

VEGETARIAN Starters

	Rand
Mascarpone, blue cheese and onion tart Tomato jam and rocket salad	65
Fresh mozzarella (N) Olive oil poached tomato, aubergine, artichoke, rocket salad, balsamico dressing	85
Main Course	
Goats cheese ravioli (N) Red pepper essence, pine nuts, tomatoes, olives, Parmesan foam	95
A trio of vegetable boboties Yellow cinnamon rice, date and banana salsa, carrot atchar	105

From the Grill

Kingklip 220g Light curry butter, puy dhal, warm kachumber and coconut	140
Butterflied Mozambican prawns (A) Mushroom-soy purée, jalapeno, Pernod-leek risotto cakes, lemon garlic butter 6 prawns 12 prawns	195 365

“Grilled seafood platter for two” (S) (A) A generous seafood selection consisting of: Mussels, West Coast crayfish (600g), 4 Mozambican king prawns, 4 Langoustines, fresh fish of the day (220g), grilled calamari tubes, lemon butter and peri-peri sauce served with French fries and wild rice	975
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Roasted free range spatchcock chicken (N) (A) Preserved lemon, fynbos vinegar jus, almond roasted fine beans, frites	135
New York style sirloin (A) 300 grams 175 Béarnaise, mixed pepper cream, frites, balsamic glazed vegetables	
Thick cut aged Chalmar T-bone (A) 1kg With spinach, fried onions, frites, barbeque sauce	385
Namaqua lamb chops (A) 280 grams Chat masala samoosas, shallots, roasted corn jus, fennel	175
Beef burger (A) 200 grams Smoked tomato sauce, Fontina cheese, gherkins, onion rings, chips	95

Side Orders

Greek salad and goat's feta	35
Frites with Parmesan	35
Mash with truffle oil and crème fraîche	35
Carrots with vanilla and honey	35
Cape style, tomato, cucumber salad	30
Garlic green beans with almonds (N)	30
Creamed baby spinach	30
Strawberry salad with goats cheese fritters, pumpkin seeds	45

Starters

	Rand
Chilli salted squid Mint, coriander, basil and sprout salad with lime	85
Warm prawn tail salad (A) Brandy-chilli cocktail sauce, avocado, mango, orange and ice-berg salad, dill syrup	75
Seafood tastes raw (S) Cured and smoked oysters with cucumber, chilled Vichyssoise mousse, salmon trout tartare with leek purée, soy, scallop, black truffle tartar, curry fish pickle	125
Tuna carpaccio Avocado purée, yellow chilli and lime dressing, herb salad, garlic, onion chips	85
Onion soup (A) Melting Époisses on brioche toast, Klein River Grûyere shavings, sage	65
Country terrine (A) Toasted beer bread, pomegranate reduction, dried fig and brandy chutney	65
Crispy duck confit salad Chilli vinaigrette, mint, pickled cucumber, sprouts, miso-honey crème	65
Grilled soya-ginger cured quail (N) Endive and date salad, saffron korma dressing	85
Braised bobotie spring roll, masala potato samoosa salad Cumin scented tomato cucumber salad, dates, banana, mint yoghurt dressing	65
Beef tartare Soft herb salad, black olive caramel, gherkin, melba toast, Parmesan	80

Reuben's

Specialities

Starters

Crispy duck confit salad Chilli vinaigrette, mint, pickled cucumber, sprouts, miso-honey crème
Chilli salted squid Mint, coriander, basil and sprout salad with lime

Mains

Crisp pork belly (P) (A) 200 grams Chilli, ginger caramel, pickled cabbage, orange, pommes purée
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Dessert

Plate of Cape dessert favourites Hertzoggie, milk tart, date slice, coconut koeksister, rooibos tea ice cream

Selection of fine tea's, coffees and petit fours

*The above menu is priced at R280.00 per person

Main Course

Crisp pork belly (P) (A) 200 grams Chilli, ginger caramel, pickled cabbage, orange, pommes purée	145
Peppered beef fillet (A) 220 grams Brandy pepper sauce, crisp rosti, onion and garlic confit	175
Grilled mustard seed crusted ostrich fillet (A) 200 grams Mushroom polenta cakes, tomato and Pinotage jus, fried baby spinach	185
Grilled Springbok loin 180 grams Port and bay leaf crème, jus, celeriac gratin, braised red cabbage and pear	180
Cape Malay Lamb Curry Naan, sweet cinnamon basmati rice, chutney and salsa	145
Duck confit leg Soy honey braised roots, leaves, spiced orange duck jus	145
Roasted veal rack (A) 300 grams Anchovy butter, char grilled vegetables	185

DESSERTS

Classic malva pudding	65
Jenny's clotted cream ice cream, macerated strawberries	
Rooibos panacotta	65
Caramel foam, macerated citrus	
Muskadel crème (A)	65
Ginger crumble, moskonfyt ice cream	
Hazelnut crème brûlée (N) (A)	85
Coffee sorbet, hot chocolate	
Frozen espresso cake	65
Berry sauce and flat meringue	
Trio of sorbets	65
Strawberry and buchu, naartjie, appletizer	
Plate of Cape dessert favourites	70
Hertzoggie, milk tart, date slice, coconut koeksister, rooibos tea ice cream	

LOCAL CHEESE SELECTION

Accompanied with fig, nuts, fruit bread and peppered lavash:

Drunken Pecorino	
St. Maure Swiss land	
La Petit Provence	
Simply Pecan	
Vintershoek	
St. Catherine	
Witzenberger	
2 cheeses	50
4 cheeses	90
6 cheeses	135

DOM PEDRO

Kahlua	45
Amarula	45
Peppermint	45
Whisky	45
Amaretto	45
Frangelico	45

EU DEVIE

Wilderer's Williams Birne (Pear)	30
Wilderer's Vieille Prune Barrique	30
Wilderer's Apple Barrique	30

GRAPPA

Dalla Cia Pinot Noir Chardonnay	30
Dalla Cia Cabernet Sauvignon Merlot	30
Dalla Cia Cabernet Sauvignon Merlot Premium	30

SPECIALITY COFFEE

Rand

Irish Coffee	45
Kahlua Coffee	45
Jamaican Coffee	45
Amarula Coffee	45
Cajun Coffee	45

COFFEE

We have selected specialty beans with an African focus and transformed them, through artisan roasting and expert preparation to an exquisite cup

Espresso	15
A complex blend of beans a few days from roasting carefully extracted to present maximum complexity in the cup	
Macchiato	19
Macchiato means 'spotted' and refers to steamed milk added to the espresso	
All' Americana	19
Hot water topped with a shot of espresso	
Cappuccino	22
Micro-textured milk artistically layered over our espresso, rich and complex with a lingering caramel aftertaste	
Latte	25
Similar to our cappuccino, with a little more milk, softer and more approachable	
Hot chocolate	28
Served with steamed milk	
Mocha	28
A hot chocolate served with a shot of espresso	
TEA	
Organic fairtrade rooibos	22
Ultra-high grade, pure rooibos tea	
English breakfast tea	22
Aromatic tea with a sweet and fruity flavour	
Ceylon pettiagala	25
Highly aromatic with a spicy and malty flavor	
Earl grey	25
Flavoured with bergamot oil, a Sicilian relative of the lemon	
Kuan yin oolong	25
Dark fine leaves which produce a sweet flavor and long aftertaste	
Genmaicha green	25
Low in caffeine with a mild flavor	
Pure chamomile	25
A mild, caffeine free infusion considered to be very healthy and relaxing	