

## Dessert

**Strawberries & cream** R105  
Madagascan vanilla panna cotta, confit strawberries, strawberry sorbet, vanilla crumble, vanilla foam

**Chocolate symphony** R125  
chocolate genoise, white chocolate ganache, namelaka, chocolate feuillentine, poached pear sorbet

**Cakes of the day** POA



THE BOOK CLUB

## Cocktails

**Its Bliss** R115  
vodka, elderflower syrup, dry lemon

**Basil highball** R115  
gin, lemon, basil, dry lemon

**Paradiso spritz** R125  
white rum, pineapple syrup, grapefruit

**Paloma** R125  
blanco tequila, honey, lemon, grapefruit

**Moscow mule** R105  
vodka, ginger beer, angostura bitters

**Pornstar Martini** R125  
Madagascan vanilla vodka, passionfruit, lemon, mcc brut

**Espresso martini** R140  
vodka, kahlua, espresso

**Rooibos Negroni** R120  
rooibos infused gin, martini rosso, campari

**Skull X** R125  
vodka, orange juice, marmalade syrup, grapefruit

**Tropical Sour** R120  
bourbon, pineapple syrup, raspberry, angostura bitters

\*Please ask your server for more cocktail  
or mocktail options available from our bar\*

## Snax

**Burnt aubergine** R75  
charred aubergine, oregano, mint, coriander,  
chilli , cumin oil

**Cumin hummus** R95  
crispy onions, cumin, flat bread

**Whipped beetroots** R95  
goats cheese, candied pecan, candied lemon

**Saldanha bay oyster** R42  
strawberry & chilli mignonette, candied  
ginger, lemon foam

## Salad Plates

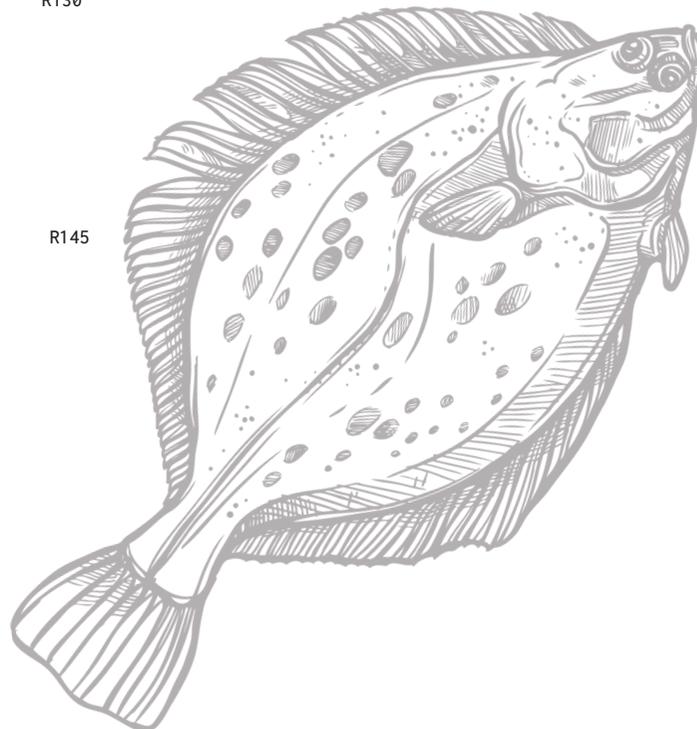
**Courgette & guava** R115  
ricotta, mint, olive oil & lemon dressing

**Anchovy & grana padano** R130  
cos lettuce, green olive, caeser dressing

## Open sandwich

(quick bite for on the go)

**Pasture raised chicken mayo** R145  
whole grain mustard mayo, cos lettuce, pickled  
red cabbage, crispy capers, on charred  
sourdough



## Small Plates

**Heirloom beetroot** R120  
heirlooms, goats chevin, pecan, candied  
lemon, local foraged wild herbs

**Curried West Coast mussels** R125  
golden sultanas, coriander,  
sourdough

**Gnocchi** R110  
chive beurre blanc, grana padano,  
rocket

**Aged beef tartare** R135  
grass-fed beef, coal emulsion,  
tasty paste, mustard, flat bread

**Yellowfin tuna** R165  
ginger & lime dressing, avocado  
wasabi, pickled daikon, candied lemon

## Main sharing plates

(designed for 2 persons to share)

**Beef sirloin on the bone (850g)** R520  
green peppercorn sauce

**Curried Karoo lamb Shank 500g** R375  
Durban curry sauce, fragrant basmati  
rice, lemon atcha, minted cumin raita,  
roti

**West coast sole meunière (400g)** R340  
lemon, caper, parsley beurre noisette

## Sides

**TBC duck fat fried crispy pommes anna** R95  
parmesan & truffle emulsion

**baby carrots** R85  
harissa, yoghurt, dukkha

Serving suggestion between 2 persons  
1 snax, 2 small plates, 1 main plate, 1 salad plate & 1 side plate