



A 'La carte Menu

Starters

Local Black Mussels

R85

A classic mussel dish in white wine, herbs & butter

Asian BBQ Chicken Wings

R110

10 Sticky BBQ chicken winglets with chips

Seasonal Summer Salad

R65

Crisp lettuce, fresh avocado, cucumber, melon & seasonal Berries tossed in a light vinaigrette (Add chicken R30)

Prawn & Avocado

R100

Panko prawn & Avocado, pineapple salsa served with spicy mayo

Fresh Poke Bowl

R155

Smoked salmon trout edamame beans, fresh avocado, cucumber, Carrots & lettuce

**The items on this menu are produced in a kitchen that uses nuts, seeds, cereals, flour, Crustacea, fish, eggs. Air, soya, lupin and traces of sulphur dioxide*

Mains

300g Chefs Mature Steak **R250**

Served with chips, garden veggies & tempura onion rings

Braised Lamb Shank **R250**

Served with Butter mash potato and root vegetables

600g Pork Spare Ribs | Beef Ribs **R255**

Served with chips and garden vegetables

Summer Pesto Pasta **R165**

Homemade basil pesto, broccoli florets,
romanita tomato, shaved parmesan

Chefs Line Fish **R240**

Grilled local caught line fish served with chips
& Garden veg

Bazaruto Chicken **R155**

Half rotisserie-style chicken served with chips and garden vegetables.
Choose from one of our sauces:

Lemon & Herb | Medium Hot | Scorching Hot

Seafood Platter For One **R255**

Grilled prawns, pan fried calamari, battered line fish & chips

Dessert

Tropical Mango Mousse **R65**

Topped with Fresh chilled seasonal tropical fruit to cleanse your pallet.

Berry Panna cotta **R65**

Served with Seasonal berry compote

Trio of Local Ice Cream **R60**

Passion Fruit Cheesecake **R65**

Vanilla sponge, creamy cheesecake topped with passionfruit gel.

*The items on this menu are produced in a kitchen that uses nuts, seeds, cereals, flour, Crustacea, fish, eggs. Air, soya, lupin and traces of sulphur dioxide