

Lunch Menu



trading hours 12h00 until 16h00

fresh Saldanha bay oyster	35 each
naked or dressed with house granita	
chef's choice soup	80
all day brekkie	98
fried eggs, streaky bacon, green tomato chutney & toasted farm bread	
island café salad (v)(g)	110
garden greens, feta, sundried tomato, pickled vegetables & a honey raspberry dressing	
roasted vegetables & ancient grains (v)	100
roasted seasonal veg, feta, cashew, fresh herbs & basil pesto dressing	
add on the side	
- extra smoked salmon 65	
- 6 extra grilled Vannamei prawns 120	
- extra chicken breast 95	
home smoked chicken wrap	100
cheddar, tomato, parmesan dressing, cream cheese, crispy chips & homemade chutney	
- extra avocado 30	
smoked snoek paté	100
on homemade rye bread, crème fraîche, rocket, green onions, tomato, avocado & pickled red onions	
honey & thyme glazed pork belly	120 190
with spicy pickled veg & mustard mayonnaise	
fish of the day	175
crisp fried battered fish w tartar sauce & crispy chips	
summer prawn salad	220
6 pan-seared Vannamei prawns seasoned with a smoky mustard chimichurri served on garden greens, pumpkin seeds & pineapple cucumber dressing	
D's seafood curry	250
fresh seafood simmered in a "Bo-kaap" spiced tomato curry with steamed coconut rice, cucumber, yoghurt & pickled coconut	
island café burger	165
200gr beef patty, onion marmalade, bacon, cheddar, sesame bun & chips	
roast chicken & piperade	205
roasted baby potatoes, marinated olives, compressed tomatoes, roasted peppers, shaved parmesan and rocket with a basil pesto dressing	
flame grilled 250gr sirloin steak	205
served with a rocket & parmesan 3-way salad, balsamic pearls and a compound butter	
FLATBREAD	
• seasonal roast vegetables w couscous, feta & basil pesto	95
• bacon, fig, blue cheese & herb cream cheese	100
• smoked chicken, mayo, pickled pear, rocket & berry compote	105
▪ add extra avocado 30	
<i>the above options served on freshly baked flat bread</i>	
toasties - cheese & tomato or chicken mayo on homemade farm bread & chutney	95

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