



STARTERS

Bang Bang prawns R 110

Tempura crust, Sriracha Mayonnaise

Calamari R 100

Dusted in flour and oven grilled with lemon garlic butter or peri peri sauce or fried Mediterranean style with a classic tartare

Snails 3 ways R 110

Snails Bourguignon, Italian Gorgonzola and Spanish red pepper cream

Marrow bones R 85

Herb salted, oven roasted served with crushed tomato and basil pesto bruschetta

Smoked Springbok Carpaccio R 110

Shaved parmesan, rocket, biltong dust, coriander infused olive oil

Playing with samoosa's R 110

Every element of a prawn samoosa.... De-constructed all the way

Grilled chilli chicken livers R 80

Peri Peri sauce

Steak Tartare R 100

Raw beef fillet hand chopped to order, traditional garnishes for you to put together

Nacho's (V) R 75

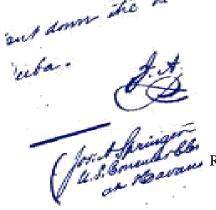
Guacamole, Pico de Gallo salsa, cheese curds with all the trimmings

Calamari and Chorizo R 105

Chilli, olives and lemon garlic butter with wilted spinach and tomatoes

Mushrooms Bruschetta R 85

Mixed Mushrooms, cream & Italian Herbs



SALADS

Pear and blue cheese **R 100**

Roasted beets, candied pecans, chilli and honey dressing

Salt and pepper calamari salad R 100

Asian nim jam dressing

Citrus Prawn salad R 130

Mixed greens, prawns, grapefruit, oranges, basil, honey and orange dressing

Lentil feta and pecan salad **R 95**

Basil leaves, mixed greens and Sweet Sevilliana dressing

Caesar's Salad R 105

House cured lardons, coddled egg, romaine lettuce, Avo, shaved parmesan and anchovy croutons.

Table Greek salad R 155 Greek salad R 95



VEGETARIAN

Stir Fried Vegetables

R145

Rice, Mushrooms, vegetables, soya sauce, cashews, chilli & coriander.

Mushroom Risotto

R165

Wild exotic mushrooms, parmesan and herbs

Spring Linguini

R145

Baby tomato, lemon zest, mushroom, rocket, chilli & basil pesto

Fettuccine Havana

R145

Roasted peppers, mushrooms, chilli, sofrito cream & oregano

Thai Green Curry

R145

Mixed Mediterranean vegetables, coconut milk, chilli, basil



GRILL

BEEF 200gram 300gram 400gram 600gram

T Bone (Dry aged) R240 R285

Fillet R190 R240 R280

Rump R165 R205 R250

Sirloin R165 R205

Rib Eye R195 R245

Fillet on the bone R295 (500g)

Venison R210

Ostrich R210

Sauces R36

Roasted garlic, whiskey, thyme, shallots and cream Béarnaise

Rum and BBQ Mushroom

Cheese Pepper

Red wine and pearl onion Cheese and jalapeno

Peri Peri Blue cheese

Chimichurri

TOPPINGS

Prawn and porcini béarnaise **R80** Extra Crayfish SQ

Crispy bacon and camembert **R60** Extra Prawn SQ

Grilled Avocado, bacon and feta basil pesto **R55**

Mussel's, whiskey, thyme and cream **R55**

Bacon, blue cheese, roasted tomatoes **R60**



LAMB

Lamb Chops 300g **R195** grilled, sea salt, lemon, mint, cumin

Lamb Chops 400g **R255** grilled, sea salt, lemon, mint, cumin

Slow Roasted Lamb Shank **R320** mash, seasonal vegetables, rosemary jus

POULTRY

Chicken and Prawn Curry **R210**Basmati rice, curry condiments

Deboned Chicken peri-peri **R190** Chilli butter, Havana braised vegetables and chips

Whole Baby Chicken peri-peri **R195**Chilli butter, Havana braised vegetables and chips

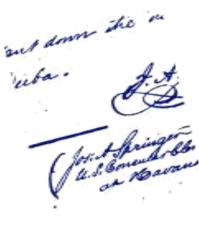
Pollo Cilantro R175

Chicken fillets, coriander, lemon, chorizo, baby tomatoes and black olives with parmesan mash and Havana braised vegetables

Chicken Havana R195

Lemon shrimp and mustard jus, mushroom and parmesan mashed potatoes, Havana braised vegetables

Ostrich Au Poivre **R220**Peppercorn jus, black olive mashed potato





PORK



Tomahawk grilled rack chop BBQ basting **R195**Wasabi and green onion mash, wok seared vegetables

Smoked House Ribs **R260** Smokey BBQ basting

Pork Ribeye Steak **R170**Sweet potato, butternut and mushroom sauce

Pork Belly R195

Cider apple and bacon cream reduction, onto parmesan and pesto mash with Havana braised vegetables

FISH AND SHELL FISH

(Our Line fish catch changes daily, ask your waiter for daily specials)

Linguini Seafood **R245**

Calamari, mussels, prawns, clams, lemons, Rocket, lemon zest, baby tomatoes, creamy white wine & garlic sauce, touch of chilli.

Grilled Line fish **R210**Lemon butter

Coconut Line fish **R210**

Cilantro, ginger and lime, Havana braised vegetables and wasabi mash

Line Fish & Prawns R250

Topped with prawns, creamy white wine and garlic sauce, green beans, sweet potato and butternut

Calamari **R210**

Grilled with lemon garlic butter or Peri-Peri served with Marie Rose and tartare sauce

Scampi R245

Prawn parmesan crust fried Mediterranean style, house tartare, Smoked Marie Rose sauce

Sugar glazed Norwegian salmon \mathbf{SQ} Tandoori cream, braised vegetables and wasabi mash

Grilled Seafood platter **SQ** (Selection changes daily ask your waiter)

Grilled Crayfish tails **SQ** With Sriracha butter on chardonnay risotto

Prawns **SQ**

Langoustines SQ





VEGETABLES AND SIDES

Baked Sweet potato R30	Mashed potatoes	R35
Steamed vegetables R45	Crispy onion rings	R35
Salt baked potato R35	Creamed spinach	R40
Sautéed garlic mushrooms R45	Green salad R55	
Greek salad R75	Mushroom risotto	R50

Desserts



Ices & Sorbets, house made Cookies **R55**Home-made selection, check with your waiter for today's flavours

Crème Brule
Flavours change daily **R60**

Hot Chocolate Fondant **R75**Liquid Callebaut dark chocolate centre

Pecan Nut Bread Pudding **R60**Butterscotch sauce, apple compote, ice cream

Double Chocolate Brownie **R65**With Cream, Chocolate Sauce, and Candied Pecans

Affogato **R55**Ice cream, Espresso Shot, and a
Chocolate Chip Biscuit

Dessert of The Day **R80**

Strance