

## Starters

**BUDDHA BOWL** (V) / 100% VEGAN  
beetroot hummus & homemade  
spinach tortilla

**TAPAS**  
charcuterie, smoked trout paté,  
local cheese, tapenade, caramelized  
red onion, marinated olives,  
hummus with homemade toasted  
sour dough

**BANG BANG CAULIFLOWER** (V)  
or **PRAWN**  
with sushi rice, asian emulsion

**BEETROOT CURED TROUT  
GRAVADLAX**  
smoked aioli, pickled baby beets  
& fennel salad

**SOUP OF THE DAY** (V)  
served with homemade bread

## Salads

**FRESH GARDEN SALAD  
& CRISPY POLENTA** (V)  
smoked rainbow trout or springbok  
carpaccio or basil pesto chicken

**CAESAR SALAD**  
with home cured pork belly bacon

## Sides

**CRISPY CALAMARI**  
with chilli aioli

**HAND-CUT FRIES** (V)  
with aioli

## Mains

**MOULLES MARINIERE**  
or **MOULLES ARABIATTA**

**GOOD OL' FISH & CHIPS**  
with tartar

**YELLOW CHICKEN & CORN CURRY**  
or **YELLOW POTATO & CORN CURRY** (V)  
spiced labneh & poppadum

**STICKY BEEF POKE BOWL**  
sushi rice, carrots, spring onion  
& ponzu dressing

**PULLED PORK OPEN SANDWICH**  
coleslaw, horseradish yoghurt

**VEGETARIAN PASTA  
OF THE DAY** (V)

**CHEF'S SPECIAL OF THE DAY**

## Desserts

**GROOTBOS FYNBOS HONEY  
ICE CREAM**

**SALTED PECAN MOUSSE CAKE**  
orange blossom namelaka  
& yoghurt sorbet

**JACK DANIELS APPLE**  
hazelnut & cashew cream with  
cinnamon & clove ice cream

**ICE CREAM SUNDAE**  
duo of ice cream, berry compote  
& chantilly cream

(V) / 100% VEGAN VEGETARIAN & 100% VEGAN  
OPTIONS ARE INDICATED  
ALONGSIDE OUR DISHES