

Dinner Menu



trading hours 17h00 until 21h30

starters

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| bread plate homemade breads with forest mushroom or salted butter | 60 |
| Island Café salad (V)(G) assorted garden greens, rocket, sundried tomato & pickled vegetables - add smoked salmon | 110 50 |
| grain salad (V)(G) quinoa, couscous roast seasonal veg, fresh herbs & feta, cashew with basil pesto dressing | 90 |
| octopus carpaccio with crème fraiche, caper berry, salsa verdi & crisp ciabatta | 95 |
| chef's choice soup of the day | 80 |
| fresh Saldanha Bay oysters naked or dressed with a house granita | 35 ea |
| prawn & avo crisp fried queen prawns, sushi rice & avocado salsa, sriracha mayonnaise | 120 |
| Romesco pappardelle pasta (V) Spanish style red pepper sauce, goat's cheese & pickled beetroot | 95 140 |
| forest mushrooms & potato gnocchi (V) with caramelized cauliflower cloud, roast & pickled forest mushrooms | 115 190 |
| honey & thyme glazed pork belly with apple beignet & mustard mayonnaise | 100 |
| <u>main course</u> | |
| pan-seared line-fish of the day fresh steamed baby vegetables, confit tomatoes, vanilla & lime velouté | SQ |
| Bo-kaap seafood curry fresh seafood simmered in Doretta's secret spice & tomato curry with steamed coconut rice, cucumber, yoghurt & pickled coconut | 240 |
| flame grilled chicken breast ancient grains, roasted butternut, pomegranate dressing & fresh apple | 195 |
| venison "pie" with a white bean cassoulet, citrus Gremolata & scented carrot puree | 225 |

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| pan seared 200g tender loin steak | 290 |
| or | |
| 200g Angus sirloin steak | 195 |
| w roasted vegetable puree, rocket herbed potato salad, pickled beet & radish & red wine jus | |

cheese platter assorted local cheese served w homemade preserves & crackers 180

something sweet

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| chocolate custard slab with cocoa nib curd, cherry crumble & "stracciatella" ice-cream | 90 |
| vanilla bean pannacotta with marinated seasonal berries & biscotti | 80 |
| sticky toffee pudding with date puree, almond crunch & cassata ice-cream | 80 |
| baklava with orange mousse, Turkish delight, macadamia nut butter & vanilla ice-cream | 95 |
| Baba au Rhum with bay leaf anglaise, pistachio cremeaux & honeycomb | 70 |

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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