

# Lunch Menu



trading hours 12h00 until 16h00

<b>island café salad (v)(g)</b>	110
assorted garden greens, rocket, feta, sundried tomato & pickled vegetables add smoked salmon	50
<b>fresh Saldanha bay oyster</b>	35 each
naked or dressed w watermelon granita	
<b>chef's choice soup</b>	80
<b>roasted vegetable flatbread</b> w couscous, basil pesto & avocado	120
<b>all day brekkie</b>	95
fried eggs, streaky bacon, sautéed cherry tomatoes & toasted farm bread	
<b>chicken wrap</b>	100
cheddar, tomato, strips of chicken, cream cheese, crispy chips & beetroot relish - extra avocado <b>30</b>	
<b>roast chicken &amp; cous sous salad</b>	185
roasted seasonal veg, fresh herbs & grilled chicken breast w basil pesto dressing	
<b>line-fish of the day</b>	145
crisp fried battered fish w tartar sauce & crispy chips	
<b>"D's" seafood curry</b>	240
fresh seafood simmered in a "Bo-kaap" spiced tomato curry w steamed coconut rice, cucumber, yoghurt & pickled coconut	
<b>"Charlesford Farm" pork belly</b>	195
w roast baby potatoes, vegetables & aubergine chutney	
<b>flame grilled 200gr sirloin steak</b>	185
butternut puree, rocket & herbed crushed potato salad, pickled baby beetroot & radish & garlic herb butter	
<b>island café burger</b>	145
200gr beef patty, onion marmalade, bacon, cheddar, sesame bun & chips	
<b><u>toasties</u></b> on homemade farm bread & relish	85
cheese, onion & chutney roast chicken mayo gypsy ham, cheddar, tomato seasonal roast vegetables & pesto	
<b><u>something sweet</u></b>	
<b>Marco's homemade ice-cream</b> see your waiter for our selection	30 per scoop
<b>vanilla panna cotta</b> w marinated fruits in honey & orange blossom	75
<b>sticky toffee pudding</b> with date puree, almond crunch & cassata ice-cream	70
<b>lemon meringue pie</b>	60
<b>baked vanilla cheesecake</b> w berry compote & crème Chantilly	70
<b>carrot cake</b> w cream cheese frosting & pecan nuts	50

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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