Lunch Menu

Island Café

trading hours 12h00 until 16h00

fresh Saldanha bay oyster **45 each**
naked or dressed with house granita

chef's choice soup **95**

all day brekkie **115**
fried eggs, streaky bacon, baked tomato & toasted farm bread

island café salad (v)(g) **120**
garden greens, feta, sundried tomato, pickled vegetables & a honey raspberry dressing

roasted vegetables & ancient grains (v) **110**
roasted seasonal veg, feta, cashew, fresh herbs & basil pesto dressing

add on the side
- extra smoked salmon **80**
- 6 extra grilled Vannamei prawns **180**
- extra chicken breast **120**

home-smoked chicken wrap **125**
cheddar, tomato, parmesan dressing, cream cheese, crispy chips & homemade chutney
- extra avocado **30**

smoked snoek paté **120**
on homemade rye bread, crème fraîche, rocket, green onions, tomato, avocado & pickled red onions

honey & thyme glazed pork belly **170 | 290**
with spicy pickled veg & mustard mayonnaise

fish of the day **185**
crisp fried battered fish w tartar sauce & crispy chips

hunter's pie & chips **230**
slow-cooked venison with mushroom & Red Bridge Porter, citrus gremolata, buttered vegetables, crème fraiche & pickled red cabbage

D's seafood curry **285**
fresh seafood simmered in a "Bo-kaap" spiced tomato curry with steamed coconut rice, cucumber, yoghurt & pickled coconut

island café burger **175**
200gr beef patty, onion marmalade, bacon, cheddar, sesame bun & chips

roast chicken & piperade **220**
roasted baby potatoes, marinated olives, compressed tomatoes, roasted peppers, shaved parmesan and rocket with a basil pesto dressing

flame grilled 250gr sirloin steak **230**
served with seasonal vegetables and a compound butter

FLATBREAD
- seasonal roast vegetables w couscous, feta & basil pesto **110**
- pulled pork, fig, blue cheese & herb cream cheese **105**
- smoked chicken, mayo, pickled pear, rocket & berry compote **110**
  - add extra avocado **30**

the above options served on freshly baked flat bread

toasties - cheese & tomato **70**| ham cheese & tomato **85**| smoked chicken mayo **85**

Lunch Menu continued.....

Island Café

selection of fruit juice **38**
orange, mango, pineapple, apple

coffees and hot beverages

single espresso	**30**
filter coffee	**34**
americano	**34**
cappuccino	**40**
flat white (double shot)	**46**
red cappuccino	**34**
latté (single shot)	**42**
iced coffee	**42**
hot chocolate	**50**
milo	**50**
decaf	**8**
almond milk	**12**
pouring cream	**8**
soya milk	**8**
oat milk	**8**
additional shot	**18**

add a flavor to your hot beverage **6**
hazelnut, vanilla or caramel

milk shakes
coffee **60** | chocolate **60** | milo **60** | strawberry **60** | vanilla **50**

boozy shakes **95**
vanilla ice-cream, biscotti & Frangelico
nougat ice-cream, Bacardi, Triple-sec & candied pecans

See our selection of local tea **32**

"THE WELLNESS GROUP" exotic teas 44

Harmutty: Special harvest black tea
Royal Darjeeling: First flush black tea
Emperor Sencha: Japanese green tea
Black Chai: Union of rare Indian spices
Moroccan Mint: Strong Sahara mint flavor
English Breakfast: Strong full bodied floral tea
Crème Caramel: Red-tea&sweet French spices
Vanilla Bourbon: Red tea with vanilla
Jasmine Queen: Jasmine-infused green tea
French Earl Grey: with bergamot & blue flowers

MOCKTAILS

Strawberry Daiquiri	**88**
Mojito	**78**
Pina Colada	**68**
Virgin Bloody Mary	**68**
Steel Works	**70**
Rock Shandy	**60**
Island Sunrise	**65**

LIGHT FIX

Mimosa	**70**
Bloody Mary	**88**
or spiced with chili & bacon	**9**