

# lunch menu

trading hours 12h00 until 16h00



<b>winter salad</b>	<b>R80</b>
assorted garden greens, rocket, feta, sundried tomato & pickled vegetables add smoked salmon	<b>R35</b>
<b>fresh Saldanha bay oyster</b>	<b>R25 ea</b>
naked or dressed w an apple & lemongrass granita	
<b>chef's choice soup</b>	<b>R65</b>
<b>pulled pork belly focaccia</b>	<b>R105</b>
w feta, cherry tomatoes & pesto	
<b>all day brekkie</b>	<b>R65</b>
fried eggs, streaky bacon, sauteed cherry tomatoes & toasted farm bread	
<b>chicken wrap</b>	<b>R75</b>
cheddar, tomato, strips of chicken, avocado, paprika mayo	
<b>roast chicken &amp; cous sous salad</b>	<b>R125</b>
roasted seasonal veg, fresh herbs & grilled chicken breast w basil pesto dressing	
<b>line-fish of the day</b>	<b>R130</b>
pan seared w roasted garlic & herb butter, tomato relish, crispy fries & steamed vegetables	
<b>"D's" seafood curry</b>	<b>R165</b>
fresh seafood simmered in a "Bo-kaap" spiced tomato curry w steamed coconut rice, cucumber, yoghurt & pickled coconut	
<b>"Charlesford Farm" pork kassler</b>	<b>R125</b>
w smoked butter mash potato, roast vegetables & pomegranate dressing	
<b>flame grilled 200gr "Angus" sirloin steak</b>	<b>R150</b>
butternut puree, rocket & herbed crushed potato salad	
<b>island café burger</b>	<b>R125</b>
200gr beef patty, onion marmalade, crispy bacon, sesame bun & chips	
<b><u>toasties</u> on homemade farm bread &amp; relish</b>	<b>R55</b>
cheese, onion & chutney roast chicken mayo gypsy ham, cheddar, tomato seasonal vegetables & pesto	
<b><u>something sweet</u></b>	
ice-cream sundae of the day	<b>R65</b>
vanilla panna cotta w marinated fruits in honey & orange blossom	<b>R55</b>
lemon meringue	<b>R45</b>
baked vanilla cheesecake w berry compote & crème Chantilly	<b>R55</b>
carrot cake w cream cheese frosting & pecan nuts	<b>R50</b>

We are a green hotel, using bio-degradable consumables as far as possible.  
We support the local economy with a farm to table ethos and employ local residents embracing the indigenous cultures.  
Please rate your experience on trip advisor

# dinner menu



trading hours 17h00 until 20h00

<b>winter salad</b>	<b>R80</b>
assorted garden greens, rocket, feta, sundried tomato & pickled vegetables add smoked salmon	<b>R35</b>
<b>fresh Saldanha bay oyster</b>	<b>R25 ea</b>
naked or dressed w an apple & lemongrass granita	
<b>chef's choice soup</b>	<b>R65</b>
<b>pulled pork belly focaccia</b>	<b>R105</b>
w feta, cherry tomatoes & pesto	
<b>"Patagonian" squid &amp; chouriso</b>	<b>R95</b>
in a spiced tomato ragout, garlic mayo & grilled farm-house bread	
<b>flame grilled chicken breast</b>	<b>R120</b>
on tagliatelle, cherry tomatoes, parsley, garlic & parmesan, dressed w olive oil	
<b>line-fish of the day</b>	<b>R130</b>
pan seared w roasted garlic & herb butter, tomato relish, crispy fries & steamed vegetables	
<b>"D's" seafood curry</b>	<b>R165</b>
fresh seafood simmered in a "Bo-kaap" spiced tomato curry w steamed coconut rice, cucumber, yoghurt & pickled coconut	
<b>"Charlesford Farm" pork kassler</b>	<b>R125</b>
w smoked butter mash potato, roast vegetables & pomegranate dressing	
<b>200gr "Angus" fillet steak</b>	<b>R210</b>
<b>Lazy aged 300gr rump steak</b>	<b>R180</b>
<b>flame grilled 200gr "Angus" sirloin steak</b>	<b>R150</b>
a choice of the above steaks served w butternut puree, rocket & herbed crushed potato salad	
<b>island café burger</b>	<b>R125</b>
200gr beef patty, onion marmalade, crispy bacon, sesame bun & chips	
<b><u>something sweet</u></b>	
<b>ice-cream sundae</b> of the day	<b>R65</b>
<b>vanilla bean panna cotta</b> marinated season berries & biscotti	<b>R55</b>
<b>sticky toffee pudding</b> w an apricot ice-cream	<b>R45</b>
<b>cheese platter</b> assorted local cheese served w homemade preserves & crackers	<b>R120</b>

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