

ON THE SIDE

marinated olives	20
spice roasted nuts	30
sliced beef biltong	60

TAPAS

west coast oysters	50
beetroot-cured salmon with wasabi mayo	50
vegetarian anti pasti	50
rocket, artichoke & parmesan salad with lemon & cumin vinaigrette	50
seared beef fillet in bascule bbq sauce	50
grilled tiger prawns with chilli, lime & coriander	50
mini fish & chips with lemon aioli	50
salt & pepper calamari with crème fraîche & gremolata	50
spiced lamb & apple raaita on roti	50
chickpea & goats cheese fritters with tomato & ginger preserve	50
crispy chicken skewers with harissa mayonnaise	50
smoked ostrich, balsamic pear, gorgonzola & pine nuts	50
curried butter chicken with poppadoms	50
meatballs in smoked tomato sauce	50

MAINS

4 main courses from the list below will be offered daily

twice cooked crispy duck, caramelized orange & ginger jus

braised beef & whipped potato pie

grilled linefish, fresh lemon & herbs

roast pork belly with mashed potato

steak, egg & chips

petit poussin, red curry & jasmine rice

chickpea & lentil curry

chicken curry

prawn curry

a variety of pasta & risotto's

a variety of salad main courses, e.g. couscous, quinoa, caesar, etc

slow-cooked oxtail

braised springbok shank

DESSERTS

sweet tapas board – treats from our pastry kitchen	50
buttermilk panna cotta, muscadel poached fruit & streusel	50
chocolate coffee tart with caramel ice cream	50
baked lemon cheesecake with pineapple sorbet	50
artisan cheese platter, preserves & crackers	95