

HOT STARTERS

BAKED SNAILS

R 112

Oven baked snails smothered in a creamy garlic & herb butter

BLACK MUSSELS IN RIESLING

R 164

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

MINI LANGOUSTINES

R 232

Four Langoustines grilled with fresh garlic, ginger and chilli oil, served with a micro herb salad

GRILLED CALAMARI

R 114

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

BEEF TRINCHADO

R 174

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

CHAR GRILLED SARDINES

R 181

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

GRILLED CHICKEN LIVERS

R 103

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

BONE MARROW

R 114

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 172

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 122

Tomato roasted seafood bisque with steamed prawn tail

SMOKED POTATO AND LEEK SOUP

R 104

Served with rosemary and rock salt focaccia and fresh herb butter

VEGETABLE SOUP OF THE DAY

R 99

Enquire with your waitron

GAZPACHO

R 99

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

R20

Smoked chipotle hot sauce

R20

Coriander salsa

R20

Horseradish Cocktail sauce

R20

COLD STARTERS

PRAWN COCKTAIL

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

R 214

DUCK LIVER PARFAIT

Butter and green apple confit duck liver parfait, served with toasted farm style bread, smoked garlic butter, berry compote and a rocket salad

R 155

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 145

PRAWN & LANGOUSTINE CEVICHE

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

R 229

GAME FISH CEVICHE

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

R 155

TOGAROSHI TUNA

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

R 165

CARPACCIO

VENISON CARPACCIO

R 142

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

BETROOT CARPACCIO

R 112

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

SMOKED BEEF CARPACCIO

R 172

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

SALADS

GREEK SALAD

R 104

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

POACHED CRAB SALAD

R 192

Poached crab, dressed with olive oil and lemon, served with a crispy cos and sour plum salad with Japanese mayo and micro herbs

QUINOA SALAD

R 131

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 118

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 122

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 and sliced avocado, with dry roasted nuts, micro herbs, fresh berries and mint pesto

SEAFOOD SALAD

R 212

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

HOISIN DUCK SALAD

R 173

Slow roasted duck with flame grilled vegetables, black cherries, micro herbs and a Hoisin vinaigrette

SHELLFISH / LINEFISH

PRAWNS The traditional flavours from the former Portuguese colonies

Queen prawns

King prawns

Tiger medium prawns

Tiger giant prawns

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

SQ

LANGOUSTINES

A sweeter crustacean, perfectly prepared to enhance their subtle flavours

SQ

ROCK LOBSTER

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

SQ

PRAWNS NACIONAL

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

SQ

MOCAMBICAN PRAWN CURRY

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

SQ

CALAMARI

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

R 228

LINE FISH & LOBSTER PAPILOTE

Line fish fillet and Cape rock lobster tail, baked in parchment paper, with roasted garlic butter, truffle infused exotic mushroom cream, and served with baby squash

R 398

LINEFISH OF THE DAY

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

OR

pan-fried with olive oil, lemon & thyme

SQ

Please enquire about our fresh daily catch

KINGKLIP FILLET

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

R 299

WHOLE BABY KINGKLIP

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

R 305

TRE PESCA

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

R 299

PAN-FRIED LINEFISH & GRILLED LANGOUSTINE

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

R 335

FLAME GRILLED NORWEGIAN SALMON & LOBSTER R 425

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

PUMPKIN SEED CRUSTED NORWEGIAN SALMON R 389

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 394

Grilled Kingklip fillet with a traditional crayfish tail Thermidor

POULTRY

FREE RANGE CHICKEN BREASTS R 272

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 297

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 272

300g R 296

Add a sauce on top: -

- Pepper Sauce R 49
- Portuguese Sauce R 49
- Mushroom Sauce R 49
- Red wine jus R 49

CHATEAUBRIAND R 296

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

FLAME GRILLED SIRLOIN R 265

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 335

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

FLAME GRILLED TOMAHAWK (Serves 2) R 950

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 296

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 122
PASSION FRUIT MOUSSE Passionfruit and white chocolate mousse with fresh berries & chocolate crumble	R 112
CRÈME BRULEE Served with biscotti	R 114
PANACOTTA Flavour of the day, enquire with your waitron	R 104
STICKY TOFFEE PUDDING Baked sticky toffee pudding with caramel fudge and vanilla gelato	R 108
LOTUS CHEESECAKE Baked lotus cheesecake with Biscoff crumble and caramel gelato	R 128
VANILLA POD INFUSED CHEESECAKE Topped with a berry coulis and served with Chantilly cream	R 112
BAKED PEAR AND PRESERVED GINGER TART Served with crème anglaise and honeycomb ice cream	R 108
HOMEMADE ICE CREAMS Selection	R 104
TRIO OF SORBET	R 104
FRENCH CAMEMBERT French camembert with fresh berries, dry roasted nuts, cherries, summer fruit, honey and melba toast	R 169

