

# 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	65
<b>fresh Saldanha bay oyster</b>	35 each
naked or dressed with house granita	
<b>chef's choice soup</b>	80
<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 & homemade chutney	
- extra avocado	30
<b>roast chicken &amp; cous sous salad</b>	205
roasted seasonal veg, fresh herbs & grilled chicken breast w basil pesto dressing	
<b>line-fish of the day</b>	175
crisp fried battered fish w tartar sauce & crispy chips	
<b>"D's" seafood curry</b>	250
fresh seafood simmered in a "Bo-kaap" spiced tomato curry	
w steamed coconut rice, cucumber, yoghurt & pickled coconut	
<b>slow roasted pork belly</b>	205
w roast baby potatoes, seasonal vegetables, chef's choice chutney & red wine jus	
<b>flame grilled 250gr sirloin steak</b>	205
seasonal vegetable puree, rocket & herbed crushed potato salad,	
pickled baby beetroot & radish with red wine jus	
<b>island café burger</b>	165
200gr beef patty, onion marmalade, bacon, cheddar, sesame bun & chips	
<b>NOT SO FLATBREAD</b>	
a selection of the below toppings served on fresh baked crisp flat bread	
seasonal roast vegetables w couscous, feta & basil pesto	95
bacon, fig, blue cheese & herb cream cheese	100
pulled pork, mayo, pickled pear, rocket & berry compote	105
gypsy ham, camembert, herb cream cheese & red onion marmalade	110
- add extra avocado	30
<b>toasties</b> - cheese & tomato or chicken mayo on homemade farm bread & chutney	95
<b>SOMETHING SWEET</b>	
<b>Marco's homemade ice-cream</b> see your waiter for our selection	40 per scoop
<b>vanilla &amp; lemongrass panna cotta</b> w marinated fruits in honey & orange blossom	80
<b>sticky toffee pudding</b> with date puree, almond crunch & cassata ice-cream	80
<b>lemon meringue pie</b>	70
<b>baked vanilla cheesecake</b> w berry compote & crème Chantilly	80
<b>carrot cake</b> w cream cheese frosting & pecan nuts	60
<b>BOOZY SHAKES</b>	95
<b>vanilla ice-cream</b> with biscotti & Frangelico	
<b>nougat ice-cream</b> with Bacardi, Triple-sec candied pecans	

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