

# Dinner Menu



trading hours 17h00 until 21h30

## starters

<b>bread plate</b>	55
homemade breads with forest mushroom or salted butter	
<b>Island Café salad (V)(G)</b>	110
assorted garden greens, rocket, sundried tomato & pickled vegetables	
- add smoked salmon	50
<b>grain salad (V)(G)</b>	90
quinoa, couscous roast seasonal veg, fresh herbs & feta, cashew with basil pesto dressing	
<b>octopus carpaccio</b>	95
with crème fraiche, caper berry, salsa verdi & crisp ciabatta	
<b>chef's choice soup of the day</b>	80
<b>fresh Saldanha Bay oysters</b>	35 ea
naked or dressed with a house granita	
<b>prawn &amp; avo</b>	120
crisp fried queen prawns, sushi rice & avocado salsa, sriracha mayonnaise	
<b>Romesco pappardelle pasta (V)</b>	95   140
Spanish style red pepper sauce, goat's cheese & pickled beetroot	
<b>forest mushrooms &amp; potato gnocchi (V)</b>	115   190
with parsnip cloud, roast & pickled forest mushrooms	
<b>honey &amp; thyme glazed pork belly</b>	100
with apple beignet & mustard mayonnaise	
<b><u>main course</u></b>	
<b>pan-seared line-fish of the day</b>	SQ
fresh steamed broccolini, roast onion cream with parsnip & herb puree	
<b>Bo-kaap seafood curry</b>	220
fresh seafood simmered in Doretta's secret spice & tomato curry with steamed coconut rice, cucumber, yoghurt & pickled coconut	
<b>flame grilled chicken breast</b>	195
ancient grains, roasted butternut, pomegranate dressing & fresh apple	
<b>"osso buco" style springbok shin</b>	225
with minted pea puree, potato fondant, broccolini "citrus gremolata"	

<b>flame grilled 200g Ribeye steak</b>	240
or	
<b>200g Angus sirloin steak</b>	185
w roasted vegetable puree, rocket herbed potato salad, pickled beet & radish & red wine jus	

**cheese platter** assorted local cheese served w homemade preserves & crackers 155

## something sweet

<b>chocolate custard slab</b> with cocoa nib curd, cherry crumble & "stracciatella" ice-cream	85
<b>vanilla bean pannacotta</b> with marinated seasonal berries & biscotti	75
<b>sticky toffee pudding</b> with date puree & cassata ice-cream	80
<b>baklava</b> with orange mousse, Turkish delight, macadamia nut butter & vanilla ice-cream	95
<b>baked apple pudding</b> with whiskey apple compote, smoked spicy pistachio praline	80