

dinner menu

18h00 - 22h00



starters

CLASSIC CAESAR SALAD (D, F, GL)	120
Gem lettuce, Klein River Stanford cheese, free-range egg, white anchovy and rye crisps tossed in a classic Caesar dressing	
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VEGETARIAN CAESAR SALAD (D, GL)	110
Gem lettuce, Klein River Stanford cheese, free-range egg, Turkish apricot, rye crisp and a wild garlic flavoured Caesar dressing	
ADD	
Chicken	35
Calamari (F, GL)	65
Bacon (P)	35
Smoked salmon (F)	75
CAULIFLOWER SOUP (D, N, V)	120
Sautéed simeiji mushrooms, roasted almonds and truffle scented oil	
CRISPY CALAMARI (F, GL)	150 255
Gochujang mayonnaise, pineapple chutney and grilled lime	
CLASSIC GARLIC SNAILS (D, GL)	155
Snails in a garlic butter, black garlic purée, topped with parsley crumbs cooked in the pizza oven,	133
served with toasted baguette	
GRILLED HALLOUMI (D, GL, N, V)	140
Glazed with local honey, zaalouk, pistachios and grilled pita bread	140
alazed with local horiey, zaaloak, pistaemos and gritted pita bread	
WEST COAST MUSSELS (D, SF)	150 255
Cooked in a classic garlic and lemon cream sauce	
ASPARAGUS AND ALMOND CREAM CHEESE "TRUFFLES" (GL, N)	150
Asparagus, preserved cara cara oranges, almond coated cream cheese and a basil gastrique	

 $(D) \ Dairy \ | \ (F) \ Fish \ | \ (GL) \ Gluten \ | \ (N) \ Nuts \ | \ (P) \ Pork \ | \ (SF) \ Seafood \ | \ (V) \ Vegetarian \ | \ (VG) \ Vegan/Vegan \ compatible$



mains

FROM THE GRILL

All grills served with a side of your choice

STEAKS

All steaks served with miso roasted squash, onion purée and crispy onions

Beef fillet 250g (D, GL)	350
Ribeye 300g (D, GL)	345
Sirloin 300g (D, GL)	295
SAUCES	
Mixed mushroom (D)	45
Black peppercorn (D)	45
Red wine jus (D)	45
FROM THE SEA	
BATTERED FISH (F, GL)	170
Fries and tartar sauce	
GRILLED MARKET FISH (D, F, GL)	285
Grilled market fish, lemon butter sauce and your choice of side	
LINE FISH (D, F)	295
Grilled line fish served on a smoked snoek and confit leek risotto, mebos and nori	
PORTUGUESE STYLE SEAFOOD RICE (D, F, GL, SF)	355

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Prawns, mussels and line fish on rice flavoured with sweet smoked paprika, red pepper and tomatoes



mains

FROM THE LAND

PORK BELLY (D, P)	235
On a nduja and split pea ragout topped with apple salsa verde	
OXTAIL GNOCCHI (D, GL)	250
Slow cooked deboned oxtail, potato gnocchi and gremolata	
PROVENCAL LAMB SHANK (D)	355
Slow cooked lamb shank in a Provencal tomato sauce, topped with pistu; olive oil enriched mash potato	555
and slow cooked minted carrots	
CONFIT DUCK (D)	295
Slow cooked duck, crispy pomme Anna, carrot purée, green beans and an orange and thyme jus	293
siew eeekea aasi, enspy permine ruma, earrot paree, green beans and an erange and tryme jas	
MUSHROOM TAGLIATELLE (D, GL, V)	185
Mixed mushrooms in a thyme cream sauce, sautéed baby spinach and finished with crème fraiche	
(Gluten free pasta available R25 extra)	
ADD	
Bacon (P)	35
Chicken	35
Steak strips	65
Prawns (SF)	85
CAULIFLOWER TEXTURES (D, N, V, VG)	185
Roasted cauliflower "steak", cauliflower purée, cauliflower "salad", cashew mojo dressing	
SPINACH, FETA AND ARBORIO CROQUETTE (D, GL, N, V)	185
On zaalouk, green beans coated in zough, voghurt and sesame crumb	

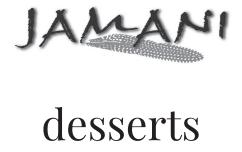
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BEEF BURGER (D, GL) With all the trimmings on a brioche bun, cheddar cheese, smoked aioli and fries	175
CHICKEN BURGER (D, GL) Panko crumbed on a brioche bun served with all the trimmings, Mexican spiced queso mayonnaise and fries	165
VEGETARIAN BURGER (D, GL, V, VG) Chickpea and herb burger, vegan mayonnaise, burger trimmings and fries	135
BILTONG, AVOCADO AND JALAPENO BURGER (D, GL) Beef burger with all the trimmings on a brioche bun, biltong powder coated avocado, cheddar cheese, smoked aioli and fries	195
sides	
Fries (VG) Truffle and parmesan fries (D, V, VG) Tenderstem broccoli, crispy onion and parmesan (D, V, VG) Mashed potatoes (D, V, VG) Garden salad with a fynbos vinegar dressing (VG)	45 60 60 50 55 95
pizzas	
(Gluten free pizza base available R35 extra)	
MARGHERITA (D, GL, V) Neapolitana sauce, fresh basil, mozzarella and olive oil	105
PEPPERONI (D, GL, P) Pepperoni, mushroom, mozzarella and rocket	155
VEGETARIAN (D, GL, N, V) Artichokes, peppers, olives, mushrooms, basil pesto and mozzarella	150
BUTTER CHICKEN (D, GL) Butter chicken, tzatziki, fried onions, mozzarella, coriander and poppadum	150

We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a centralised kitchen with the risk of exposure to 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, please ask kitchen management about any specific allergens in the food before eating any food from the buffet or any hotel menu.

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STICKY TOFFEE PUDDING (D, GL, V)	145
Anglaise, vanilla bean ice cream, orange curd and brandy snap tuile	
CHAI CRÈME BRÛLÉE (D, V)	145
Roasted pineapple and a shortbread biscuit	
64% CHOCOLATE FONDANT (D, GL, V)	150
Honeycomb ice cream and whipped butterscotch	
ARABELLA TIRAMISU (D, GL, V)	150
Layered dessert with mascarpone mousse, coffee biscuits and a crystalised dark chocolate topping	
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COCONUT ICE CREAM SANDWICH (D, GL, V, VG)	135
Kiwi, curry leaf sugar and coconut crumble	
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PECAN NUT PIE (D, GL, N)	150
Vanilla bean ice cream, banoffee parfait and caramel sauce	
<u> </u>	
TRIO OF ICE CREAM OR SORBET (D, N, V, VG)	SQ
Ask your waitron for available flavours	
	
CHEESE PLATTER (D, GL, N, V)	140
Selection of local cheese, chutney, relish, crackers and toasted baguette	

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