

Starters

Gravadlax


Home cured salmon trout served with a garden salad and dill crème fraîche 65

Cape Malay prawns set on a crab and corn cake served with a Pernod and chilli vinaigrette 65

Fresh local mussels in a creamy white wine and garlic sauce 45

Beef carpaccio served with rocket salad, shaved Parmesan, herb oil and balsamic vinaigrette 60

Spicy chicken Caesar salad served with battered anchovies and shaved Parmesan 60

Layered vegetable and goat's cheese tian served with a sundried tomato aioli  45

Traditional Greek salad  45

Soup of the day 35

Main

Char-grilled beef fillet served with a crushed baby potato cake, vegetables of the day and mushroom jus 125

Lamb shank rested on creamy mashed potato and buttered garden greens served with biltong sauce and red wine jus 125

Herb crusted ostrich fillet with roast garlic gnocchi, sautéed baby spinach served with a mixed berry jus 160

Mixed Grill

A minute steak, lamb cutlet and boerewors with hand cut fries, grilled tomato and a fried egg 86

Pan fried Norwegian salmon served with roasted parsnips, wok fried greens, gratinated with hollandaise sauce 115


Bo-Kaap line fish set on jasmine rice, roast vegetables and local half shell mussels drenched with a light curry sauce 86


Char-grilled chicken breast filled with spinach and Ricotta cheese, watercress salad, ratatouille mash and a rustic tomato fondue 75

Cape Malay chicken and prawn curry served in a traditional potjie, with lemon infused jasmine rice and complementing sambals 96

Cajun Chicken Tagliatelle simmered in a basil cream sauce with mushrooms, cherry tomatoes and English spinach, topped with Parmesan shavings 72

Main

Tower of lasagne with sun dried tomatoes, basil and feta served with a parsley and pine nut cream sauce  65

Thai sweet potato and eggplant curry  65

The Health Conscious

Plain grilled line fish accompanied by steamed vegetables and an oven baked potato 80

Plain grilled chicken breast accompanied by steamed vegetables and an oven baked potato 80

Wholegrain pasta of the day (please ask your waiter) 72

Side Orders

Grilled Vegetables, Side Salad, Fine Beans, Jasmine Rice, Mash, Chips 15

Dessert

Cape gooseberry malva pudding
with vanilla pod Anglaise 38

Baked cheese cake with berry
coulis, served with vanilla ice-cream 38

White chocolate, cherry and ginger
ice-cream with an almond biscotti 38

Rosemary crème brûlée 38

Chef Kaun's Temptation (please ask your waiter) 38

Trio of sorbet 30

Suger free ice-cream 38