

# starters

## PEA SOUP | 80

Minted Pea Soup, Cumin Creme Fraiché  
Roast Garlic Croutons, Parmesan, Smoked Lemon Oil  
(Can Be Served Chilled)

## HALLOUMI SALAD | 95

Asparagus, Avocado, Cucumber, Broccoli, Sugar Snaps  
Baby Spinach, Rocket, Togarashi Dressing, Burnt Lime

## PRAWN RISOTTO | 110

Creamy Parmesan Risotto, Basil, Prawn Butter  
Charred Corn, Pan Fried Sweet Chilli Prawns

## SMOKED SALMON TROUT | 110

Avocado, Asparagus, Pickled Grapes  
Crispy Capers, Herb Aioli, Crostini, Micro Salad

## SALDANHA BIG BAY OYSTERS

Fresh Medium Oysters Served with Asian Citrus Dressing  
**3 Oysters R80**  
**6 Oysters R150**

## PONZU TUNA | 120

Marinated Tuna, Toasted Sesame, Asian Micro Salad  
Crispy Wonton Crackers, Avocado, Ponzu Aioli

## SKILPADJIES | 95

Grilled Lamb Skilpadjies, Caramelized Bacon Lardons  
Peppered Brussel Sprouts, Red Wine Jus

## BEEF FILLET TARTARE | 135

Diced Beef Fillet, Capers, Gherkin, Dijon & Pickled Onion  
Smoked Beetroot Salad, Burnt Lime Hollandaise

## ROAST BONE MARROW | 80

Roast Bone Marrow, Salsa Verde  
Rocket Salad, Griddled Toast & Lemon

# mains

## 101 CAESAR SALAD | 125

Sun-Blushed Tomatoes, Cucumber, Croutons  
Marinated White Anchovies, Crispy Pancetta, Caesar Dressing

## MUSHROOM RAVIOLI | 185

Exotic Mushroom Fresh Ravioli, Sauteed Cauliflower  
Sage Lemon Butter, Toasted Pine Nuts, Parmesan Shavings

## LINE CAUGHT FISH | 195

Pan Fried Ginger & Mirim Line Fish, Cape Malay Roast Sweet Potato  
Lime Infused Coconut Creamed Mussels, Toasted Sesame Seeds  
Tender Stem Broccoli

## GRILLED PRAWNS | 245

Sauteed Prawns, Sweet Garlic Aioli, Rustic Chips  
Rocket & Sun-Blushed Tomato Salad

## PANCH PHORAN SEAFOOD CURRY | 250

Traditional Style Bengalese Curry, Line Fish, Prawns, Mussels & Calamari  
Deep Fried Calamari Tentacles, Lemon Scented Rice  
Curried Banana, Sambals & Poppadom

## PARMESAN CHICKEN KIEV | 175

Crumbed Chicken Breast, Parmesan Herb Butter, Rosa Tomatoes, Olives  
Green Beans, New Potatoes, Rocket Nicoise Salad

## OSTRICH OYSTER FILLET | 195

Grilled Ostrich Fillet, Asparagus, Sweet Potato Croquette  
Sauteed Exotic Mushroom, Baby Spinach, Cafe au Lait Sauce

## GAME FILLET | 250

Grilled Game Fillet, Sauteed Duck Fat Potatoes, Wilted Baby Spinach  
Glazed Baby Onions, Fired Paris Butter

## KASHMIR LAMB CURRY | 230

Fragrant Lamb Curry, Crispy Tamarind Potatoes, Lemon Scented Rice  
Curried Banana, Toasted Almonds, Coriander & Mint Raita  
Sambals & Poppadom

# the garden

Our seasonal garden menu is suitable for both vegetarians and vegans and consists of healthy and super delicious vegan inspired dishes.

Designed around celebrating the beauty, flavour and versatility of the produce we choose, to bring you only the best.

A 10% service charge will be added to tables of 6 and more.  
In support of the Streetsmart charity we add R5 to each bill should you wish not to participate please inform your waiter

# grill

Our Beef is aged to 35 days. Served with Rustic Chips & Roast Bone Marrow.

## 300G MATURED BEEF SIRLOIN | 195

## 200G TENDER BEEF FILLET | 225

## 360G LAINGSBURG LAMB CHOPS | 225

## 500G T-BONE STEAK | 250

## SAUCES & SIDES

### POTATO | 35

Rustic Chips  
Sweet Potato Chips  
Wholegrain Mustard Mash

### ADD A SAUCE | 30

Exotic Mushroom & White Wine  
Pink Peppercorn & Brandy  
Creamy Peri Peri  
Blue Cheese  
Cafe au Lait

### GARDEN | 45

Seasonal Sauteed  
Vegetables  
French Salad

## 101 CRAFT SESSIONS

A special event focused on exploring the craftsmanship of our favourite South African liquors known for their botanical and spicy flavours.

## WINE DINNERS

We focus our attention on hand selected wine estates, and brining out the best of their wines, by pairing it with a speciality curated set menu, with a guest from the specific wine estate to enlighten our guests on the history of the wine.

## STARTERS

### ROAST RED PEPPER & TOMATO SOUP | 80

Sweet Roast Pepper & Sun-Blushed Tomato Soup, Roast Garlic Croutons  
Basil & Coriander

### TOFU POTSTICKERS | 95

Fried Potstickers Stuffed with Tofu  
Lemongrass, Ginger, Leek & Fennel  
Cape Gooseberry & Plum Relish

### PEARL BARLEY SALAD | 80

Avocado, Minted Peas, Cucumber  
Sun-Blush Tomatoes, Celery, Red Spring  
Onion, Fresh Herbs, Tahini & Lime Dressing

## MAINS

### KING OYSTER STEAK | 175

Pan Roasted King Oyster Steaks, Asparagus, Glazed  
Baby Onions Sauteed Sweet Garlic Potatoes, Miso Aioli  
Toasted Pine Nuts

### HARISSA GARDEN ROOTS | 160

Roast Harissa Carrots & Parsnips, Chicory with Lentils  
Coconut & Cauliflower Raita, Caramelized Red Onion  
Sun-Blush Tomatoes & Chimichurri

### KERALAN CURRY | 180

Chickpea, Butternut, Kale & Cauliflower Coconut Curry  
Roast Spiced Pineapple, Lemon Scented Rice  
Curried Banana, Sambals & Poppadom