

Dinner Menu



trading hours 17h00 until 21h30

mezze plate	80
homemade bread, marinated olives, feta & humus seasoned with dukkha	
chef's choice soup of the day	80
fresh Saldanha Bay oysters	35 ea
naked or dressed with a house granita	
Island Café salad (V)(G)	110
assorted garden greens, rocket, sundried tomato & pickled vegetables	
- add smoked salmon	65
grain salad (V)(G)	100
quinoa, couscous roast seasonal veg, fresh herbs & feta, cashew with basil pesto dressing	
carpaccio tortellini	130
folded venison carpaccio filled with whipped brie, crème fraiche, balsamic caviar, salsa verde & crisp ciabatta	
honey & thyme glazed pork belly	120 245
with apple beignet & mustard mayonnaise	
poached prawn & avocado	140
served with avocado salsa, cashew nuts, crème fraiche, gazpacho & crisp ciabatta	
prawn Aglio olio nero	120 245
with confit prawn oil, black spaghetti, lemon, garlic, fresh herbs & parmesan	
roasted butternut & sage tagliatelle (V)	110 175
with pinenuts & parmesan	
steamed Saldanha Bay black mussels	120 190
with fragrant coconut sauce and bruschetta	
pan-seared line-fish of the day	SQ
fresh baby vegetables, confit tomatoes, vanilla & lime velouté	
Bo-kaap seafood curry	250
fresh seafood simmered in Doretta's secret spice & tomato curry with steamed coconut rice, cucumber, yoghurt & pickled coconut	
roast lamb saddle	275
steamed broccolini, roasted garlic mayo & black olive oil, crispy layered potato, salsa verde	
pan-seared fillet steak	260
with roasted vegetable puree, baby onions and sweet potatoes dauphine	
roast fillet of smoked springbok	280
served on a roast cauliflower cloud and forest mushroom & pear ragout	

FROM THE GRILL

chicken supreme	105
line-fish of the day	SQ
Patagonia squid	150
8 Vannamei queen prawns	160
21 day aged 250g sirloin steak	145
Ostrich fillet	135

ADD ON'S

rocket & parmesan salad with balsamic pearls	70	homemade whipped butter	20
leaf salad with raspberry & honey dressing	50	fragrant coconut sauce	25
steamed coconut Jasmine rice	25	hollandaise	20
roasted seasonal vegetables	50	red wine beef jus	20
dauphine potatoes	55	homemade fruit chutney	20
rustic fries	45	smoked mustard Chimichurri	15

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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