



**SPICED MIXED OLIVES – 45**  
olives with chilli  
coriander - lemon (VV)

**ALL DAY MENU**  
12H00 - 16H00 & 18H30 - 22H00

**CRUMBED MUSHROOMS – 45**  
chilli aioli  
truffle parmesan (V/D/G)

**STARTERS & SALADS**

**APPLE & GORGONZOLA SALAD – 89**  
cranberries - toasted walnuts  
honey mustard dressing (V/N/D)

**SOUP OF THE DAY – 65**  
chef's choice (V/G)

**PRAWN COCKTAIL – 96**  
mary rose dressing - avocado (seasonal)  
marinated cucumber (D/G)

**PERUVIAN CEVICHE – 92**  
garlic & ginger marinated linefish of the day  
green peppers - spring onion - julienne carrots (G)

**SEASONAL GREEN SALAD – 82**  
crisp mixed lettuce - chunky tomatoes  
radish - house dressing - spicy green olives (V/D)

**GAME FISH TACO – 80**  
oriental slaw - guacamole  
tomatillo compote (N/G/D)

**MONDIALL BUFFALO WINGS – 75**  
buttermilk marinated  
aioli & oriental slaw (D)

**MONDIALL CAESAR SALAD – 98**  
crispy bacon - crumbed free range hen's egg  
anchovies - parmesan - croutons (D/G)  
add chicken – 32

**PORK BELLY – 98**  
honey & soy glazed - pineapple chutney  
micro coriander (G/D)

**STEAK TARTAR – 85**  
crostini - micro herbs  
parsley emulsion (D/G)

**CHEF'S GNOCCHI OF THE DAY – 85**  
chef's choice  
(seasonal veg / meat / fish) (N/D)

**OYSTERS NATURAL – 28**

— 3 Oysters & a glass of Bubbles —

Laurent Perrier Brut . . . . . 305    Laborie Brut . . . . . 148

**FISH & SEAFOOD**

**GAME FISH TACOS – 160**  
oriental slaw - guacamole  
tomatillo compote (N/G/D)

**CAPE HAKE & CHIPS (lunch only) – 155**  
ale battered - tartar sauce  
lemon - mushy peas (G/D)

**SEAFOOD PLATE – 345**  
linefish - squid - mussels - prawns  
oyster - side salad - sauce of choice (G/D)

**CHEF'S PAPPARDELLE OF THE DAY – 175**  
chef's choice - (seasonal veg / meat) (N/D)

**WEST COAST MUSSELS – 135**  
white wine velouté - toasted ciabiatta (D/G)

**SEARED ATLANTIC TUNA – 195**  
sesame seed & black pepper crust  
wasabi mash - asian greens (G/N/D)

**GRILLED MAURITIAN SEA BASS – 215**  
borlotti bean purée - almond & garlic  
sautéed fine beans - salsa vierge (N/D)

**PAN OF PRAWNS – 285**  
peri-peri or lemon sauce  
side salad (D)

**MAINS**

**HARISSA CHICKEN SALAD – 145**  
barley - toasted sunflower seeds  
baby leaves - greek yoghurt dressing (D/G)

**BAKED VEGETABLE MOUSSAKA – 165**  
layered mixed seasonal veg - rich tomato base  
house side salad (G/VV)

**CHARGRILLED RIBEYE – 225**  
free range - grass fed - portobello mushroom  
confit tomato - watercress

**STEAK TARTAR – 170**  
crostini - micro herbs - parsley emulsion (G/D)

**CHEF'S RISOTTO OF THE DAY – 165**  
seasonal veg / meat / fish - parmigiano (D/N/G)

**SIGNATURE LAMB CURRY – 185**  
traditional style - accompaniments (D/G)

**100% WAGYU BURGER – 148**  
cheddar - gherkins - umami ketchup  
hand-cut chips (G/D)

**CHEF'S GNOCCHI OF THE DAY – 170**  
chef's choice  
(seasonal veg / meat / fish) (D/N)

**PUDDING & CHEESE**

**BAKED ALASKA – 72**  
lemon ice cream  
italian meringue (V/D/N/G)

**NACHTMUSIK & VANILLA CHOCOLATE MOUSSE – 72**  
valrhona guanaja 70% - chocolate shell  
chocolate soil - fresh seasonal berries (D/V/N)

**TRIO OF SORBET – 75**  
seasonal selection of sorbets (VV)

**CHOCOLATE TART – 75**  
valrhona guanaja 70%  
shortbread - raspberries (V/D/G/N)

**CAMEMBERT 3 WAYS – 155**  
fig - truffle honey - macadamian nuts  
panko crumbed / baked phyllo pastry / plain (N/G/D/V)

**TONKA BEAN CHEESECAKE – 72**  
butterscotch caramel - fresh berries  
macadamian nuts (G/N/D/V)

**CRÈME CARAMEL – 72**  
madagascan vanilla - apple textures (D/V/N)

**CHEESE BOARD – 170**  
homemade preserves & crackers (N/G/D/V)

**SIDES & SAUCES**

**Tenderstem Broccoli – 40**  
**Herbed Green Salad – 35**

**Truffle - Parmesan Chips – 40**

**Steamed Market Vegetables – 35**  
**Peri-Peri / Lemon Sauce – 20**

V - Vegetarian    VV - Vegan    D- Contains Dairy    N- Contains Nuts    G - Contains Gluten  
All our meat, fish & poultry are sourced from reputable suppliers and ethical farming practices. Some items are seasonal and may change according to the mood of the market.  
We welcome all well-behaved children. Let us know if you have any food allergies. Prices include VAT. A discretionary 12% gratuity will be added to tables of 8 or more.



## AFTERNOON

16H00 - 18H00

### OYSTERS NATURAL – 28

1/2 Dozen – 145 - Dozen – 275

— 3 Oysters & a glass of Bubbles —

Laborie Brut . . . . . 148    Laurent Perrier Brut . . . . . 305

### — BAR SNACKS —

#### CRUMBED MUSHROOM – 45

chilli aioli  
truffle parmesan (V/D/G)

#### BILTONG – 65

SPICY ROASTED MIXED NUTS (N) – 65

#### SPICED MIXE OLIVES – 45

olives with chilli  
coriander - lemon (VV)

### — SALADS & STARTERS —

#### APPLE & GORGONZOLA SALAD – 89

cranberries - toasted walnuts  
honey mustard dressing (V/N/D)

#### SOUP OF THE DAY – 65

chef's choice (G/V)

#### SEASONAL GREEN SALAD – 82

crisp mixed lettuce - chunky tomatoes  
radish - house dressing - spicy green olives (V/D)

#### MONDIALI CAESAR – 98

crispy bacon - crumbed free range egg  
anchovies & parmesan (D/G)  
add chicken – 32

#### BUFFALO WINGS – 75

buttermilk marinated  
aioli & oriental slaw (D)

#### GAME FISH TACO – 80

oriental slaw - guacamole  
tomatillo compot (N/G/D)

#### PORK BELLY – 98

honey & soy glazed pineapple  
pineapple chutney - micro coriander (G/D)

### — MAINS —

#### FISH & CHIPS – 155

ale battered - tartar sauce  
lemon - mushy peas (G/D)

#### 100% WAGYU BURGER – 148

cheddar - gherkins  
umami ketchup - hand-cut chips (D/G)

#### GAME FISH TACO – 160

oriental slaw - guacamole  
tomatillo compot (N/G/D)

### — SIDES —

#### HERB SALAD – 35

(V/D)

#### PUMPKIN FRITTERS – 35

(G/D/V)

#### PARMESAN & TRUFFLE CHIPS – 40

(D)

### — PUDDINGS & CHEESE —

#### CRÈME CARAMEL – 72

madagascan vanilla  
apple textures (D/V/N)

#### TRIO OF SORBET – 75

seasonal selection of sorbets (VV)

#### TONKA BEAN CHEESECAKE – 72

butterscotch caramel - fresh berries  
macadamian nuts (V/D/N/G)

#### CHEESE BOARD – 170

homemade preserves & crackers (N/G/D/V)

### — KIDS MENU —

#### PANKO CHICKEN STRIPS – 70

broccoli - chips - ketchup (G/D)

#### MINI FISH & CHIPS – 78

crisp battered - chips - tartar sauce (D/G)

#### BIG MAX BURGER – 80

wagyu pattie - cheddar - chips (D/G)

#### KIDDIES DESSERT – 45

ice cream - brownies (N/G/D)

#### NUTELLA PANCAKES – 85

nutty chocolate flavour cream - fresh seasonal berries (D/G/N)

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