



Atlantic Oysters

245

a half-dozen large, crisp and spanking-fresh west-coast oysters served on ice, accompanied by lime cheeks and served with mignonette dressings on the side, black pepper and tabasco sauce

 *Domaine Des Dieux Claudia Brut Cap Classique, Creation Sauvignon Blanc*

Wine Companion Cheese Platter (serves 2)

280

a medley of four local, artisanal cheeses, spiced nuts, olives, pickled vegetables, sweet onion marmalade, fig preserve, lavash crackers and freshly baked ciabatta

CHEF'S PLATES / ENTREÉS

Vietnamese Garden Spring Rolls

82


fresh and crunchy handmade rolls composed of julienned vegetables, herbs and sweet chilli confit wrapped in rice paper, served with a spicy ginger-ponzu-soy dipping sauce

 *Benguela Cove Chardonnay, Creation Rosé, Bosman Pinot Noir*

Caprese Salad

95

mozzarella fior di latte in combination with diced romanita and cherry tomatoes, served with basil chiffonade in a light sherry & olive oil vinaigrette (aceto balsamico and black pepper on the side)

 *Ataraxia Sauvignon Blanc, Gabrielskloof Chenin Blanc*

Patatas Bravas

65

the traditional spanish tapa of crispy, hand-cut, triple-fried cubed potatoes topped with spicy marinara salsa and served with garlic aioli on the side (enhance with diced, pan-fried chorizo: +R35)

Rosemary Zucchini Fries (House Specialty)

79

crispy, panko-crusted courgette batons with a hint of fresh rosemary, served with homemade salsa verde aioli

Cape Agulhas Fish Cakes

98

three freshly made fish cakes in a light panko crust served on a bed of rocket, each accompanied by a dipping sauce: sweet chilli, ponzu & tartar

 *Lomond Sauvignon Blanc, Beaumont Chenin Blanc, Gabrielskloof Rosebud Rosé*

Perlemoen Arancini

98

two sustainably sourced, whole baby abalone, encased in balls of risotto, mozzarella and minced abalone and served on dollops of salsa verde aioli, lemon wedge on the side (subject to availability)

 *La Vierge Apogee Chardonnay, Restless River Chardonnay*

Salt & Pepper Squid

142


savoury and peppery fried baby calamari served on a light salad of julienned vegetables & fresh herbs dressed in sesame oil, with a homemade salsa verde aioli on the side

 *Strandveld Pofadderbos Sauvignon Blanc, Domaine Des Dieux Chardonnay*

Bobotie Spring Rolls

69

traditional south african curried beef mince with egg and sultanas in a crispy spring roll, mrs balls' famous fruit chutney on the side

 *Benguela Cove Lighthouse Rosé, Creation Syrah Grenache*

Kudu Carpaccio

106

lightly smoked kudu loin carpaccio served with a medley of orange segments, rocket, grana padana shavings, a crack of black pepper, and light drizzles of olive oil & balsamic reduction

 *Creation Reserve Pinot Noir, Strandveld Syrah*

Fillet Tagliata

154

seared, medium-rare fillet of beef (100g), pan-roasted cherry tomatoes, a drizzle of truffle oil and balsamic glaze, served on a bed of rocket and finished off with a crack of black pepper and parmesan shavings


 *Hamilton Russell Vineyards Chardonnay, Bouchard Finlayson Galpin Peak Pinot Noir, Benguela Cove Collage Bordeaux Style Blend*

PLAT PRINCIPAL / MAIN COURSES

Forest Mushroom Linguine (Vegetarian)

156


a medley of forest mushrooms lightly sautéed in garlic & white wine and served in linguine pasta with a drizzle of truffle oil and topped with parmesan shavings, italian parsley and a crack of black pepper

 *Restless River Chardonnay, Crystallum Pinot Noir, Ataraxia Serenity Red Blend*

Thai Mussels

134

fresh atlantic black mussels (400g) steamed in a sweet-savoury ginger, lime, chilli & coconut cream broth, garnished with fresh coriander and served with ciabatta toast soldiers

 *First Sighting Sauvignon Blanc, Creation Cool Climate Chenin Blanc*

Gratuity: if you are content with the service, the standard tipping policy in South Africa is 10-15%
Tables of 8 or more guests will attract an automatic gratuity of 10% on their bill

PLAT PRINCIPAL / MAIN COURSES cont.

Cap Classique Hake & Chips	169
line-caught hake in a crisp, golden pillow of bubbly-infused tempura, minted crushed peas and triple-fried, hand-cut chips, served with our home-made tartar sauce on the side 🍷 <i>Benguela Cove Cuvée 58 Cap Classique, Creation Estate Chardonnay</i>	
Grilled Linefish	230
pan-grilled fish-of-the-day, served crispy skin up with a lemony beurre blanc sauce, gremolata-infused mashed potato and seasonal vegetables 🍷 <i>Strandveld Pofadderbos Sauvignon Blanc, Ataraxia Chardonnay</i>	
Linefish Oriental (Signature Dish)	236
delicate, ginger-steamed fillet of fresh line fish served on a bed of summer green vegetables, dressed in a salt-savoury soy sauce infused with peanut oil, coriander, spring onion and a hint of chilli, served with white rice 🍷 <i>Gabrielskloof Sauvignon Blanc, Domaine Des Dieux Chardonnay, Whalehaven Reserve Pinot Noir</i>	
Linguine ai Frutti di Mare	298
a decadent, ocean-fresh seafood pasta with prawns (in the shell), line fish, clams and west coast mussels in a light cream & lemon sauce, garnished with parsley, lemon and freshly cut red chilli 🍷 <i>Wildeckrans Reserve Chenin Blanc, Hamilton Russell Vineyards Chardonnay, Bosman Pinot Noir</i>	
North African Prawns (Signature Dish)	389
a half-kilogram of whole prawns (in the shell) pan fried in a spicy harissa, chilli & orange reduction, served with a choice of triple-fried hand cut chips or white rice, garlic aioli and salad greens on the side 🍷 <i>Strandveld Pofadderbos Sauvignon Blanc, Creation Reserve Chardonnay, Beaumont Dangerfield Syrah</i>	
Crayfish Thermidor	50
whole, sustainably sourced west coast crayfish served in the traditional french style: baked au gratin in a creamy white wine and brandy sauce, accompanied by seasonal vegetables and a choice of rice or hand-cut potato chips (subject to availability, priced according to weight) 🍷 <i>Ataraxia Sauvignon Blanc, Hamilton Russell Vineyards Chardonnay, Crystallum Peter Max Pinot Noir</i>	
Chicken Piccata	148
butterflied and pan-fried chicken breast smothered in a savoury lemon-butter and whole-caper sauce, served with seasonal vegetables & crisp hand-cut, triple-fried potato chips 🍷 <i>Lomond Sauvignon Blanc, Creation Estate Chardonnay, Gabrielskloof Red Blend</i>	
Lamb Shoulder	258
slow-roasted lamb on-the-bone (300gr) with port jus, burnt butter & carrot puree, seasonal vegetables and gremolata mashed potato 🍷 <i>Beaumont Hope Marguerite, Beaumont Dangerfield Shiraz, Newton Johnson Full Stop Rock Rhone Style Blend</i>	
Fillet Mignon	326
medallion of beef fillet (200gr) made to order, topped with a medley of exotic mushrooms and served on a choice of mushroom & truffle or green peppercorn sauce, and hand-cut triple-fried chips on the side 🍷 <i>Hamilton Russell Vineyards Pinot Noir, Beaumont Jackals River Pinotage, Benguela Cove Collage Bordeaux Style Blend</i>	

DESSERTS

Apple Crumble	72
granma's home-baked, cinnamon-infused apple crumble served warm with a choice of creamy vanilla ice cream or cooled crème anglaise	
Cheesecake Lux	82
velvety, homemade vanilla cheesecake, on a biscuit crumble and topped with a sweet summer-berry compote	
Hazelnut & Orange Chocolate Torte	88
decadent 70% dark chocolate- and orange-infused torte (flourless) imbedded with toasted hazelnuts and served with creamy vanilla ice cream	

HAPPY ENDINGS

Dessert Wines (50ml)	
Thelema Vin De Hel Natural Sweet	50
Longridge Edelgoud Noble Late Harvest	52
Muratie Ben Prins Cape Vintage Port	50
Beaumont Cape Vintage Port	65
Grappa Dalla Cia	80
Irish Coffee	80
Don Pedro	98

Please see our **WINE MENU** for an extensive range of **local wines** and our full list of whiskeys, brandies/cognacs, specialty rums and sipping tequilas. Full barista coffee service available