

Lunch Menu



trading hours 12h00 until 16h00

island café salad (v)(g)	110
assorted garden greens, rocket, feta, sundried tomato & pickled vegetables	
add smoked salmon	50
fresh Saldanha bay oyster	35 each
naked or dressed w watermelon granita	
chef's choice soup	80
roasted vegetable flatbread w couscous, basil pesto	120
- extra avocado	30
all day brekkie	95
fried eggs, streaky bacon, sautéed cherry tomatoes & toasted farm bread	
chicken wrap	100
cheddar, tomato, strips of chicken, cream cheese, crispy chips & beetroot relish	
- extra avocado	30
roast chicken & cous sous salad	195
roasted seasonal veg, fresh herbs & grilled chicken breast w basil pesto dressing	
line-fish of the day	165
crisp fried battered fish w tartar sauce & crispy chips	
"D's" seafood curry	240
fresh seafood simmered in a "Bo-kaap" spiced tomato curry	
w steamed coconut rice, cucumber, yoghurt & pickled coconut	
"Charlesford Farm" pork belly	195
w roast baby potatoes, vegetables & aubergine chutney	
flame grilled 200gr sirloin steak	195
seasonal vegetable puree, rocket & herbed crushed potato salad,	
pickled baby beetroot & radish with red wine jus	
island café burger	155
200gr beef patty, onion marmalade, bacon, cheddar, sesame bun & chips	
<u>toasties</u> on homemade farm bread & relish	95
cheese, onion & chutney	
roast chicken mayo	
gypsy ham, cheddar, tomato	
seasonal roast vegetables & pesto	
<u>something sweet</u>	
Marco's homemade ice-cream see your waiter for our selection	40 per scoop
vanilla panna cotta w marinated fruits in honey & orange blossom	80
sticky toffee pudding with date puree, almond crunch & cassata ice-cream	80
lemon meringue pie	70
baked vanilla cheesecake w berry compote & crème Chantilly	80
carrot cake w cream cheese frosting & pecan nuts	60
<u>shakes</u>	95
boozy nut job with biscotti, Frangelico & homemade ice-cream	
boozy nut job 2 with Bacardi, Triple-sec candied pecans & nougat ice-cream	

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.

Please rate your experience on trip advisor

PLEASE NOTE, PRICES SUBJECT TO CHANGE