



A la Carte Menu

Appetizers

Calamari – R90

Succulent baby tubes, grilled in light garlic & lemon butter

Prawns – R120

Sautéed with garlic and chili
Sautéed with Naçionale sauce

Black Mussels – R80

Prepared in a white wine velouté with a touch of paprika

Trinchado – R90

Pan-fried cubes of lean fillet of beef, served with a tangy, lightly spiced sauce

Chicken Livers peri-peri – R80

Grilled in lemon butter and served with a mild peri-peri basting

Prawn Cocktail – R97

Steamed prawns and avocado, beetroot topped with our homemade Cognac cocktail sauce

Oysters – from R25

Beef Carpaccio – R95

Thinly sliced served with crisp shallots, wild rocket, Pecorino Romano crisp

Pan Seared Scallops – R230

Served on spring onion risotto and corn puree

Wild Mushroom Ravioli – R90

Served with asparagus spears and Cep cream sauce

Salads

Caramelized Pear & Almond Salad – R75

Fresh pears and almonds caramelized and drizzled with a creamy Dijon mustard dressing

Caprese Salad – R95

Sliced fresh mozzarella, tomatoes and sweet basil, seasoned with salt and olive oil

Soup

Prawn Soup – R95

Prawn and shiitake mushroom served in a seafood and coconut broth

Roast Butternut and Cumin Soup – R75

Served with pecans and sour cream

Mains

Shellfish

Prawns – from R260

Butterfly grilled to our long-standing recipe

Mozambican Prawn curry – R270

A flavour some mild curry, with coconut and coriander

Langoustines – R840

The sweetest of all shellfish... Grilled in lemon butter and lightly brushed with garlic

Lobster – R570

Grilled in lemon butter and lightly brushed with garlic

Lobster Thermidor (when available) – R620

Lobster loosened from the shell and sautéed with cream, cognac, black cherries and topped with a parmesan au gratin

Prices are subject to change without prior notice

Seafood platter for two – R890

Baby lobster, prawns, langoustines, line fish, calamari and mussels prepared in our unique recipe

Line Fish

Line Fish with Creamy Prawn Sauce – R250 Grilled

Line Fish with Lemon Butter – R230

Line Fish Naçionale – R270

Grilled and served with seared scallops and black shell mussels with Mozambique Naçionale sauce

Baby Kingklip Lemon Beurre Blanc – R250 Slowly pot-roasted in a jus

Grills

All grills served with a choice of French fries or Mash potato

Rib eye – R240

Beef Fillet – R230

Whole Baby Chicken – R230

Marinated in fresh garlic, chili and served with a side salad and fries

Meat

Springbok Loin – R230

Grilled and served on basil mashed potato, wilted spinach, sautéed wild mushrooms and port wine

Lamb shank – R250

Slowly pot-roasted in a jus, served with mashed potato and vegetables

Sides

Side Vegetables – R46

Garlic Roll – R15

Side Vegetable Risotto – R55

Creamed Spinach – R50

Shrimp Fried Rice – R50

Sautéed Spinach – R60

Mashed Potato – R50

Side Salad – R65

Dessert

Pavlova – R75

Crème Chantilly, tropical fruit with a passion fruit coulis

Baked Cheesecake – R80

Marbled chocolate and vanilla seed cheesecake with white chocolate ganache

Hot Malva Pudding – R70

Smothered in crème anglaise

Chocolate Fondant – R80

Served with Pistachio ice-cream

Crème Brûlée – R70

Served with nut biscotti

