

MAINS

BUTTER CHICKEN CURRY | R215

Steamed basmati rice, sambals, poppadum & roti

TEA POACHED SALMON | R335

Soya & orange glaze, bok choi, crispy new potatoes & wasabi mayonnaise

CAJUN SEAFOOD POT | R275

Steamed in cajun garlic butter with clams, mussels, shrimp, linefish, potatoes & corn

DEEP FRIED RED SNAPPER I R420

Whole fried snapper, served with pepper gravy & Portuguese rice

BRAISED BEEF OXTAIL | R275 24hr braised oxtail, herbed mashed potato, roasted vegetables & broccoli gremolata

700G T-BONE | R345 Pepper jus, wilted spinach & skinny fries

FRIED FISH, SKINNY FRIES & PEA PURÉE | R170

ASIAN PORK BELLY | R215

Bok choi, creamed mashed potato & 7 spice orange jus

FILLET BOURDELAISE | R335

Served with tender stem broccoli & cinnamon carrot purée

PLATTERS (SERVES 2)

(V) MEZE | R345 Falafel, hummus, fatoush, baba ganoush, artichokes & sesame flat bread

COLD MEATS | R390 Pastrami, carpaccio, capacolla, olives, hummus & sesame flat bread

CHEESE | R295 Chevin, honey & thyme roasted camembert, feta, fatoush, grapes & biscuits

LAMB CHOPS | R495 5 skinny lamb chops, hummus, tzatziki, olives, feta & sesame flat bread

SA BRAAI | R615 Grilled chuck, boerewors, fillet medallions, fried chicken drumsticks, pap, chakalaka & coleslaw

PASTRY PLATTER | R180 A selection of 6 pastries of the day, please ask waiter

DESSERT

TAPAS

PRAWN RISSOLES | R215 3 rissoles in a delicately fried Portuguese pastry, filled with creamy peppery shrimp

FISH TACO | R160 Fish goujon fried in a light tumeric batter, 3 soft shell tacos, guacamole, tomato salsa & pickled radishes

MUSSEL POT | R195

A dozen fresh mussels, poached in chilli, garlic, onion, white wine, a dash of cream & served with skinny fries

CALAMARI, CHORIZO & BEAN RAGOUT | R140 Served with crusty bread & crunchy green beans

(V) HUMMUS, GRILLED PEPPERS & OLIVES | R105 Served with 3 small sesame flat breads

(V) WILD MUSHROOM SKEWERS | R165 Served with a tzatziki dip

(V) TEMPURA BROCOLLI | R110 Fried in a light tempura batter & a soya chili dipping

(V) ROASTED CAULIFLOWER ROSETTES, TAHINI, SUMAC & TOASTED ALMONDS | R125

(V) RED THAI VEG CURRY | R165

(V) HONEY & THYME ROASTED CAMEMBERT | R130

PORK BELLY & CALAMARI RAGOUT | R145 Served in a paprika tomato sauce & crunchy bread

GUINESS BEEF POT PIE | R130 Slow braised brisket, served in a ceramic bowl & topped with roasted puff pastry lid served with skinny fries

SPICY PLAIN PULLED PORK & BEAN QUESADILLA | R155 Served with crème fraiche, guacamole & salsa

> CRISPY KOREAN POTSTICKS | R110 A trio of deep-fried drumsticks, served with a kimchi & apple slaw

BURGERS & BUNS

120G BRISKET CHEESEBURGER | R165 Served with pickles & skinny fries

PULLED LAMB BRIOCHE BUN | R180

Topped with caramalised onion, tzatziki & served with skinny fries

FRIED KOREAN CHICKEN BURGER | R125

Topped with slaw & a spicy mayo, served with pickles & skinny fries

(V) WILD MUSHROOM, GUACAMOLE SALSA ON A BRIOCHE BUN | R140

KEY LIME CHEESECAKE | R95

MALVA CARDAMON | R85

AFRICAN SUNSET | R85

CARROT CAKE JAR | R75

