

This menu is a little tongue in cheek, a little refined and a little edgy.... perfect for sharing. The inspiration with this menu is to indulge in a selection of plates to share; to experience the variety Cape Town has to offer.

SHARING PLATES

Whipped brie salad Whipped brie cheese, caramelized pear, apple spheres, strawberry	R130	Herb infused west coast mussels Champagne, herbs de Provence, grille	R130
consommé, micro & rocket salad white truffle oil	•	crostini, pomme paille, cream & citrus	
Marinated beef and miso aubergine salad	R130	Parma ham and fontina croquettes	R110
Marinated fillet of beef strips, miso- yaki grilled aubergine, scorched baby		Tapenade, bone marrow béarnaise, parmesan crumble & tomato confit	
corn, slow roasted tomato, baby spinach, Thai dressing and parmesan shavings		Baby fried and salted calamari	R130
Ocean tempura	R120	Baby Patagonian calamari, lemon, chilli and sesame Japanese dipping	
Prawn tempura, curried mussel fritter, line fish goujons, Jalapeno aioli, marinated spring onion and fennel salad		emulsion	
		Potsticker trio	R110
On a roll slider board choice of 2: Fonting cheese & beef	R120	Pulled pork dumpling, tempura prawn cabbage & mushroom, steamed and crispy fried, spring onion and kimchi ceviche	•
Fried chicken a roasted onion Aoili Pulled pork and slaw		French poutine aka Loaded Fries	R75
Confit duck pancake	R160	5-day jus, gratinated cheese and	
Fresh confit duck pancakes with homemade hoisin, stewed iceberg		herbs	
salad, spring onion and sesame		Bacon chili cheese Poutine	R80
dipping sauce Smoked riblets	R140	Bacon jam, chili potato chutney, smoked biryani flavour, coriander, min & cream cheese	t
Pork loin rib bites, smoked in house, pickled egg salad, buttered and		Molecular truffle fries	R80
roasted corn, onion tempura		Tempura asparagus & roasted garlic	
Pulled gubergine Poutine	D120	aoili	

R130

Pulled aubergine Poutine

Slow roasted pulled aubergine cauliflower and truffle popcorn

LEBANESE FLATBREADS

All flat breads come standard with an Italian Napoli sauce and shredded mozzerella R65

Chorizo	R20	Mozzarella	R15
Confit peppers	R10	Sundried tomatoes	R15
Semi dried tomato	R20	Burrata	R25
Fontina	R25	Gorganzola	R25
Durban mutton curry	R25	Calamari	R25
Prawns	R25	Mussels	R25
Fish	R25	Marinated beef stips	R15
Miso-Yaki aubergine	R15	Clams	R25
Parma ham	R20	Jalapeno	R10
Cheddar	R10	Brie	R10

DESSERTS

Chef's choice

COFFEE

Crême Brulee	R85	Americano	R25
Belgian white chocolate, mixed berry and vodka sorbet, sugar garnish		Single Espresso	R25
		Double Espresso	R30
Apple tart-tartin Caramelized apple, puff pastry, cinnamon anglaise, vanilla bean ice- cream	R85	Cappuccino	R30
		Café Latte	R30
		Hot Chocolate	R35
Lime and coconut tart deconstructed Coconut and lime curd, almond brittle, biscuit soil, Pesky hobbit ice-cream	R85	Choco chino	R35
		Ice Coffee	R35
		Rooibos, Camomile, Green,	R25
Summer sorbet trio	R65	Earl Grey/ Peppermint Tea	