

ALL DAY DINING

STARTERS

SALT & PEPPER SQUID baby leaf salad grapefruit paloma vinaigrette caper remoulade	185
SPRINGBOK CARPACCIO (N) salsa verde hazelnut Dijon catalan forelle pear	195
BUTTERNUT & ROOIBOS SOUP (V) seed loaf crème fraîche pepitas	95
CAPE MALAY MUSSELS coconut broth charred leek nduja roosterkoek	145
TUNA CEVICHE scallion avocado mousse cured cucumber soya sesame vinaigrette	260
STEAK TARTARE beef rump egg yolk cornichon Worcestershire gel melba	170
ROASTED CAULIFLOWER (VG) (N) dukkah carrots smoked paprika hummus almond pomegranate	130
SALDHANA BAY OYSTERS mignonette finger lime pearls smoked chilli oil	145

SALADS

CHARRED BEETROOT & FENNEL (V) citrus summer leaves candied walnuts goats' cheese	160
CAESAR cos lettuce anchovy dressing Parmesan croutons egg	160
Add bacon	20
Add chicken	20
CIAO CIAO BURRATA chive & basil oil cherry tomatoes prosciutto	230
CHOPPED SALAD (V) avocado pickled onion corn celery red cabbage chickpeas feta	140

TO SHARE

LOCAL ARTISAN CHEESES (V) Stone House Estate selection melba preserves	365
CHARCUTERIE cured meats preserves sweet mustard melba	325
SEAFOOD PLATTER FOR 2 grilled prawns line fish mussels pan-roasted calamari Mexican rice oysters	700
VEGAN MEZZE BOARD (V) assorted dips falafel marinated olives artichokes crudites roosterkoek	205

FROM THE GRILL

CHALMAR BEEF RIBEYE 250g hand-cut fries choice of sauce	375	KAROO LAMB SHANK pommes purée chimichurri grilled onions	400
CHALMAR BEEF FILLET 250g hand-cut fries choice of sauce	395	GRILLED PRAWNS harissa yoghurt Mexican rice corn ribs lime aioli	380
PORK BELLY potato gratin green beans rooibos jus	220	GRILLED SALMON zucchini fries mustard beurre blanc wilted greens	440

MAINS

FISH & CHIPS battered hake citrus aioli peas hand-cut fries	255
BEEF RAGU shin pappardelle parsley Parmesan	195
GRILLED LINEFISH tomato vierge citrus fennel slaw courgette	285
PAN-ROASTED CALAMARI chorizo chipotle aioli hand-cut fries	255
CAPE SEAFOOD CURRY coconut rice sambals papadum	360
GINJA CHICKEN jasmine rice broccolini yellow pepper sesame	195
HARBOUR PLATE grilled prawns Saldanha Bay mussels oysters grilled / battered line fish baby squid coconut & coriander rice / hand-cut fries	380
BUTTERNUT RAVIOLI (V) caramelised onion Gruberg Swiss chard	195
PORTOBELLINI RAMEN (VG) soba noodles scallions pak choi	195

BURGERS *Served with hand-cut fries*

WAGYU BEEF cheddar bacon avocado crispy onion	295
BLACK ANGUS BEEF mozzarella pickles Dijon tomato	240
CRISPY FISH battered hake caper remoulade rocket	195
CHICKEN citrus glaze sesame coleslaw buttermilk ranch	165
KAROO LAMB feta tzatziki pickled red onion wild rocket	240

SIDES

POMMES FRITES (V) (VG) hand-cut organic potato chips tomato sauce	45
SMOKED SWEET POTATO (V) chilli cumin maple	50
GREEN SALAD (V) baby spinach cucumber edamame herb pesto	45
POMME PURÉE (V) Parmesan parsley brown butter	55
ROASTED ROOT VEG (V) seasonal vegetables hot honey	55

SAUCES

MUSHROOM & SHERRY (V)	55	THREE CHEESE (V)	45	BORDELAISE	45
GREEN PEPPERCORN (V)	40	BÉARNAISE (V)	45	CHILLI & GARLIC (V)	40

DESSERTS

SMORES (V) espresso pudding marshmallow fluff hobnob	110	APPLE TARTE (V) (N) salted caramel vanilla gelato candied pecans	105
CRÈME CARAMEL (V) citrus cranberry summer berry	110	DARK CHOCOLATE TART (VG) mango sorbet macerated strawberries mint	110
BREAD AND BUTTER PUDDING (V) sultana compote nutmeg anglaise	100		