



# ALL DAY MENU

12H00 - 16H00 & 18H30 - 22H00

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

**CRUMBED MUSHROOM – 45**  
chilli aioli  
truffle parmesan (V)

## STARTERS & SALADS

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

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

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

**SEA BASS CARPACCIO – 92**  
ginger & soy dressing - radish  
micro herb salad - toasted sesame seeds (N)

**MONDIAL FISHCAKE – 95**  
asparagus & watercress salad  
soft boiled free range hen's egg (D)

**GAME FISH TACOS – 80**  
oriental slaw - guacamole  
tomatillo compote

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

**MONDIAL CAESAR SALAD – 98**  
crispy bacon - crumbed free range hen's egg  
anchovies - parmesan - croutons  
add chicken – 32

**PORK BELLY – 98**  
honey & soy glazed - pineapple chutney  
micro coriander

**STEAK TARTAR – 80**  
crostini - micro herbs  
parsley emulsion

**GARDEN GEMS – 82**  
baby mesclun leaves - house dressing  
avocado - toasted pine nuts (V/N)

**WILD MUSHROOM GNOCCHI – 80**  
wild mushrooms - parmesan  
roast cauliflower (V/D)

## OYSTERS NATURAL – 28

— 3 Oysters & a glass of Bubbles —

Laurent Perrier Brut . . . . . 295    Laborie Brut . . . . . 145

## FISH & SEAFOOD

**ROAST NORWEGIAN SALMON FILLET – 215**  
tenderstem broccoli - garden peas  
sautéed new potatoes (D/G)

**GAME FISH TACOS – 160**  
oriental slaw - guacamole  
tomatillo compote

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

**SEAFOOD PAPPARDELLE – 185**  
smoked tomato sauce - chilli  
garlic - lemon - basil (D)

**WEST COAST MUSSELS – 125**  
white wine velouté - toasted ciabiatta (D)

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

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

**GRILLED MAURITIAN SEA BASS – 205**  
borlotti bean puree - almond & garlic  
sautéed fine beans - salsa vierge (G)

**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

**MISO GLAZED AUBERGINE – 140**  
sautéed wild mushrooms  
tofu (VV)

**CHARGRILLED SIRLOIN – 215**  
free range - grass fed - portobello mushroom  
confit tomato - watercress (G)

**STEAK TARTAR – 160**  
crostini - micro herbs - parsley emulsion

**RISOTTO OF THE DAY – 165**  
seasonal vegetables - parmigiano (V/D)

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

**100% WAGYU BURGER – 140**  
cheddar - gherkins - umami ketchup  
hand-cut chips

**WILD MUSHROOM GNOCCHI – 160**  
wild mushrooms - parmesan  
roast cauliflower (V/D)

**BBQ BABY CHICKEN – 180**  
free range - sautéed new potatoes

## PUDDING & CHEESE

**BAKED ALASKA – 72**  
lemon ice cream  
Italian meringue (V/D)

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

**COCONUT PARFAIT – 72**  
roast pineapple - passionfruit sorbet  
peanut croquant (G/N/D)

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

**CRÈME CARAMEL – 72**  
Madagascan vanilla  
apple textures (D/V)

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

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

**BAKED CAMEMBERT – 140**  
fig - truffle honey - macadamian nuts  
(N/V)

## SIDES & SAUCES

Sweet Potato Croquettes – 35  
Tomato & Basil Salad – 45  
Herbed Green Salad – 35

Sautéed Mushrooms – 35  
Truffle - Parmesan Chips – 40

Tenderstem Broccoli – 40  
Steamed Market Vegetables – 35  
Peri-Peri / Lemon Sauce – 20

V - Vegetarian

VV -Vegan

D- Contains Dairy

N- Contains Nuts

G - Gluten Free

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. No flash or intrusive photography please.



## WINE

### MÉTHODE CAP CLASSIQUE

Laborie Brut N/V  
Graham Beck Rosé N/V  
Silverthorn Green Man 2014 / 15

### PROSECCO

Nua N/V

### CHAMPAGNE

Laurent Perrier Brut N/V  
Veuve Clicquot Brut N/V  
Billecart Salmon Brut Rose N/V  
Dom Perignon Vintage 2006  
Krug Grand Cuvée N/V

### SAUVIGNON BLANC

Quando 2017  
Steenberg 2017  
Iona 2017  
The Mentors Sauvignon Blanc Darling 2015  
High Constantia Cielo nel Capo 2015  
Pascal Jolivet Pouilly Fume Loire Valley France 2015

### CHARDONNAY

Anura Limited Release 2016  
Glen Carlou Unwooded 2017  
Meerlust 2016  
Hamilton Russell Vineyards 2016  
Longridge Clos du Ciel 2014

### CHENIN BLANC

KWV Classic 2016  
Ken Forrester Old Vine Reserve 2016  
The Mentors Chenin Blanc 2012  
Avondale Anima 2014  
Beaumont Hope Marguerite 2016

### OTHER CULTIVARS

Terra del Capo Pinot Grigio 2017  
Thelema Riesling 2014  
Saronsberg Viognier 2016  
Constantia Uitsig Semillon 2015  
Gustav Lorentz Riesling Alsace France 2015

### WHITE BLENDS

Haute Cabrière Pinot Noir / Chardonnay 2016  
Bouchard Finlayson Blanc de Mer 2015  
Ashbourne Sandstone 2010 by Hamilton Russell  
Iona One Man Band 2015 / 16

### ROSÉ

Roodeberg 2016  
Delaire Graff Cab Franc Rosé 2016 / 17  
Whispering Angel Côtes de Provence France 2016

### glass / bottle

65 / 298  
69 / 345  
495

### glass / bottle

75 / 375

### glass / bottle

230 / 1195  
1350  
1630  
3650  
3950

### 250ml carafe / bottle

60 / 180  
90 / 270  
345  
355  
460  
598

79 / 238  
82 / 245  
530  
798  
975

52 / 156  
95 / 285  
355  
495  
595

57 / 169  
77 / 230  
295  
370  
435

85 / 240  
255  
335  
595

56 / 168  
76 / 228  
695

### PINOT NOIR

Newton Johnson Felicité 2016  
Corder Cool Climate 2013  
Peter Max Crystallum 2016  
Bouchard Finlayson Galpin Peak 2015  
Hamilton Russell Vineyards 2016

### PINOTAGE

Graham Beck Game Reserve 2015  
Marklew 2015  
David & Nadia Siebritskloof 2015  
The Mentors Pinotage 2012  
Kannonkop 2015

### MERLOT

KWV Classic 2016  
The Desert Rose 2010  
Steenberg 2014  
Shannon Mount Bullet 2013

### SHIRAZ

Cloof 'The Very Sexy Shiraz' 2014  
Vergelegen 2013  
Gerard Bertrand Syrah Langeudoc 2014  
Cederberg 2016  
Avondale Samsara 2009

### CABERNET SAUVIGNON

The Desert Rose 2010  
Warwick First Lady 2015  
1685 Boschendal 2015  
Vergelegen Reserve 2012  
Delaire Graff Reserve 2014

### OTHER CULTIVARS

Saint Pierre Côtes de Rhône France 2013  
Doolhof Malbec 2015  
Rainbow's End Cab Franc 2015  
The Mentors Petit Verdot 2011

### RED BLENDS

Roodeberg 2016  
The Mentors Canvas 2012  
The Mentors Orchestra 2009  
Anthonij Rupert Optima 2012 / 13  
Miles Mossop Max 2014  
Meerlust Rubicon 2014

### STICKY / PORT / SHERRY

Pineau de Laborie  
Klein Constantia Vin de Constance 2013  
KWV Medium / Full Cream Sherry  
KWV Cape Tawny / Ruby Port

### 250ml carafe / bottle

78 / 234  
365  
495  
695  
835

77 / 230  
90 / 270  
425  
450  
795

66 / 198  
79 / 237  
370  
695

75 / 225  
315  
385  
495  
695

68 / 207  
82 / 245  
345  
675  
795

295  
335  
435  
450

78 / 230  
450  
450  
495  
595  
795

### 50ml

35  
185 / 1820  
28  
35