

Breakfast

Open for breakfast daily : 09:00 – 12:00

Continental breakfast R60

Croissant, mini health muffin, toast, cheddar cheese, butter and a selection of preserves

Health breakfast R65

Granola, seasonal fruit, Bulgarian yoghurt and a swirl of honey

Kassler breakfast R85

Eggs, kassler cut, bacon, sautéed mushrooms and grilled tomato

Breakfast pan R74

Eggs, bacon, mushrooms, tomato, pork sausage and potato rosti

Kippers breakfast R75

Poached kippers napped with a tomato provencal served with scrambled egg and petit rocket salad

Alaskan breakfast R78

Smoked salmon, scrambled eggs, sautéed mushrooms on toast with dill cream cheese

Eggs benedict R95

English muffin, creamed spinach topped with bacon or smoked salmon and poached eggs, drizzled with hollandaise sauce

French toast R50

Berry compote and ice cream

French toast R55

Grilled bacon and maple syrup

French toast R60

Grilled bacon, banana and maple syrup

Omelette R70

Bacon, mushroom and mozzarella cheese

Omelette R58

Spinach and feta cheese

Omelette R62

Mushrooms, mozzarella cheese and tomato

Lunch & Dinner

Starters

Oysters served fresh on a bed of Foraged Kelp R22/R28 each

Naturally the best or Oysters Japanese, Cucumber, Pickled Ginger and Soya Dressing

Smoked Snoek Fishcakes R70

House Tomato and Cumin Jam, Cucumber Ribbons and Marinated Fennel

Salt and Pepper Squid R65

Crisp Calamari Tubes, Chilli Jam and Dressed Wild Rocket

Steamed Black Mussels R60

White Wine, Fennel and Cream

West Coast Soup R85

Fish, Mussels and Prawn with Tomato, Garlic and Lemon

Cured Klein Karoo Ostrich Carpaccio R95

Pickle Shimenji, Olive Soil and Roasted Vine Tomato

Peri-Peri Chicken Livers R50

House Peri-Peri Sauce, Parsley and Toasted Baguette

Beetroot, Pear and Blue Cheese Salad R95

Blue Cheese Dressing, Toasted Walnuts

Melon Rocket Salad R80

Melon Cubes, Feta and Toasted Pumpkin Seeds

Sunset Platter R75

Olives, Feta, Hummus, Pita Bread, Pickles and Preserves

Braised Leek and Anchovy Salad R85

Crisp Bacon, Sliced Egg, Wild Rocket and Dijon Dressing

Main Course

Cape Malay Seafood Curry R155

Tomato Sambals, Raita and Jasmine Rice

Polenta Crusted Hake R120

West Coast Mussels, Chorizo Sausage and Chickpeas

Line fish, Fennel and New Potato Salad accompanied with R140 & 145

Sauce Vierge

Olive and Caper dressing

Fish Taco R125

Deep Fried Hake Fillets, Tomato and Coriander Salsa, Sour Cream

Deep sea prawns Buttered new potatoes, dressed salad and harissa aioli

8 (R280), 12 (R380) or 16 (R480) Prawns

Braised Overberg Lamb Shoulder R195

Minted Garden Pea Puree, Spiced Rainbow Carrots and Bacon Jam

Aged Rib Eye R185

Rocket and charred onion salad, sweet potatoes and masala butter

Pork RackR165

Root vegetables and Madagascan green peppercorn sauce

(V) Butternut Rotolo R95

Hand rolled Pasta, Goats cheese, Pine nuts and Parmesan

(V) Foraged Mushrooms on Tagliatelli R100

Foraged Field mushrooms, Veloute, Parmesan Shavings and Wild herbs

Desserts

Crème Brule R55

Spun sugar and summer berry coulis

Baked Cheese Cake R57

Ginger crust and berry coulis

Flourless Chocolate Cake R65

Salted caramel popcorn and crème fraiche

Panna cotta R55

Cape velvet poached plums and almond soil

Cheese board R75

Cheese of the day, in-house pickles and preserves and Melba toast