

Dinner Menu



trading hours 17h00 until 21h30

starters

bread plate	55
homemade breads with forest mushroom or salted butter	
Island Café salad (V)(G)	105
assorted garden greens, rocket, sundried tomato & pickled vegetables	
- add smoked salmon	50
grain salad (V)(G)	85
quinoa, couscous roasted seasonal vegetables, fresh herbs & feta, cashew with basil pesto dressing	
octopus carpaccio	90
with crème fraiche, caper berry, salsa verdi & crisp ciabatta	
chef's choice soup of the day	75
fresh Saldanha Bay oysters	30 ea
naked or dressed with a house granita	
prawn & avo	120
poached queen prawns, sushi rice & avocado salsa, sriracha mayonnaise	
Romesco pappardelle pasta (V)	95 140
Spanish style red pepper sauce, goat's cheese & pickled beetroot	
forest mushrooms & potato gnocchi (V)	115 190
with parsnip cloud, roast & pickled forest mushrooms	
honey & thyme glazed pork belly	95
with apple beignet & mustard mayonnaise	

main course

pan-seared line-fish of the day	SQ
fresh steamed asparagus, roast onion cream with parsnip & herb puree	
Bo-kaap seafood curry	220
fresh seafood simmered in Doretta's secret spice & tomato curry with steamed coconut rice, cucumber, yoghurt & pickled coconut	
flame grilled chicken breast	195
ancient grains, roasted butternut, pomegranate dressing & fresh apple	
"osso buco" style springbok shin	220
with minted pea puree, sweet potato fondant & butternut, broccolini "gremolata"	

flame grilled 200g Ribeye steak	280
or	
200g Angus sirloin steak	205
a choice of the above steaks served w roasted vegetable puree, rocket herbed crushed potato salad, pickled beet & radish, herbed butter & red wine jus	

cheese platter assorted local cheese served w homemade preserves & crackers	150
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something sweet

chocolate custard slab with cocoa nib curd, cherry crumble & "stracciatella" ice-cream	80
vanilla bean pannacotta with marinated seasonal berries & biscotti	70
sticky toffee pudding with date puree & cassata ice-cream	75

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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