



RESTAURANT & COCKTAIL BAR

Starters

- Soup du jour, the chef's choice – R52
- Caesar salad with white anchovies, Parma ham, parmesan shavings, quails eggs and croutons – R62
- Beetroot with goat's cheese, walnuts, fresh greens and a citrus nage – R62
- Prawn and avocado tian with sesame wonton crisp's and a touch of "caviar" – R80
- Freshly shucked oysters on ice with red onion salsa – R17 each
- Smoked trout with crème fraîche, melba toast and petite salad – R68
- Smoked venison carpaccio with creamy gorgonzola and glühwein poached pears – R68

Main Course

- Dukkah crusted line fish on pomme puree with buttered greens and lemon beurre blanc – R115
- Smoked chicken and avocado wrap – R75
- Triple decker club sandwich served with chips – R85
- Roasted crayfish with petite salad and our selection of sauces – R265
- Tiger prawns grilled to perfection with our selection of sauces and a petite salad – R185
- Grilled lamb burger on toasted ciabata bun with hand cut chips – R92
- Wild mushroom risotto with fresh sautéed wild mushrooms, parmesan shavings and a truffle essence – R95
- Beer battered line fish with hand cut chips – R105
- Crispy squid with peri peri tartar – R95
- Oven roasted loin of venison with dauphinoise potato, tempura baby corn, caramelized berries and port jus – R130
- Grilled fillet of beef topped with succulent braised oxtail, croquette potato, king oyster mushroom and a thyme jus – R130
- Thyme roasted chicken with garlic rosti, broccoli shoots and brown chicken jus – R95
- Fresh buttered tagliatelle, spinach pesto and sun blushed tomatoes and parmesan shavings – R85
- Thai chicken and prawn curry with fragrant basmati rice, poppadoms and sambals – R115
- OYO fruits of the sea-grilled crayfish, tiger prawns, line fish, Kingklip, steamed mussels, calamari and fresh oysters – R595

Desserts

- Glazed lemon tart with blueberry sorbet – R55
- Classic crème brûlée with coffee biscotti – R55
- Pear and almond crumble with baked custard ice cream – R55
- Natural yoghurt ice cream and berry sundae with hazelnut tuille – R55
- Cape cheeses with crackers and vintage port – R68

Your waiter will have full details of any daily specials.