

HOT STARTERS

BAKED SNAILS

R 116

Oven baked snails smothered in a creamy garlic & herb butter

BLACK MUSSELS IN RIESLING

R 171

Steamed mussels served in a white wine, garlic and thyme cream with toasted parmesan and herb crostini

GRILLED CALAMARI

R 119

Succulent tubes grilled in lemon butter, perfected with a light garlic sauce

BEEF TRINCHADO

R 181

Strips of pan fried beef tenderloin, deglazed in Port, with chilli, garlic, fresh herbs, paprika and cream

CHAR GRILLED SARDINES

R 187

Grilled on the open flame and served traditionally with black olives and roasted green capsicum

GRILLED CHICKEN LIVERS

R 112

Grilled with coarse salt and served in a spicy garlic and lemon basting

BONE MARROW

R 118

Olive oil and chilli roasted beef shank marrow bone, with fresh lemon, rock salt, thyme and rosemary, served with a caper, bell pepper and black olive salsa

SEARED SCALLOPS

SQ

Seared with thyme oil, served with a micro herb salad, fresh citrus, jalapeno and a black pepper soy dressing

GRILLED ABALONE

SQ

Grilled Cape Abalone, served on lemon beurre blanc with micro herb salad

PAN SEARED PRAWNS

R 181

Seared with olive oil and smoked salt, served with a roasted red pepper salsa, olive tapenade, lemon beurre blanc and baby cilantro

SOUPS

CREAMY SEAFOOD BISQUE

R 128

Tomato roasted seafood bisque with steamed prawn tail

SMOKED POTATO AND LEEK SOUP

R 110

Served with rosemary and rock salt focaccia and fresh herb butter

VEGETABLE SOUP OF THE DAY

R 104

Enquire with your waitron

GAZPACHO

R 104

Roma tomatoes, blended with cucumber, bell pepper, Sherry vinegar, fresh herbs and olive oil, served with toasted ciabatta croutons



OYSTERS

OYSTERS THERMIDOR

Seared in the shell, topped with Thermidor sauce & gratinated to perfection

SQ

FRESH OYSTERS

6, 9 or 12 oysters, served on a bed of ice with fresh lemon

SQ

Shallot vinaigrette
Horseradish Cocktail sauce

R22

R24

COLD STARTERS

PRAWN COCKTAIL

De Shelled prawns steamed and chilled, served with sliced avocado and a traditional Marie Rose sauce

R 221

NEW STYLE SALMON SASHIMI

Fresh sliced Norwegian Salmon with julienne ginger, chilli and spring onion, finished with a ponzu, soy, and toasted sesame dressing

R 151

PRAWN & LANGOUSTINE CEVICHE

Poached prawn and langoustine served with a green apple, cucumber, coriander, and lime salsa complemented with avocado and pickled jalapeno

R 238

GAME FISH CEVICHE

Selection of fresh game fish, served with black olives and cherry tomatoes, garnished with coriander and drizzled with lemon vinaigrette

R 159

TOGAROSHI TUNA

Togaroshi spiced tuna tartare, served with seasonal fruit, sliced fennel, red chilli marmalade and micro herbs

R 172



CARPACCIO

VENISON CARPACCIO

R 149

Oak wood smoked venison, dressed with a caper and citrus vinaigrette, accompanied with a micro herb salad and shaved parmesan

BEETROOT CARPACCIO

R 121

Slow roasted beetroot carpaccio, served with goats cheese, stone fruit, pea shoots, toasted nuts and a balsamic dressing

SMOKED BEEF CARPACCIO

R 183

Oak smoked Angus beef carpaccio with oven roasted garlic, garden greens, truffle mayo and kettle crisps

SALADS

GREEK SALAD

R 109

Greek salad with Kalamata style black olives, feta cheese and a creamy Greek dressing

QUINOA SALAD

R 136

Fresh kale tossed with quinoa, chickpeas, butternut, avocado, grapes and green peas, dressed with honey, citrus and sesame oil

FLAME GRILLED MEDITERRANEAN VEGETABLE SALAD

R 124

Flame grilled vegetables marinated in olive oil, thyme and garlic, Served with rocket, fresh herbs, mascarpone and home-made basil pesto

POACHED PEAR & BLUE CHEESE SALAD

R 129

Orange and cinnamon poached pears with sliced blue cheese, toasted nut praline, port wine glaze and baby spinach tossed in a blue cheese cream.

HALLOUMI SALAD

R 133

Grilled Halloumi, served with rocket & sliced avocado, dressed with thyme & olive oil and topped with dry roasted nuts and cherry tomatoes

SEAFOOD SALAD

R 224

Grilled calamari, prawns, squid bites and steamed black mussels served with fresh greens and a thyme and garlic dressing



SHELLFISH / LINEFISH

PRAWNS The traditional flavours from the former Portuguese colonies

Queen prawns

King prawns

Tiger medium prawns

Tiger giant prawns

SQ

Fresh aromas and flavours of the sea abound in our finest quality products and are perfected by our magically subtle flavours and spices

LANGOUSTINES

SQ

A sweeter crustacean, perfectly prepared to enhance their subtle flavours

ROCK LOBSTER

SQ

Fresh lobster grilled & served with lemon butter & garlic sauce

Baby lobster

Large West Coast Lobster: Grilled, Steamed, olive oil or Thermidor

Large East Coast Lobster: Grilled, Steamed, olive oil or Thermidor

PRAWNS NACIONAL

SQ

Sautéed in beer, a hint of garlic, mild chilli and cream

MOZAMBIKAN PRAWN CURRY

SQ

8 partially shelled queen prawns prepared in a mild coconut cream curry

CALAMARI

R 238

Succulent tubes grilled with lemon butter, perfected with a light garlic sauce

LINEFISH & LOBSTER

R 412

Linefish fillet and Cape rock lobster tail, grilled in a roasted garlic butter,

Served with truffle infused exotic mushroom cream, and baby squash

LINEFISH OF THE DAY

SQ

A selection of freshly caught linefish fillet, grilled in a lemon and light garlic butter sauce

OR

pan-fried with olive oil, lemon & thyme

Please enquire about our fresh daily catch

KINGKLIP FILLET

R 306

Fresh fillet of Kingklip, pan fried in fresh ginger, garlic & coriander, served with a pickled ginger salsa

WHOLE BABY KINGKLIP

R 312

Fresh baby kingklip grilled on the bone with lemon butter and fresh herbs

TRE PESCA

R 305

A selection of 3 flavours of fish, grilled in olive oil and served with pan roasted mushrooms, red onions, capsicum & finished with steamed baby potatoes and lemon cream

PAN-FRIED LINEFISH & GRILLED LANGOUSTINE

R 348

Served on potato puree, mixed peppers, mushrooms and peas and a lemon beurre blanc

FLAME GRILLED NORWEGIAN SALMON & LOBSTER R 438

With sliced Jalapeno, Châteaux potatoes & peas, accompanied by half a crayfish & served with a lime marmalade

PUMPKIN SEED CRUSTED NORWEGIAN SALMON R 399

Set on long stemmed broccoli, potato purée, mixed capsicum and vegetable medley and drizzled with a tomato buerre blanc

GRILLED KINGKLIP WITH CRAYFISH THERMIDOR R 408

Grilled Kingklip fillet with a traditional crayfish tail Thermidor

POULTRY

FREE RANGE CHICKEN BREASTS R 287

Flamed grilled with butter, garlic and fresh herbs, served with mustard mashed potatoes, and sauteed exotic mushrooms, finished with jus and mascarpone cheese

FREE RANGE WHOLE BABY CHICKEN R 314

Baby chicken, grilled Portuguese style with garlic & chilli

MEATS

GRILLED PRIME BEEF FILLET

Grilled to desired temperature, served with hand cut potato fries

250g **R 284**

300g **R 309**

Add a sauce on top: -

- Pepper Sauce **R 52**
- Portuguese Sauce **R 52**
- Mushroom Sauce **R 52**
- Red wine jus **R 52**

CHATEAUBRIAND R 309

Sliced and set on sautéed mushrooms, served with sauce Béarnaise and pomme fritte

FLAME GRILLED SIRLOIN R 279

28 day aged Sirloin, flame grilled, topped with a garlic herb butter, served with mushrooms, steamed green vegetables and buttered mashed potato

TRIO OF GAME R 347

Kudu, Springbok and Ostrich medallions flame grilled and served with a trio of sauces

FLAME GRILLED TOMAHAWK (Serves 2) R 970

Prime beef tomahawk on the BBQ, sliced & served with roasted bone marrow butter, hand cut fries, beer battered onion rings, chimichurri sauce and roasted cauliflower in a mature cheddar and mustard cream

FILLET MIGNON R 309

Flamed grilled prime beef fillet pepper dusted, served with oven roasted tomato, pan fried mushrooms and finished in a garlic, rosemary and port glaze

DESSERTS

INDIVIDUALLY BAKED LINDT CHOCOLATE PUDDING With chocolate & butterscotch sauce	R 129
PASSION FRUIT MOUSSE Passionfruit and white chocolate mousse with fresh berries & chocolate crumble	R 121
CRÈME BRULEE Served with biscotti	R 118
PANACOTTA Flavour of the day, enquire with your waitron	R 110
STICKY TOFFEE PUDDING Baked sticky toffee pudding with caramel fudge and vanilla gelato	R 115
LOTUS CHEESECAKE Baked lotus cheesecake with Biscoff crumble and caramel gelato	R 138
VANILLA POD INFUSED CHEESECAKE Topped with a berry coulis and served with Chantilly cream	R 125
BAKED PEAR AND PRESERVED GINGER TART Served with crème anglaise and honeycomb ice cream	R 116
HOMEMADE ICE CREAMS Selection	R 115
TRIO OF SORBET	R 115
THREE CHEESE PLATTER A selection of three cheeses served with fresh berries, dry roasted nuts, honey and melba toast	R 181

