

Starters

Beef tartare dressed in a teriyaki, soy and southern comfort infused sauce,
served with rice noodles and rice paper crisp

110

Leek ash seared venison carpaccio served with gooseberry chilli jam, paprika goats cheese,
tortilla crisp, fresh arugula and drizzled with raspberry balsamic vinaigrette

105

Mushroom and mozzarella arancini served on a light mushroom cream,
topped with air dried beef

95

Teriyaki spiced pulled pork served with brunoised cabbage, soy mayonnaise, basil cream
cheese in a tortilla crisp topped with flambéed julienned apple and an apple glaze

90

Roasted pear salad with blue cheese mousse, roasted walnuts,
air dried beef and drizzled in a fig vinaigrette

105/135

Fresh black mussels in a white wine lemon and butter sauce
served with toasted sourdough bread

105

Watermelon and cucumber gazpacho with fresh mint

75

Mains

Local fresh line fish drizzled with a roasted lemon and Arbol chilli vinaigrette
served on a warm pearl couscous salad with grilled lime

225

Grilled sirloin topped with roasted garlic butter, capsicum,
deep fried creamed potatoes and baby vegetables

225

Beef fillet topped with a parmesan garlic herb sauce, served on
roasted tomato and mushroom parmentier potatoes

265

Chicken supreme served on a warm orzo salad with an aromatic tomato arrabiata,
topped with poppadum crisps

185

Slow roasted pork belly with stir fried vegetables on coconut infused sticky rice
drizzled with a honey soy glaze

195

Battered hake, hand cut chips, tartar sauce and chefs side salad

160

Cassia burger topped with mozzarella, guacamole and spiced potato skin crisps

165

Chef's pasta of the day

155

Marinated Portobello mushroom served on garlic herb new potatoes,
stir fried vegetables and fresh arugula leaves (Vegan)

165

Mixed Platter for 2

A selection of cheeses, cured meats, pickles, chutney, preserves and assorted breads

R325

Desserts

Chai poached pear with an almond ginger crumble, honey mascarpone,
bourbon salted caramel and vanilla pod ice cream

85

White chocolate and crème patisserie cream Mile feuillle served with a
mango, ginger, chilli and vodka jelly, mango coulis and litchi gel

95

Dark chocolate beetroot brownie served with chocolate soil
and homemade beetroot ice cream

85

Caramelized baked cheesecake, burnt meringue and dark chocolate cigar

85

Mango brûlée served with homemade shortbread and fresh berries

85

Frozen cashew nut and coconut parfait with a caramel topping (Vegan)

85

Dessert Cheese Platter

145

