

Dinner Menu



trading hours 17h00 until 21h30

mezze plate 80
homemade bread, marinated olives, feta & hummus seasoned with dukkha

Starter

chef's choice soup of the day 80

fresh Saldanha Bay oysters 40 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 70

grain salad (V)(G) 100

quinoa, couscous roast seasonal veg, fresh herbs & feta, cashew with basil pesto dressing

poached prawn & avocado 140

served with avocado salsa, cashew nuts, crème fraiche, gazpacho & crisp ciabatta

carpaccio tortellini 130

folded venison carpaccio filled with whipped brie, crème fraiche, balsamic caviar, salsa verde & crisp ciabatta

Main Course

Small Bigger

roasted butternut & sage tagliatelle (V) 110 | 175
with pinenuts & parmesan

honey & thyme glazed pork belly 120 | 245
with apple beignet & mustard mayonnaise

steamed Saldanha Bay black mussels 120 | 190
with fragrant coconut sauce and bruschetta

prawn Aglio olio nero 120 | 245
with confit prawn oil, black spaghetti, lemon, garlic, fresh herbs & parmesan

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 loin & crispy compressed lamb terrine 285
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 potato pavé

roast smoked Wildebeest 250
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 80

leaf salad with raspberry & honey dressing 60

steamed coconut Jasmine rice 25

roasted seasonal vegetables 60

potato pavé 55

rustic fries 50

homemade whipped butter 20

fragrant coconut sauce 25

hollandaise 20

red wine beef jus 20

homemade fruit chutney 20

smoked mustard Chimichurri 15