

JULY
2020

Winter MENU

BREAKFAST

(Served 09h00 – 10h45)

BREAKFAST PIZZA ^(P)

with sautéed red onion, mushroom, gypsy ham, cherry tomatoes, spinach, feta and egg

BENEDICT CROISSANT ^(P)

with bacon or smoked salmon, poached eggs and Hollandaise sauce

BON AMIS BREAKFAST ^(P)

with fried eggs, bacon, beef sausage, chakalaka, grilled mushroom, herbed tomato, rosti and toast

ROASTED BROWN MUSHROOM ^(V)

with creamed spinach, feta, poached eggs and panko-fried zucchini

GRILLED PORK BANGERS ^(P)

with sautéed onions, fresh tomato, bacon, eggs and toast

SALADS

CHICKEN CAESAR SALAD ^(P)

with anchovies, bacon and Parmesan shavings

TRADITIONAL CHUNKY ^(V)

GREEK SALAD

ROASTED BUTTERNUT, ^(V) ^(N)

FETA & CRANBERRY SALAD

STARTERS

(Served from 11h30)

FRIED PATAGONIAN CALAMARI ^(S) 85 / 160

with savoury rice, tartar sauce and lemon

SPICY CHICKEN LIVERS 70

with sun-dried tomatoes and Parmesan polenta

LOCAL BLACK MUSSELS ^(S) *90/**170

in a creamy garlic and white wine sauce with toasted focaccia bread
*half (12) or **full portion (24)

FOCACCIA ^(V) 75

garlic and onion or herb and onion
Select two dips: smoked snoek paté, hummus, tzatziki, blue cheese and fig paté

MAINS

(Served from 11h30)

115 BEEF BURGER 200G

with bacon, cheese and guacamole

CHICKEN BURGER

grilled or fried with a slice of cheese and mushroom sauce

ASIAN-BRAISED PORK BELLY

with stir-fried vegetables and wasabi mash

OXTAIL POTJIE

with garlic roasted mash, maple butternut and green beans

90 HOME-MADE CHICKEN AND MUSHROOM PIE

with pumpkin fritters in a caramel sauce

85 POTATO GNOCCHI

and truffle cauliflower purée, grilled florets, sautéed oyster mushrooms and sage beurre noisette

BEER BATTERED FISH AND CHIPS ^(S) 115

with homemade tartar sauce and lemon

BARBEQUE PORK LOIN RIBS ^(P) *140/**250

with chips, coleslaw and deep-fried onion rings *half (500g) or **full portion (1kg)

PIZZA

(Served from 11h00)

125 CHORIZO, BACON & GARLIC ^(P) 125

with caramelised onion and feta

105 CHICKEN TIKKA MASALA 120

with yellow pepper, red onion, crème fraîche and coriander

165 MARGHERITA 115

with grilled tomato and Fior Di Latte

180 FETA, AVOCADO & BACON ^(P) 115

MOROCCAN ROASTED LAMB 125

with hummus, tzatziki and fresh coriander

105 SMOKED SNOEK ^(S) 135

with caramelised onion chutney, green pepper and jalapeño chilli

SMOKED BABAGANOUSH & GRILLED ARTICHOKE ^(V) 115

with olives, hummus, basil and blush tomatoes

MEXICAN SPICY BEEF 130

with guacamole and crème fraîche

Vegan Cheese 20

Banting Bases (available for all pizzas) 35

Extra Toppings: 20

meat, cheese and avocado (each)

Fresh Vegetables 15

^(V) Vegetarian ^(P) Pork ^(S) Seafood ^(N) Contains Nuts

In-restaurant patrons 1.5 metre social distance. Tables setup to 2m distance for safety. All staff PPE compliant. Strict hygiene measures in place as per Government regulations. Table reservations available.



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PASTA

LINGUINE PASTA	105
with a choice of sauces:	
Pancetta, chilli and Napolitana sauce (P)	
Creamy bacon and mushroom sauce (P)	
Creamy mushroom and Parmesan sauce (V)	

DESSERT

MALVA PUDDING AND CUSTARD	55
CARAMEL TIRAMISÙ	65
CARROT CAKE	55
with cream cheese icing	

SUSHI

(Served from 11h00)

NIGIRI 2PC	
Norwegian Salmon (plain/sliced)	55
Tuna Loin (plain/sliced/seared)	55
Prawn	60
FASHION SANDWICHES 4PC	
Salmon and Avocado (plain/spicy/smoked)	75
Tuna Loin and Avocado (plain/spicy)	75
Prawn and Avocado	85
CRUNCH ROLL 8PC	
Salmon	85
Tuna	85
Prawn	100
MAKI ROLLS 6PC	
Salmon and Wasabi (plain/spicy)	75
Tuna and Wasabi (plain/spicy)	75
Prawn and Wasabi	90
Cucumber and Wasabi	45
Avocado	55
Crab	55
SALMON ROSES 4PC	105
topped with mayonnaise and caviar	
CALIFORNIA ROLLS 8PC	
Crabstick, Prawn, Avocado and Cucumber	85
Salmon, Avocado and Cucumber (plain/spicy)	80
Seared Tuna Loin, Avocado and Cucumber (plain/spicy)	80
Prawn, Avocado and Cucumber	85

TEMAKI HANDROLL 1PC	85
California, Crabstick, Prawn, Avocado, Cucumber and Mayonnaise	
Salmon, Avocado, Cucumber and Mayonnaise (plain/spicy)	85
Tuna, Avocado, Cucumber and Mayonnaise (plain/spicy)	85
Prawn, Avocado, Cucumber and Wasabi Mayonnaise	90
Vegetable, Avocado and Cucumber with carrot, cream cheese and sweet chilli	55

SUSHI SPECIALITIES

RAINBOW RELOADED	125
Prawn California wrapped in salmon and tuna topped with teriyaki sauce, mayonnaise and caviar	
SAMURAI ROLL	125
Salmon, tempura prawn, cucumber California wrapped in avocado and topped with teriyaki sauce	
SPICY PRAWN TEMPURA ROLL	95
Prawn tempura California topped with spicy prawn mayonnaise and drizzled with teriyaki	
SPICY PHILADELPHIA ROLL	100
Spicy cream cheese, avocado and cucumber California wrapped in smoked salmon	
WASABI STACK	85
Layers of salmon, tuna and wasabi topped with peanut mayonnaise	
RAINBOW ROLL	100
Prawn, avocado and cucumber wrapped with salmon, tuna and avocado	
ROCK SHRIMP TEMPURA	155
Spicy tuna or salmon, avocado and cucumber topped with shrimp tempura with a Japanese mayonnaise and sesame seeds	
FOUR X FOUR (4PC) (4PC)	110
Rainbow roll and rock shrimp tempura	

SUSHI SPECIALITIES

FOUR X FOUR VEGETABLE	95
Cooked mushroom, carrot, avocado and seasonal vegetables	
CRY ROLL	70
California roll with salmon and avocado topped with wasabi	
LION KING	65
California roll with biltong, avocado and topped with wasabi	
OUTSTANDING LADY	80
California roll with salmon, strawberry and cream cheese	
GRANITE SALMON ROSES	105
with spicy prawn, spring onion, mayonnaise and crispy panko crumbs	
CRAB SALAD	90
with cabbage, carrot, cucumber, lettuce, ginger and wasabi lime mayonnaise	
VOLCANO ROLL	115
Salmon crunch roll with seaweed, Sriracha mayonnaise, spring onion and toasted panko crumbs	
BAMBOO ROLL 4PC	140
with salmon, rice and avocado	
SASHIMI	85
SLICED RAW FISH 4PC	
Salmon	80
Tuna	95
Seared Spicy Tuna	95

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