

SMALL PLATES R90

Calamari (Grilled Or Deep Fried) | Pork chorizo sausage, confit cherry tomatoes, baby potatoes, aubergine mayo, ricotta, curry oil

Tempura Prawn | Grilled pineapple, ponzu, tōgarashi spice, deep fried celery, roasted garlic mayo

Crispy Free Range Chicken Wings | Green onion & bean sprout kimchi, tōgarashi spice, tangy buttermilk foam

'Baked' Camembert (V) | Purple cabbage pickle, vanilla honey, roasted garlic mayo, yoghurt, milk powder, micro salad

White Fish Crudo | Cured egg yolk, horseradish, apple ribbons, toasted lemon brioche, pea shoots, creamy avocado, parsley oil

Fish Tartare | Red onion, tomato, chives, lime, avocado mousse, sourdough toast, caviar

Seared Yellowfin Tuna | Ponzu, ginger, aubergine tapenade, asian root salad, aged chilli, vermicelli noodles

5 – Spiced Ostrich Carpaccio | Juniper berry vinaigrette, wild flowers, grana padano, biltong tuille, dried garlic, beetroot

Beetroot & Fynbos (V) | Smoked yoghurt, roasted grapes, hazelnut dukkah, fynbos reduction

BOARD SELECTION

Please enquire with your waiter for our platter prices. All platters are served with a side of your choice.

Langoustines | 8 x Medium Langoustines butterflied in lemon butter sauce

Prawns | 8 x Argentinean Prawns butterflied in lemon butter sauce

Mozambique Crayfish For 1 | 250g Crayfish, tarragon sauce, carrot puree

Mozambique Crayfish For 2 | 500g Crayfish, tarragon sauce, carrot puree

Diaz Platter | 200g Line Fish, 4 x Argentinean prawns, mussels in tom yum, fish croquettes

Lighthouse Platter | 250g Crayfish, 6 x Argentinean prawns, 200g calamari, 200g line fish

Two Oceans Platter | 500g Crayfish, 6 x Argentinean prawns, 6 x medium Langoustines, mussels, 200g calamari, 400g line fish

Home Cut Chips 30 | Citrus Basmati Rice 30 | Rocket & Parmesan Salad 30 | Vegetables 30

Menu may change without notice due to supplier and seasonal availability

MAIN PLATES R195

Sustainable Fish | Pearl barley salad, caramelized onions, exotic mushrooms, tarragon cream, lemon, spinach purée

Deep Fried Hake | Warm peas, horseradish crème, grilled baby marrow, cherry tomato salsa, lemon, basil

Norwegian Salmon | Carrot puree, raisins, buerre noisette, orange, sour cream, beetroot salad, wheatgrass powder

Seafood Bowl | Grilled prawns, calamari, tom yum velouté, vermicelli rice noodles, micro salad, lime mousse, peanuts
- supplementary charge R35 –

Calamari (grilled or deep fried) | Pork chorizo sausage, confit cherry tomatoes, baby potatoes, aubergine mayo, ricotta, curry oil

Seared Yellowfin Tuna | Ponzu, ginger, aubergine tapenade, asian root salad, aged chilli, crunchy vermicelli noodles

Duck Breast | Maize dumpling, exotic mushrooms, green peppercorn sauce

Asian Style Pork Belly | Sticky soy sauce, carrot, pork & potato bhaji, mustard crème fraiche, green onion kimchi, crackling

Charred Karoo Lamb Riblets | Dry roasted, home cut chips

Harissa Chicken Salad | Baby gem lettuce, grana padano, celery dressing, soft poached egg, peas, duck fat shortbread

SWEET ENDINGS R65

Chess Pie | Toasted lime meringue, biscuit, juniper & amasi ice cream

White Chocolate Panna Cotta | Turmeric latte, orange, almond shortbread, ginger, apricot gel, gooseberries, lime candy

Cake Of The Day | Made with a modern twist

Cheese Board | 3 Local cheeses, pickled onions, moskonfyt jam, homemade lavash crisps
- supplementary charge R25-

Kiddies & vegetarian menus available on request

Menu may change without notice due to supplier and seasonal availability