

ALL DAY DINING

STARTERS

SALT & PEPPER SQUID Cape Malay aioli, caper remoulade	Half 95 Full 165
SMOKED KUDU CARPACCIO Horseradish crème fraîche, pickles, rocket, Parmesan	195
CHICKEN LIVER PARFAIT Toasted brioche, crispy chicken skin, shallot marmalade	125
STEAK TARTARE Beef rump, egg yolk, capers, Dijon mustard, ciabatta melba toast	180
WEST COAST MUSSELS Coconut cream, lemongrass, chilli, garlic, aniseed buns	Half 70 Full 135
SEARED YELLOWFIN TUNA Sesame seeds, mango, chilli, coriander chutney	225
ARANCINI (V) Wild mushroom, romesco, Gruberg	125
GLAZED BEETROOT (VG) (N) Moutabel, pomegranate, pumpkin seeds, ciabatta	115

SALADS

BEETROOT & SMOKED CHEESE CURDS (V) (N) Roasted beets, smoked cheese curds, herb salad, hazelnut & truffle vinaigrette	160
CAESAR Cos lettuce, Parmesan, croutons, egg, anchovy dressing	130
<i>Bacon</i>	20
<i>Chicken</i>	30
GINJA ASIAN SALAD (V) (N) Tatsoi, coriander, edamame beans, fennel, avocado, sesame seeds, basil Kewpie mayo, soy & peanut dressing	125
CHOPPED SALAD (V) Avocado, pickled onion, corn, celery, red cabbage, chickpeas, feta	95

TO SHARE

LOCAL ARTISANAL CHEESES (V) (N) Klein River Gruberg, Boerenkaas, baked Dalewood Camembert, Fairview Bue Rock, melba toast, preserves	315
CHARCUTERIE Parma ham, salami, pastrami, pickles, smoked paprika hummus, toasted ciabatta	305
HARBOUR PLATE Grilled prawns, Saldanha Bay mussels, oysters, grilled/battered line fish, baby squid <i>With coconut & coriander rice or hand-cut fries</i>	325
GARDEN BASKET (V) (VG) (N) Turmeric hummus, beetroot moutabel, preserved lemon, leafy green salad, flatbreads	185

FROM THE GRILL

CHALMAR BEEF RIBEYE 250g	320	HERB CRUSTED KAROO LAMB RACK	425
Speciality sauce and hand-cut fries		Potato gratin, green beans, rooibos jus	
CHALMAR BEEF FILLET 200g 295 300g 395		GRILLED PRAWNS 300g 315 500g 430	
Speciality sauce and hand-cut fries		Coconut rice, lemon butter, hand-cut fries	
OAK SMOKED BEEF BRISKET	350	GRILLED SALMON	440
Pomme purée, roasted onion, chimichurri		Pak choi, wilted greens, salsa verde	

MAINS

FISH & CHIPS Battered hake, citrus aioli, peas, hand-cut fries	225
LAMB RIGATONI (N) Braised lamb shoulder, roasted red peppers, Parmesan, basil	195
GRILLED LINE FISH Aubergine caponata, salsa verde, herbed oil	275
PAN-ROASTED PATAGONIAN CALAMARI Heirloom tomato, Sriracha aioli, hand-cut fries	245
CAPE SEAFOOD CURRY Coconut rice, sambals, papadum	335
GINJA CHICKEN (N) Jasmine rice, cucumber, peanut, coriander, pak choi	195
AUBERGINE & SWEET POTATO ROTOLO (V) (N) Mascarpone, hazelnuts, pumpkin seeds, smoky tomato sauce, Gruberg	155
CHICKPEA TIKKA (VG) Swiss chard, basmati, sambals, papadum	155
MAC & CHEESE (V) Boerenkaas Mornay, garlic, Parmesan crumble	195

BURGERS *Served with hand-cut fries*

WAGYU BEEF BURGER Cheddar, bacon, avocado, crispy onion	235
BLACK ANGUS BEEF BURGER Cheddar, pickles, tomato, Dijon mustard	195
CRISPY FISH Battered hake, citrus aioli, rocket	160
GINJA CHICKEN Southern fried chicken, sesame coleslaw, buttermilk ranch	135
PRAWN ROLL Cajun prawns, avocado, Marie Rose	295

SIDES

POMME FRITTE (V) (VG) Hand-cut organic potato chips, tomato sauce	45
WILTED CHARD (VG) Garlic, sunflower seeds	45
ROCKET SALAD (V) Parmesan, preserved lemon, olive oil dressing	45
TRUFFLED POMME LYONNAISE (V) Caramelised onion, thyme, truffle oil	55
GREEN BEAN ALMONDINE (V) (N) Flaked almond, parsley, brown butter	55

SAUCES

MUSHROOM & SHERRY SAUCE	55	GREEN PEPPERCORN SAUCE	40	GRUBERG MUSTARD CREAM	40
BEARNAISE SAUCE	45	BORDELAISE JUS	45	CHILLI & GARLIC BUTTER	35

DESSERTS

DARK CHOCOLATE FONDANT (V) (N) Peanut mousse, marshmallow ice cream	135	CITRON TORTE (V) Blueberry meringue, candied ginger	95
CRÈME BRÛLÉE (V) (N) Wild berry gelato, pistachio biscotti, chocolate ganache	100	APPLE TART FINE (V) (N) Salted caramel, vanilla gelato, candied pecans	95
CHAMPAGNE POACHED PEAR (VG) Coconut yoghurt, pepitas, sesame seed brittle	125		