

Entree

CLASSIC CAPRESSE (V)	- 105
GRILLED CAJUN CALAMARI WITH SWEET CHILI COMPOTE & LITCHI	- 115
TEMPURA PRAWNS MANGO SALSA AND WASABI AIOLI	- 135
THAI FISH CAKES WITH A CORRIANDER COCONUT CRÈME & JALEPNO GREMOLATA	- 105
MOULES FRITS	- 105
TRADITIONAL CEASAR SALAD (ANCHOVIES & 6MIN EGG OPTIONAL)	- 95
DUCK SALAD WITH GRILLED PEAR AND ROCKET	- 125

Main Course

FRUTTI DI MARE CREAMY PROVENCAL WHITE WINE or ROAST RED PEPPER ARABIATA	- 185
MOZAMBIQUEAN CHICKEN CRUSHED GARLIC NEW POTATOES AND SEASONAL VEGETABLES	- 165
LINEFISH WITH LEMON LINGUINE AND BLISTERED CHERRY TOMATOES	- 185
CHICKEN AND PRAWN KYŪRI WITH TRADITIONAL ACCOMPINAMENTS	- 225
PORTEBELLO GRATIN WITH ROAST RED PEPPER RISOTTO (V)	- 155

Butchery

500G T-BONE	- 245
300G SIRLOIN	- 175
500G RIBE EYE ON THE BONE	- 325
250/300G BEEF FILLET	- 185 / 225

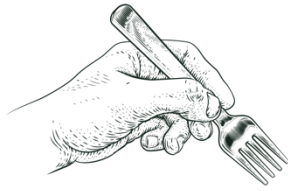
SAUCES - 25

PEPPERCORN, MUSHROOM, CAFÉ DE PARIS BUTTER

FROM THE MARKET

GARLIC NEW POTATOES	- 55
TRUFFLE or ROOT VEG' PUREE	- 55
SKINNY FRIES	- 35
SEASONAL VEGETABLES	- 60
PETT GREEK SALAD.	- 60

All Items from *The Butchery* come with one complimentary side from the market.



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- AT DIEU DONNE VINEYARDS -