef fillet, lemon koshu, cured egg yolk, anchovy crème, capers, sweet gherkins, wild rocket, fries.....	115
main course.....	230
FISH TACOS fresh linefish ceviche, black bean soy, avocado and sour cream	95
WARM CRISPY FRIED POLENTA aged cheddar, smoked paprika, caramelized garlic, balsamic roasted tomatoes, onion, sweetcorn foam, butter lettuce.....	95
DUKKAH SPICED CAULIFLOWER SAMOSAS tomato kasundi relish, cauliflower crème, capers, raisins, coriander	85
3 WEST COAST OYSTERS smoked paprika oil, red onion mignonette	85

All produce are carefully sourced to ensure quality and freshness. All beef are sourced from Bonnievale, hand reared and grass fed, hormone and antibiotic free. (Mooiuitsig Farm)

SIDES

Greek salad.....	55
Parmesan-truffle fries	45
Roasted sweet potato, maple syrup and orange.....	55
Butter lettuce, spiced walnuts, roasted pear, blue cheese, dressing	55

MAINS

SEAFOOD RISOTTO pan roasted argentinian prawn tails and baby patagonian squid, basil, mascarpone, sauce americane	215
PEPPERED SPRINGBOK STEAK karoo springbok, preserved cherry gastrique, pancetta, roasted butternut, game jus, walnuts	230
JOSPER ROASTED LINEFISH champagne basil crème, pea puree, gnocchi, charred asparagus, roasted tomatoes, mussels	215
FIRE ROASTED BEEF FILLET roasted bone marrow with salsa verde, potato fondant, mushroom jus, caramelized garlic, charred onion puree	290
PARMESAN GNOCCHI pumpkin, roasted Jerusalem artichokes, charred baby marrow, brown butter, butternut crème, hazelnuts	175
DEBONED BOBOTIE SPICED LAMB SHANK pomme puree, tarragon carrot crème, onion bhadji, tomato relish, lamb jus.....	195
CHICKEN CURRY coriander yoghurt, biryani spiced jasmin rice, cheddar-vadouvan spiced croquette.....	180
add prawns	85
PORK BELLY stuffed pork trotter, pomme puree, quince, tender stem broccoli, crackling, sticky jus, gochujang.....	195
ASIAN BRAISED BEEF CHEEK AND OXTAIL Cauliflower crème, fondant potatoes, charred onion, mushrooms	185

DESSERTS

CHEESEBOARD selection of locally sourced cheeses, preserves and toasties.....	125
WARM CALLEBAUT CHOCOLATE FONDANT coffee creme, stout ice cream, salted pine nuts, sesame tuille, dark chocolate soil	115
PASSIONFRUIT CHEESECAKE yuzu sorbet, roasted banana puree, white chocolate crumble, meringue textures.	95
VANILLA CRÈME BRULEE kalamansi, pistachio tuille, Campari sorbet, citrus salsa	95
FRESH SEASONAL DESSERT OF THE DAY	90

Accept what life offers you and try to drink from every cup.
All wines should be tasted; some should only be sipped,
but with others, drink the whole bottle.

www.reubens.co.za



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WINES

BUBBLY

SPARKLING WINE

Chamonix Brut	549
Graham Beck Brut Rosé.....	355
Jacques Bruère Brut.....	445
L'Ormarins Brut.....	295

CHAMPAGNE

Veuve Cliquot	1699
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WHITE

SAUVIGNON BLANC

Chamonix Sauvignon Blanc	269
La Motte Sauvignon Blanc.....	199
Noble Hill Sauvignon Blanc.....	149
Porcupine Ridge Sauvignon Blanc	169
Sutherland Sauvignon Blanc.....	199

CHENIN BLANC

Cederberg Chenin	215
De Morgenzon DMZ Chenin	249
Kloof Street Chenin (Mullineux)	199
Mulderbosch Chenin	175
Thistle & Weed Duwweltjie.....	385

CHARDONNAY

Boschkloof Chardonnay.....	245
Bouchard Finlayson Kaaimansgat Chardonnay	355
Chamonix Wooded Chardonnay	485
De Wetshof Finesse Chardonnay	295
Hamilton Russell Chardonnay	750
La Bri Chardonnay.....	285

OTHER

Haute Cabrière Chardonnay/Pinot Noir	225
Landau du Val Semilon	995
Lynx Viognier	255
Mullineux White Blend	599
Paul Cluver Gewürztraminer	295
Val de Vie White Blend.....	255
Waterford Riesling	399

RED

CABERNET SAUVIGNON

Boekenhoutskloof Cabernet Sauvignon	995
Bergsig Cabernet Sauvignon	225
Haut Espoir Cabernet Sauvignon.....	445
Holden Manz Cabernet Sauvignon	345
Jan Harmsgat Cabernet Sauvignon.....	355
Le Riche Cabernet Sauvignon.....	535
Nitida Cabernet Sauvignon	275
Waterford Cabernet Sauvignon	635

SHIRAZ

Black Elephant Amistad Shiraz.....	525
Boekenhoutskloof Shiraz	1020
Mullineux Shiraz.....	675
Noble Hill Shiraz	205

PINOTAGE

Beyerskloof Pinotage	195
Chamonix Pinotage.....	475

MERLOT

Holden Manz Merlot	335
Protea Merlot.....	155

PINOT NOIR

Chamonix Feldspar Pinot Noir.....	455
Fryer's Cove Pinot Noir	545
Lamberg Pinot Noir.....	425
Newton Johnson Pinot Noir	195
Sterhuis Pinot Noir.....	355

OTHER

Chamonix Cabernet Franc.....	475
Chamonix Rouge.....	215
Chamonix Troika Red Blend.....	735
Chocolate Block Red Blend	445
Haut Espoir Gentle Giant Red Blend.....	245
L'Ormarins Optima Red Blend	475
Lynx Cabernet Franc	375
Rupert & Rothschild Classique Red Blend.....	395

ROSÉ

Karen Rosé	345
Lynx Rosé	169
Noble Hill Rosé.....	225
Wolftrap Rosé	115

DESSERT WINE

Allesverloren Port	10
Boplaas Cape Tawny Port.....	12
Graham Beck Muscadel.....	12
Lynx - Golden Lynx.....	22
Nederburg Noble Late Harvest.....	15
Vin De Constance	110

Why not try a smaller serving of wine by the glass.
This way you can pair a different wine with each course of your meal!
Ask your waitron for details on availability.

WINE BY THE GLASS

SPARKLING WINE

Brut	65
Glass Brut Rosé.....	65

WHITE

Sauvignon Blanc	45
Chardonnay	50
Chenin.....	50
Rosé	65

RED

Cabernet Franc	50
Cabernet Sauvignon.....	60
Merlot.....	50
Pinot Noir	50
Pinotage.....	50
Shiraz.....	45