

# Dinner Menu



trading hours 17h00 until 21h30

## starters

<b>mezze plate</b>	80
homemade bread, marinated olives, feta & humus seasoned with dukkha	
<b>Island Café salad (V)(G)</b>	110
assorted garden greens, rocket, sundried tomato & pickled vegetables	
- add smoked salmon	65
<b>grain salad (V)(G)</b>	100
quinoa, couscous roast seasonal veg, fresh herbs & feta, cashew with basil pesto dressing	
<b>carpaccio tortellini</b>	130
folded venison carpaccio filled with whipped brie, crème fraiche, balsamic caviar, salsa verde & 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>Vannamei prawn boudin</b>	150
tabbouleh, lime caviar, black sesame mayonnaise & lemon gel	
<b>roasted butternut &amp; sage tagliatelle (V)</b>	100   160
with pinenuts & parmesan	
<b>forest mushroom &amp; potato gnocchi (V)</b>	120   190
with caramelized cauliflower cloud, roast & pickled forest mushrooms	
<b>honey &amp; thyme glazed pork belly</b>	120
with apple beignet & mustard mayonnaise	

## main course

<b>pan-seared line-fish of the day</b>	SQ
fresh baby vegetables, confit tomatoes, vanilla & lime velouté	
<b>prawn Aglio olio nero</b>	245
with confit prawn oil, black spaghetti, lemon, garlic, fresh herbs & Parmigiana	
<b>Bo-kaap seafood curry</b>	250
fresh seafood simmered in Doretta's secret spice & tomato curry with steamed coconut rice, cucumber, yoghurt & pickled coconut	
<b>flame grilled chicken breast</b>	205
ancient grains, roasted butternut, pomegranate dressing & fresh apple	
<b>slow cooked springbok shank</b>	230
in a crisp vol-au-vent with a white bean cassoulet, citrus Gremolata & scented carrot puree	
<b>roast lamb saddle</b>	275
steamed broccolini, roasted garlic mayo & black olive oil, crispy layered potato, salsa verde	
<b>250g Angus sirloin steak</b>	205
w roasted vegetable puree, rocket herbed potato salad, pickled beet & radish & red wine jus	

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

## something sweet

<b>chef's choice crème</b>	70
<b>vanilla bean &amp; lemongrass pannacotta</b> with marinated seasonal berries & biscotti	80
<b>sticky toffee pudding</b> with date puree, almond crunch & cassata ice-cream	80
<b>Baba au Rhum</b> 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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