

Salt specialities

oysters – local oysters served with a shallot vinaigrette, black pepper and lemon wedges R18

crustacean platter with 4 king prawns and 4 queen prawns served with peri peri sauce, choice of chips, rice or side salad R195

Seafood platter for 2: 4 butterflied king prawns; 8 queen prawns; 2 grilled line fish; calamari; mussels in white wine sauce, accompanied by lemon crème & peri peri sauce, spanish rice and chips R440

EXTRAS FOR THE PLATTER

crayfish	SQ	4 queen prawns	R60
-----------------	----	-----------------------	-----

king prawn	R40	calamari	R30
-------------------	-----	-----------------	-----

line fish	R50	mussels	R30
------------------	-----	----------------	-----

STARTERS

caprese tarte tartine with basil and coriander pesto, micro green salad (V) R60

mussels in white wine cream sauce with toast R60

house salad with mixed chargrilled peppers, baby tomato, feta, cucumber, croutons and lemon vinaigrette (V) R60

sesame crusted quail breast layered with red wine poached pear on a sweet corn fritter, greens with a balsamic and sesame oil vinaigrette R70

calamari served with a pickled mushroom, zucchini and beetroot salad, rooibos marbled egg, mirin and sake vinaigrette R70

pistachio and pink peppercorn crusted springbok carpaccio with rocket and parmesan and a vanilla bean aioli R75

tempura prawns with homemade coriander sweet chili dipping sauce and house greens R80

salmon gravadlax marinated boconcini, green leaf salad with orange and lemon segments, deep fried caper berries R80

MAINS

penne pasta with basil, olives, baby tomato and parmesan cheese (v) R95

tower of roasted mediterranean vegetables, layered with chevin goats cheese served with butternut and rosemary puree (V) R95

flaked smoked salmon and roasted tomatoes with wild rocket, tossed with basil pesto, capers in tagliatelle R120

linefish with herbed potato, steamed vegetables and a lemon crème sauce	R120
peri peri baby chicken served with homemade thick cut potato chips and dipping sauce	R130
pan fried tuna , glazed with honey and 5 spice on a bed of stir fried vegetables with toasted cashew nuts and noodles	R140
confit duck served with caramelized walnuts and exotic mushroom and asparagus risotto, orange balsamic reduction	R140
pan fried fillet of beef filled with a mushroom and blue rock duxelles, served with a rosemary potato fondant and a medley of baby vegetables, parma ham and white rum jus	R155
oven roasted lamb crusted with calamata olive and thyme, crushed lyonnais new potatoes and a confit garlic jus	R160

SIDE ORDERS

chips	R20	selection of sauces	R20
veg	R20	mushroom, peri peri, lemon crème	

DESSERTS

seasonal fruit platter	R50
eaton mess	R50
vanilla crème brulee	R60
bitter chocolate and hazelnut fondant	R60
balsamic and red wine glazed strawberries	R70
cheese cake	R70
selection of local and international cheeses	R95

After dinner drinks

Special coffee

Irish coffee	R32	don pedro	
Highlands coffee	R32	whiskey	R32
French coffee	R32	amarula	R32
Italian coffee	R32	peppermint	R32
Russian coffee	R32	kahlua	R32
Mexican coffee	R32	frangelico	R32
Spanish coffee	R32	patron	R32