

ALL DAY DINING

STARTERS

SALT & PEPPER SQUID baby leaf salad grapefruit paloma vinaigrette caper remoulade	180
SPRINGBOK CARPACCIO (N) salsa verde hazelnut Dijon catalan forelle pear	195
BUTTERNUT & ROOIBOS SOUP (V) seed loaf crème fraîche pepitas	90
CAPE MALAY MUSSELS coconut broth charred leek nduja roosterkoek	135
TUNA CEVICHE scallion avocado mousse cured cucumber soya sesame vinaigrette	260
STEAK TARTARE beef rump egg yolk cornichon Worcestershire gel melba	180
ROASTED CAULIFLOWER (VG) (N) mint tahini broad bean panzanella almond	130
SALDHANA BAY OYSTERS mignonette finger lime pearls smoked chilli oil	140

SALADS

ZUCCHINI & ROASTED CARROT SALAD (V) minted lemon yoghurt winter greens quinoa	140
CAESAR cos lettuce anchovy dressing Parmesan croutons egg	150
Add bacon	20
Add chicken	20
CIAO CIAO BURRATA chive & basil oil cherry tomatoes prosciutto	230
CHOPPED SALAD (V) avocado pickled onion corn celery red cabbage chickpeas feta	120

TO SHARE

LOCAL ARTISAN CHEESES (V) Stone House Estate selection melba preserves	340
CHARCUTERIE cured meats preserves sweet mustard melba	305
SEAFOOD PLATTER FOR 2 grilled prawns line fish mussels pan-roasted calamari Mexican rice oysters	700
GARDEN BASKET (V) marinated olives crudites cheese croquettes selection of homemade dips	190

FROM THE GRILL

CHALMAR BEEF RIBEYE 250g hand-cut fries choice of sauce	355	KAROO LAMB SHANK pommes purée chimichurri grilled onions	400
CHALMAR BEEF FILLET 250g hand-cut fries choice of sauce	385	GRILLED PRAWNS harissa yoghurt Mexican rice corn ribs lime aioli	380
BEEF SHORTRIB potato gratin green beans rooibos jus	250	GRILLED SALMON zucchini fries mustard beurre blanc wilted greens	440

MAINS

FISH & CHIPS battered hake citrus aioli peas hand-cut fries	240
BEEF RAGU pappardelle parsley Parmesan	195
GRILLED LINEFISH tomato vierge citrus fennel slaw courgette	275
PAN-ROASTED CALAMARI chorizo chipotle aioli hand-cut fries	245
CAPE SEAFOOD CURRY coconut rice sambals papadum	350
GINJA CHICKEN jasmine rice broccolini yellow pepper sesame	195
HARBOUR PLATE grilled prawns Saldanha Bay mussels oysters grilled / battered line fish baby squid coconut & coriander rice / hand-cut fries	350
BUTTERNUT RAVIOLI (V) caramelised onion Gruberg Swiss chard	195
PORTOBELLINI RAMEN (VG) soba noodles scallions pak choi	195

BURGERS *Served with hand-cut fries*

WAGYU BEEF cheddar bacon avocado crispy onion	285
BLACK ANGUS BEEF mozzarella pickles Dijon tomato	220
CRISPY FISH battered hake caper remoulade rocket	180
CHICKEN citrus glaze sesame coleslaw buttermilk ranch	145
BBQ BRAISED BRISKET red onion marmalade pickles mozzarella	260

SIDES

POMMES FRITES (V) (VG) hand-cut organic potato chips tomato sauce	45
SMOKED SWEET POTATO (V) chilli cumin maple	50
GREEN SALAD (V) baby spinach cucumber edamame herb pesto	45
POMME PURÉE (V) Parmesan parsley brown butter	55
ROASTED ROOT VEG (V) seasonal vegetables hot honey	55

SAUCES

MUSHROOM & SHERRY (V)	55	GRUBERG MUSTARD CREAM (V)	45	BORDELAISE (V)	45
GREEN PEPPERCORN (V)	40	BÉARNAISE	45	CHILLI & GARLIC (V)	40

DESSERTS

SMORES (V) espresso pudding marshmallow fluff hobnob	110	APPLE TARTE (V) (N) salted caramel vanilla gelato candied pecans	95
CRÈME CARAMEL (V) citrus cranberry glühwein gooseberries	100	DARK CHOCOLATE TART (VG) mango sorbet macerated strawberries mint	110
BREAD AND BUTTER PUDDING (V) sultana compote nutmeg anglaise	100		