

dinner menu

18h00 - 22h00



starters

CLASSIC CAESAR (D)	R115
Gem lettuce, Klein River Stanford, free-range egg, white anchovy and rye crisps tossed in a classic	
Caesar dressing	
VEGETARIAN CAESAR (D)(V)	R105
Gem lettuce, Klein River Stanford, free-range egg, Turkish apricot, rye crisp and a wild garlic flavoured	
Caesar dressing ADD	
Chicken	R35
Calamari	R65
Bacon (P)	R35
Smoked salmon	R75
BEETROOT SALAD (D)(N)	R120
Roasted, pickled and raw beetroot, smoked feta beetroot fold over, grapes and walnuts	
ROASTED BUTTERNUT SOUP (D)	R85
Burnt butter cream cheese, sage and pumpkin seed crostini	KOJ
CRISPY CALAMARI	R135 R225
Ponzu mayo, fermented daikon slaw and gilled lime	
PRAWNS	R215
Marinated prawns, coconut, avocado purée and paw paw salsa	
MUSSEL BRUSCHETTA (D)	R130
Mussels in a dill cream sauce on a sourdough bruschetta, apple and radish salad	



mains

GRILLS (D) All grills served with onion purée, braised onion and truffle mustard and your choice of a side dish Beef fillet 250g Ribeye 300g Speciality cut	R325 R325 SQ
SAUCES Mixed mushroom sauce (D) Black peppercorn sauce (D) Red wine jus Monkeygland sauce Cheese sauce (D)	R45 R45 R45 R45 R45
LAMB SHANK (D)(N) Mash potato, green beans dusted in dukkah and a green olive and mint gremolata	R325
GRILLED BABY CHICKEN Peri-peri sauce, warm potato salad	R215
PORK BELLY (D)(P) Sweet potato, black garlic purée and makataan salsa	R220
LINE FISH Paw paw salsa and purée, coconut rice and sago crisp	R240
JAMANI SEAFOOD PLATTER (D) 2 x Battered hake, fried calamari, 4 x grilled prawns, creamy mussels with a choice of coconut rice or chips and a lemon butter sauce	R595
PRAWN AL OLIO (D) Garlic and chilli flavoured prawns tossed with linguine	R255



mains

BATTERED FISH	R155
Chips and tartar sauce	
	
CATCH OF THE DAY	SQ
Please enquire with your waitron	
JERUSALEM ARTICHOKE RISOTTO (D)(N)(V)(VG)	R185
Carnaroli rice, hazelnut, beurre noisette and parmesan cheese	
	R185
Mushrooms, curried spinach purée, tomato and poppadum	
PESTO PASTA (D)(N)(V)(VG)	R165
Penne pasta tossed with basil pesto, mushrooms and olives, sun-dried and roma tomatoes topped	
with grated parmesan cheese (Gluten-free pasta available R25 extra)	
ADD Record (P)	D75
Bacon (P) Chicken	R35 R35
Prawns	R85
	R165
With all the trimmings on a brioche bun, gouda cheese, smoked aioli and chips	
CHICKEN BURGER (D)	R160
Panko crumbed on a brioche bun served with all the trimmings, Mexican spiced queso mayonnaise and chips	
VECETARIAN BURGER (D)(V)(VC)	D12E
VEGETARIAN BURGER (D)(V)(VG) Chickpea and sweet potato, spring onion "mayo", burger trimmings and chips	R125
Chierped and Sweet potato, Spring Chieff Mayor, Burger Amminings and emps	
	R245
Beef burger with all the trimmings on a brioche bun, gouda cheese, queso fresco, tempura prawns,	
onion rings, mushroom sauce and chips	

We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to the allergens. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredients listing. If you have food allergies then ask kitchen management about any specific allergens in the food before eating any food from the buffet or from the menu.

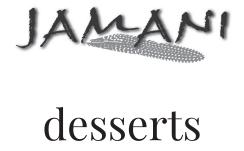


sides

FRIES (V)	R40
TRUFFLE AND PARMESAN FRIES (D)(V)	R55
GLAZED SWEET POTATO, ROASTED CHICKPEAS AND SAGE (D)(V)	R55
SUMMER VEGETABLE SELECTION (D)(V)	R55
MASHED POTATOES (D)(V)	R50
GARDEN SALAD WITH A FYNBOS VINEGAR DRESSING (VG)	R55

pizzas

MARGHERITA (D)(V)	R100
PEPPERONI (D)(P) Mushroom, mozzarella and rocket	R145
ARTICHOKE (D)(N)(V) Peppers, olives, mushrooms, basil pesto and mozzarella	R145
BUTTER CHICKEN (D) Tzatziki, fried onions, mozzarella, coriander and poppadum	R145
SMOKED SALMON (D) Crème fraiche and tobiko roe pizza	R225



PECAN NUT PIE (D)(N)	R110
Salted caramel ice cream, malt namalaka and brandy snap	
64% CHOCOLATE FONDANT (D)(N)(V)	R105
Berry coulis, berry "caviar" and a chocolate and vanilla ice cream	
BEST OF S.A. (D)(V)	R100
Peppermint parfait, malva pudding with geranium custard and milktart	
VANILLA CRÈME BRÛLÉE (D)	R105
Assorted berries and shortbread	
LEMON TART (D)	R95
Strawberry sorbet, amasi mousse and meringue	
TROPICAL FRUIT CEVICHE (VG)	R95
Coconut parfait, mango pastels and lemon sorbet	
CHEESE PLATTER (D)(V)	R130
Selection of local cheese, chutney, relish, crackers and toasted baguette	