

## ALL DAY MENU

Available from 11am - 11pm

	MAINS	
R185	SPICY SEAFOOD LINGUINI - White wine, onion & garlic, prawns, calamari,	R295
R185	TOMATO & BASIL RISOTTO - Parsley & mozzarella cheese croquettes, confit	R220
R180	BRAISED LAMB SHANK - Root veg, mashed potatoes, gremolata	R400
R185	GARLIC & HERB SOUS VIDE BABY CHICKEN - Chicken jus, root vegetables, brown butter baby potatoes	R265
R185	LINE FISH - Butternut & sweet potato, mussel, prawn & clam beurre blanc	R400
	FISH 'N CHIPS - Tempura battered hake, chips, tartare sauce	R205
	FROM THE GRILL	
R165	All beef cuts served with garlic roast bone marrow & mustard-rosemary butter Includes 1 sauce and 1 side	
R185	RIBEYE ON THE BONE (500g) - 21 day dry aged	R460
	RIBEYE (300g) - 21 day dry aged	R375
R155	BEEF FILLET (250g)	R345
R175	FILLET ON THE BONE (350g)	R365
	LAMB CHOPS (450g)	R495
R145		
	DESSERTS	
	BURNT BASQUE CHEESE CAKE - Mascarpone, berries, caramel	R125
R145	CHOCOLATE MOUSSE CAKE	R115
R180	CRÈME FRAICHE PANNA COTTA - Local strawberries, pistachio sponge,	
R150	pistachio nuts crumble	R120
		R125
R180		R125
DEO		R240
K50	preservatives, marinated olives, assorted crackers	
	R185 R180 R185 R185 R185 R165 R165 R175 R145 R145 R145	mussels, clams, cherry tomatoes, parmesan  R185 TOMATO & BASIL RISOTTO - Parsley & mozzarella cheese croquettes, confit exotic tomatoes, fine herbs, tomato cracker, parmesan (V)  R180 BRAISED LAMB SHANK - Root veg, mashed potatoes, gremolata  R185 GARLIC & HERB SOUS VIDE BABY CHICKEN - Chicken jus, root vegetables, brown butter baby potatoes  R185 LINE FISH - Butternut & sweet potato, mussel, prawn & clam beurre blanc FISH 'N CHIPS - Tempura battered hake, chips, tartare sauce  FROM THE GRILL  R165 All beef cuts served with garlic roast bone marrow & mustard-rosemary butter Includes 1 sauce and 1 side  R185 RIBEYE ON THE BONE (500g) - 21 day dry aged  R185 RIBEYE (300g) - 21 day dry aged  R155 BEEF FILLET (250g)  R175 FILLET ON THE BONE (350g)  LAMB CHOPS (450g)  R145  DESSERTS  BURNT BASQUE CHEESE CAKE - Mascarpone, berries, caramel  CHOCOLATE MOUSSE CAKE  CRÈME FRAICHE PANNA COTTA - Local strawberries, pistachio sponge, pistachio nuts crumble  LEMON DELICE - Citrus crumble, lemon sorbet, mango passion fruit veil  R180 TIRAMISU - Bailey mascarpone cream, chocolate soil, coffee ice cream SELECTION OF CHEESES - Selection of local cheeses, red wine reduction,

## (V) Vegetarian dish $\mid$ (VG) Vegan dish $\mid$ All prices are in ZAR and include VAT.