

# ALL DAY DINING

## STARTERS

<b>SALT &amp; PEPPER SQUID</b> baby leaf salad   smoked paprika aioli   salsa verde	195
<b>SPRINGBOK CARPACCIO (N)</b> caper vinaigrette   macadamia   Dijon catalan   Forelle pear   EVOO	215
<b>LEEK &amp; LENTIL VELOUTE (V)</b> ciabatta   sour cream   chives	115
<b>COCONUT, GINGER &amp; LEMONGRASS MUSSELS</b> coriander   angel chilli hair   roosterkoek	185
<b>TUNA CEVICHE</b> scallion   avocado mousse   cured cucumber   soya sesame vinaigrette	275
<b>STEAK TARTARE</b> beef rump   egg yolk   cornichon   Worcestershire gel   melba	185
<b>ROASTED DUKKAH BRINJAL (VG) (N)</b> crispy chickpeas   butterbean hummus   hazelnut   pomegranate	135
<b>SALDHANA BAY OYSTERS</b> Granny Smith relish   lumpfish caviar   MCC vinaigrette	175
<b>GINJA FISH CAKES</b> sweetcorn succotash   preserved lime aioli   chimichurri	165

## SALADS

<b>PEAR, WHIPPED FETA &amp; MACADAMIA (V) (N)</b> cranberry   celery   seeded sour cream mustard dressing	160
<b>CAESAR</b> cos lettuce   anchovy dressing   Parmesan   croutons   egg	170
Add bacon	25
Add chicken	25
<b>CIAO CIAO BURRATA (V)</b> roasted butternut   wild rocket   pepitas   white balsamic sourdough	245
<b>WINTER MEZZE BOWL (V)</b> cumin lentils   ruby cabbage   sweetcorn   celery   labneh sumac   pickled red onion   lemon EVOO   sesame flatbread	140

## PLATTERS

<b>LOCAL ARTISAN CHEESES (V)</b> harvest fruit   ciabatta   seasonal preserves	365
<b>CHARCUTERIE</b> cured meats   Cape fig mostarda   olive marmalade	325
<b>SEAFOOD PLATTER</b> <i>Individual/to share</i>	450/895
grilled prawns   line fish   mussels   pan-roasted calamari coconut rice or hand-cut fries   oysters   sesame flatbread	
<b>FIRE &amp; SMOKE BOARD</b> rib-eye sosaties   buttermilk chicken   Wagyu frikkadels smoked cheese griller   tomato smoor   hand-cut fries	460

## FROM THE GRILL

<b>CHALMAR BEEF RIBEYE 250g</b> hand-cut fries   choice of sauce	395	<b>PORK TOMAHAWK</b> grilled cabbage   apple slaw   polenta   rooibos jus	295
<b>CHALMAR BEEF FILLET 250g</b> hand-cut fries   choice of sauce	425	<b>GRILLED HARISSA PRAWNS</b> citrus chevin risotto   corn ribs   herbed oil	415
<b>KAROO LAMB CUTLETS</b> herbed tabbouleh   skordalia   braised onion prune & oregano jus	400	<b>GRILLED SALMON</b> crushed new potatoes   buttered leek   beurre blanc	465

## MAINS

<b>FISH &amp; CHIPS</b> battered hake   caper remoulade   peas   hand-cut fries	265
<b>BEEF RAGU</b> shin   pappardelle   parsley   Parmesan	195
<b>GRILLED LINEFISH</b> roasted tomato & olive vierge   celeriac purée   charred leeks	295
<b>PAN-ROASTED CALAMARI</b> white bean whip   long stem broccolini   smoked paprika butter	265
<b>SEAFOOD LINGUINE</b> calamari   West Coast mussels   prawns   linefish   marinara	380
<b>GINJA VADOUVAN CHICKEN</b> cumin roasted tomato & coconut   steamed basmati   cucumber & red onion sambal   crisp poppadom	215
<b>LEMON THYME CHICKEN GNOCCHI</b> roasted chicken thighs   oyster mushroom   Colby   parsley	295
<b>BUTTERNUT RAVIOLI (V)</b> confit onion   Gruberg   Swiss chard	195
<b>PORTOBELLINI RAMEN (VG)</b> soba noodles   scallions   pak choi	200

## BURGERS *Served with hand-cut fries*

<b>WAGYU BEEF</b> rocket   bacon   avocado   crispy onion	295
<b>BLACK ANGUS BEEF</b> cheddar   monkeygland basting   pickles   tomato	250
<b>CRISPY FISH CROQUETTE</b> pickled red onion   caper remoulade   wild rocket	225
<b>PAN-FRIED CHICKEN</b> buttermilk breast   cabbage slaw   herb ranch	190
<b>CHEESE GRILLER HOTDOG</b> mustard aioli   pickled onion   crispy bacon	195

## SIDES

<b>POMMES FRITES (V)   (VG)</b> hand-cut organic potato chips   tomato sauce	60
<b>CRUSHED NEW POTATO (V)</b> winter herbs   lemon butter	60
<b>MASHED POTATO (V)</b> parsley   cultured butter	60
<b>ROASTED ROOT VEG (V)</b> seasonal vegetables   hot honey	60
<b>GINJA SIDE SALAD (V)</b> cucumber   cherry tomato   Parmesan   toasted seeds lemon EVOO	60

## SAUCES

<b>WILD MUSHROOM (V)</b>	60	<b>THREE CHEESE (V)</b>	60	<b>MONKEY GLAND</b>	60
<b>CHIMICHURRI (V)</b>	60	<b>DIJON BEURRE BLANC (V)</b>	60	<b>CHILLI &amp; GARLIC (V)</b>	60

## DESSERTS

<b>BANOFFEE (V)</b> banana pudding   date caramel   coconut ice cream	135	<b>APPLE TARTE (V) (N)</b> salted caramel   vanilla gelato   sugar tuile	110
<b>CRÈME CARAMEL (V)</b> citrus   cranberry   glühwein winter berries	125	<b>DARK CHOCOLATE TART (VG)</b> mango sorbet   macerated strawberries   mint	135
<b>ROOIBOS MALVA PUDDING (V)</b> crème fraîche   honeycomb   mascarpone ice cream	115		