

# dinner menu

trading hours 17h00 until 21h30



## starters

### **bread plate**

homemade breads w a forest mushroom butter

R35

### **Island Café summer salad (V)(G)**

assorted garden greens, rocket, sundried tomato & pickled vegetables

R85

- add smoked salmon

R45

### **duck liver parfait**

w apple gel, almond crumble & grilled flat bread

R115

### **summer grain salad (V)(G)**

roasted seasonal vegetables, fresh herbs & feta, cashew w basil pesto dressing

R95

- add grilled lamb kofta

R85

### **smoked springbok loin & melon salad**

w fresh melon, peppered feta, pickled red onion

R125

### **chef's choice soup**

R65

### **fresh Saldanha bay oyster**

naked or dressed w a house granita

R25 ea

### **"Patagonian" squid & chorizo**

in a spiced tomato ragout, garlic mayo & grilled baquet

R110

## main course

### **pan-seared line-fish of the day**

w roasted garlic, herb butter & steamed green vegetables

SQ

### **"Saldanha bay" mussel Bouillabaisse**

steamed mussels simmered in a rich tomato ragout w crispy baguet

R145

### **"D's" seafood curry**

fresh seafood simmered in a "Bo-kaap" spiced tomato curry

w steamed coconut rice, cucumber, yoghurt & pickled coconut

R180

### **basil pesto penne (V)**

w goat's cheese & pickled porcini mushrooms

R110

### **flame grilled chicken breast**

on tagliatelle, cherry tomatoes, parsley, garlic & parmesan, dressed w olive oil

R135

### **slow roast pork belly**

w smoked butter mash potato, roast vegetables & pomegranate dressing

R195

### **"Angus" fillet steak**

R210

### **Lazy aged rump steak**

R180

### **flame grilled "Angus" sirloin steak**

R165

a choice of the above steaks served w buttery garden pea puree, rocket, herbed crushed potato & pickled forest mushrooms

## something sweet

**chocolate brûlée** w cocoa nib curd, ginger crumble & "stracciatella" ice-cream

R75

**vanilla bean panna cotta** marinated season berries & biscotti

R55

**sticky toffee pudding** w an apricot ice-cream

R45

**cheese platter** assorted local cheese served w homemade preserves & crackers

R120

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.

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