

# Dinner Menu



trading hours 17h00 until 21h30

**mezze plate** 100  
homemade bread, marinated olives, feta & humus seasoned with dukkha

## Starters

**chef's choice soup of the day** 95  
**fresh Saldanha Bay oysters** 45 ea  
naked or dressed with a house granita

**Island Café salad (V)(G)** 120  
assorted garden greens, rocket, sundried tomato & pickled vegetables  
- add smoked salmon 80

**grain salad (V)(G)** 110  
quinoa, couscous, roast seasonal veg, fresh herbs & feta, cashew with basil pesto dressing

**carpaccio tortellini** 140  
folded venison carpaccio filled with whipped brie, crème fraiche, balsamic caviar, salsa Verde & crisp ciabatta

**prawn ceviche** 165  
prawns in a citrus & miso dressing with herb aioli, mango, avocado salsa, crisp black focaccia

## Main Course

*Small Bigger*

**prawn aglio olio nero** 195 | 295  
with confit prawn oil, black spaghetti, lemon, garlic, fresh herbs & parmesan

**roasted butternut & sage tagliatelle (V)** 130 | 195  
with pinenuts & parmesan

**forest mushroom risotto (V)** 140 | 250  
sautéed forest mushrooms with fresh herbs, parmesan and truffle infusion

**honey & thyme glazed pork belly** 170 | 290  
with roasted paprika pineapple & beetroot, baby potatoes, lime emulsion & cider gel

**pan-seared line-fish of the day** SQ  
with summer vegetables, split herb velouté & chardonnay, saffron caviar

**Bo-kaap seafood curry** 285  
fresh seafood simmered in Doretta's secret spice & tomato curry with steamed coconut rice, cucumber, yoghurt & pickled coconut

**Karoo lamb shin ossobuco** 320  
slow baked lamb knuckle in a rich red wine with crisp fried saffron arancini, green bean & citrus gremolata

**pan-seared beef fillet** 285  
served with fondant potatoes, baby carrots, baba ghanoush, split black garlic jus & dukkha

**oven roast ostrich fillet** 260  
served on a roast cauliflower cloud and forest mushroom and pear ragout

### FROM THE GRILL

chicken supreme	120	line-fish of the day	SQ
21 day aged 250g sirloin steak	150	ostrich fillet	140
beef fillet steak 200g	210	6 grilled queen prawns	180

### ADD ON'S

leaf salad with raspberry & honey dressing	60	flavored butter	25
steamed coconut Jasmine rice	30	red wine beef jus	20
roasted seasonal vegetables	65	homemade fruit chutney	20
potato pavé	65	smoked mustard Chimichurri	15
rustic fries	60		