

Lighter Meals

PANINI

Toasted Ciabatta With Salami, Tomato,
Mozzarella and Rocket Pesto
R55

CLUB

Chicken Club Sandwich, With Brie Cheese,
Cranberry and Onion Rings
R55

OMLETTE

Free Range Egg Omelette With Gypsy Ham, Mushrooms,
Baby Tomato and Rocket
R48

SPAGHETTI

Spaghetti Carbonara Tossed in Gypsy Ham
and Mushroom Cream Sauce
R55

LINEFISH

Grilled Linefish With Mixed Salad and French Fries
R85

SIRLOIN

Grilled 200g Sirloin Topped With Free Range Fried Egg,
French Fries and Mesculan Salad
R85

(Served From 12pm-3pm)

Starters

**Oxtail and White Bean Soup,
Topped with Parmesan Shavings
R48**

**Mixed Garden Salad – Fresh From Our Own Organic Garden –
With Avocado, Balsamic & Olive Oil Dressing
R44**

**Slow Braised Calamari Tentacles On Garlic Rubbed Bruschetta
R46**

**Scallops Gratinated In Garlic Parsley and Parmesan Butter
R48**

**Warm Cured Norwegian Salmon
With Marinated Cucumber Ribbons On Mesculan Salad
R60**

**Duo Of Ostrich and Springbok Carpaccio With Manchego Shavings
R48**

**Caramelized Red Onion and Goats Cheese Tartlet
On Ruccola and Balsamic Reduction
R55**

**Prawn Tempura With Hoi sin and Sesame Seed Dip
On Wakame Seaweed Sprout Salad
R58**

MAINS

**Potato Gnocchi
With Spicy Arabiata Sauce and Crumbled Goats Cheese
R68**

**West Coast Mussels Tossed in White Wine, Cream and Garlic Sauce
With Parmesan Bruschetta
R72**

**Grilled Linefish or Tom Yum Baked Linefish With Lemon Butter
Sauce, Spring Onion Mash and Stir Fried Vegetables
R105**

**Spiced Pork Belly Slow Roasted
On Wild Mushroom and Parmesan Risotto
R85**

**Chicken Supreme Baked With Fresh Tomato, Coriander and Feta,
With Baby Potatoes and Grilled Aubergine
R89**

**Lamb Shank Braised In Red Wine, Tomato and Vegetable Sauce
On Crushed Potatoes
R110**

**Grilled Sirloin Sliced Topped With Rocket & Fresh Tomato
& Grilled Italian Vegetables
R99**

**Fillet of Beef Topped With Garlic Butter,
Parmesan Baked Potato & Grilled Tomato & Asparagus
R110**

Desserts

**Warm Chocolate & Macadamia Nut Brownie
With Cinnamon Ice Cream**

R48

Banana Fritters With Vanilla Pod Ice Cream

R48

Phyllo Parcel of Green Apple, Red Berries & Gorgonzola

R48

Crepe Suzette, With Orange & Brandy Butter

R48

Pavlova With Crème Chantilly & Fresh Fruit

R48

A Trio of Assorted Homemade Ice Cream & Sorbets

R30

Cape Cheese Platter

With Brie, Blue Cheese, Manchego & Goats Cheese

R62

Speciality

Coffee

Espresso	R10
Double Espresso	R15
Americano	R12
Cappuccino	R15
Macchiato, espresso with foam	R12
Caffé Latte	R18
Portofino, shot of espresso with condensed milk & whisky	R18

*Decaf is available

*All our coffee is made with the wonderfully smooth Cafe Mauro, specially imported from Italy

Dark Hot Chocolate With Marshmallow **R20**

