

elements

• *café bar*

starters, salads & snacks

Fresh Oyster served on ice with lemon classic mignonette sauce Tabasco	60
Tempura Prawns 4 lightly battered prawns sweet chilli & lime aioli pineapple salsa	285
Focaccia (V) rosemary feta chopped olives olive oil sundried tomato	75
Tom Yum Soup spicy & tangy Asian broth chicken tomato red onion mushroom coriander spring onion	165
Calamari grilled or fried Falklands tubes & tentacles lemon butter garlic parsley	155
West Coast Mussels (A) creamy garlic & white wine sauce parmesan parsley served with focaccia	165
Seafood Chowder (A) mussels prawns calamari hake charred sweet corn creamy herbed white wine sauce served with focaccia	295
Durban Fish Croquettes masala spiced fish cakes curried brinjal tamarind aioli	170
Seared Tuna Salad sesame encrusted tuna baby leaves avocado soy & ginger dressing	295
Prawn & Avocado Salad baby leaves poached prawns spiced pineapple avocado mousseline citrus vinaigrette	285
Halloumi Bowl (V) grilled or fried halloumi cheese pearl cous~cous roasted seasonal vegetables lemon tahini dressing	175
Classic Greek Salad (V) red onion tomato cucumber olives Danish feta basil vinaigrette	160
burgers	
Classic Beef Burger 200g BBQ glazed ground beef patty cheddar cheese sesame bun lettuce onion & tomato rustic fries onion rings mushroom sauce	215
Chicken Guacamole Burger grilled cajun chicken fillet mozzarella spicy mayo guacamole sesame seed bun lettuce rustic fries onion rings salsa roja sauce	205

seafood

Grilled Kingklip grilled fresh kingklip lemon butter seasonal vegetables parmesan mash	360
Durban Seafood Curry prawns mussels kingklip Durban aromatic spices basmati rice roti traditional curry condiments	375
Seafood Platter for 2 grilled kingklip 6 prawns tender grilled or crispy fried calamari mussel pot rustic fries jollof rice peri~peri sauce lemon butter	950
Linguine Del Mare (A) 3 king prawns calamari mussels Norwegian salmon creamy herb & white wine sauce parmesan	450
Spicy Tomato & Seafood Penne rich tomato & chilli sauce garlic herbs prawns kingklip mussels calamari	425
Seared Norwegian Salmon 200g seared salmon jollof rice teriyaki glaze seasonal vegetables	450
Fish & Chips grilled or battered hake rustic fries tartare sauce fresh lemon	190
Fisherman's Burger crispy hake tartare sauce slaw sesame seed bun seasonal greens rustic fries onion rings lemon & herb dipping sauce	215
elements grill	
Aged Beef Sirloin tender grilled beef sirloin topped with mushroom sauce grilled onions & roasted tomatoes served with your choice of rustic fries or parmesan mash	275
Wings & Ribs (P) 400g sticky BBQ pork ribs 4 peri~peri chicken wings rustic fries green salad roasted garlic aioli	335
Surf & Turf grilled beef fillet topped with 3 grilled prawns garlic butter parmesan mash or rustic fries creamy mushroom sauce or lemon butter	460
Grilled Chicken Breast cajun spice or lemon & herb rustic fries or parmesan mash seasonal vegetables peri~peri or mushroom sauce	260
Elements Café Braai Board 2 grilled lamb chops 200g boerewors 300g grilled sirloin 4 BBQ chicken wings pap chakalaka	705

café classics

Butternut & Lentil Curry (V) roasted butternut medium curry lentils chickpeas coriander coconut cream basmati rice roti poppadum traditional condiments	145
Signature Lamb Curry tender lamb Durban aromatic spices coriander steamed basmati rice roti poppadum traditional condiments	350
Creamy Mushroom Pasta (V) penne or linguine pasta button mushrooms baby spinach cream herbs parmesan	170
rustic pizzas	
Margherita (V) tomato mozzarella herbs	125
Blondie (V) mushrooms peppers tomato olives onion mozzarella white sauce	165
Cajun Chicken cajun spiced chicken avocado tomato mozzarella rocket herbs Napoli sauce	195
Lamb Shank slow roasted lamb shank Napoli sauce basil red onions sundried tomato mozzarella feta	550
Bacon & Rib (P) crispy bacon pulled sticky BBQ ribs Napoli sauce mushrooms onions herbs mozzarella	255
Jewels of the Ocean prawns mussels calamari Napoli sauce mozzarella rocket	450
desserts	
Caramelized Banana Sundae (N) chocolate glazed doughnuts pecan shortbread Brûlée banana Chantilly cream banana caramel ice cream cherries	155
Chocolate Knock Out dark chocolate fondant chocolate ice cream chocolate soil white chocolate drizzle macerated orange	135
New York style Cheese Cake baked cheese cake coconut crust lemon curd lime sorbet	145
Fruit Mezze seasonal sliced fruit sorbet of the day	120

please note: Should you have any food allergies, please ask kitchen management about any specific allergens in the food before ordering from the menu

V = Vegetarian N = Nuts P = Pork A = Contains Alcohol