
STARTERS

Wild Mossel Bay Oysters Medium or Large	SQ	Salt & Pepper Squid Tender squid lightly tossed in salt and cracked pepper, flash-fried, and served with a chilli-lime dipping sauce.	85
Wild Mossel Bay Oysters - Trio of Dressings Six medium oysters served on the half shell with a selection of vibrant dressings: <ul style="list-style-type: none">• Classic Shallot Mignonette• Crisp Green Apple Ponzu• Spicy Mango & Jalapeño Salsa A perfect balance of briny freshness and bold, zesty accents.	185	The Beef Tender beef fillet, pan-seared and finished in a velvety harissa cream sauce. Bold, smoky spice meets rich, indulgent cream for a North African-inspired twist on a classic cut.	145
Mussels in White Wine Cream Freshly steamed mussels bathed in a fragrant white wine and garlic cream sauce, served with crostini.	115	Togarashi Salmon with Cucumber Noodles Salmon sashimi dressed with a zesty togarashi-sesame vinaigrette, served over seasoned sushi rice with chilled cucumber noodles. A refreshing, umami-rich dish with subtle spice and elegant balance.	125
Seafood Bisque A rich, velvety blend of ocean-fresh seafood, simmered with aromatics and cream for a deeply satisfying bowl of coastal indulgence.	115	Peri-Peri Chicken Livers Spicy pan-seared chicken livers in a rich peri-peri cream sauce, served with crostini – bold, fiery, and deeply satisfying.	95
Wild Mushroom Arancini Crisp risotto balls filled with wild mushrooms and aged Parmesan, finished with truffle oil and served atop a bed of rocket.	95	Snail Cigars Snails and blue cheese wrapped in phyllo pastry and oven-baked with blistered hollandaise sauce.	125
Grilled Prawns with Spring Onion Purée Succulent prawns, grilled and served atop a velvety spring onion purée. Finished with a delicate micro herb salad.	135		

From the SEA

Butter Poached Kabeljou

245

Delicately poached kob fillet in butter, served with a silky cauliflower velouté, caramelised apple for gentle sweetness, and a drizzle of buchu-infused oil for a subtle herbal lift. A light yet luxurious celebration of coastal flavour.

Kingklip en Croute

295

Fillet of kingklip, laced with smoked salmon ribbons, wrapped in phyllo pastry, and oven-baked. Served with beurre blanc sauce.

Fish and Chips

175

Fresh hake fillet in a crisp golden batter, served with classic fried chips, homemade tartare sauce, and a wedge of lemon.

Hake & Calamari

195

Crispy hake fillet paired with tender fried calamari, served with golden fries, homemade tartare sauce, and lemon.

Mossel Bay Sole

255

Served with lemon and caper sauce, grilled veg, and caper popcorn.

Pan Seared Salmon

335

Crisp-skinned salmon fillet served with a silky lemon beurre blanc, accompanied by herb-tossed baby potatoes and charred broccoli.

Calamari

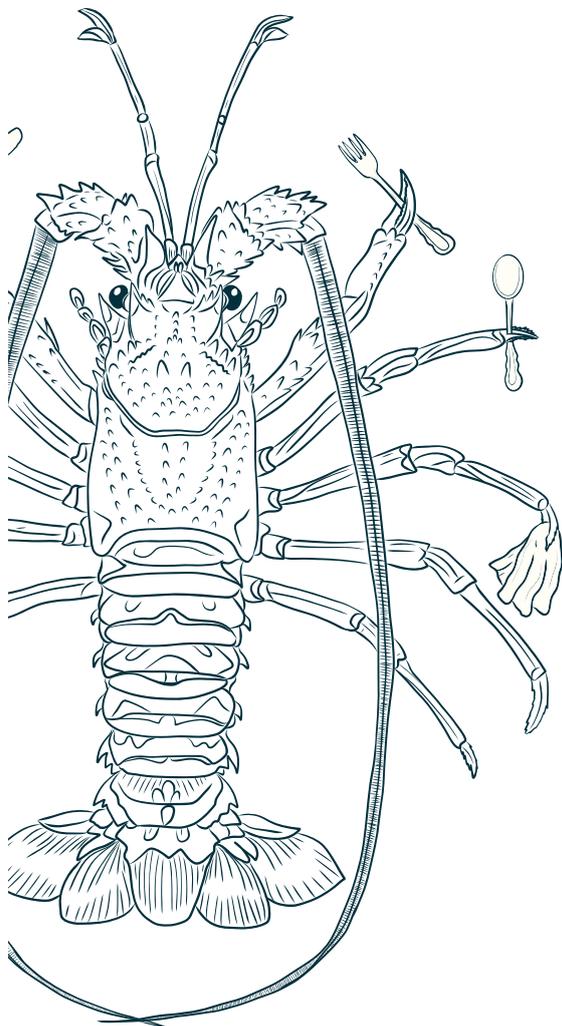
195

Tender deep fried calamari, served with fragrant rice, homemade tartare sauce, and lemon.

Grilled Prawns

325

6 grilled prawns with fragrant rice, lemon butter, garlic butter, and peri peri sauce.



From the LAND

Ostrich Espetada

235

Marinated ostrich fillet, skewered with mushrooms, red onion and Cape fruit. Served with warm couscous and red wine sauce.

Beef Fillet

300g

335

200g

280

Beef fillet served with smoked potato and mozzarella gratin.

Lamb Curry

245

Succulent Karoo lamb slow-cooked in a mild, fragrant curry, served with fragrant basmati rice, sambals, and roti.

Double Smash Burger

175

Two juicy, 100g smashed beef patties layered with melted cheese, crispy bacon, and sautéed mushrooms, finished with smoked aioli. Served on a toasted sesame bun with golden French fries.

Rooibos & Honey Glazed Pork Belly

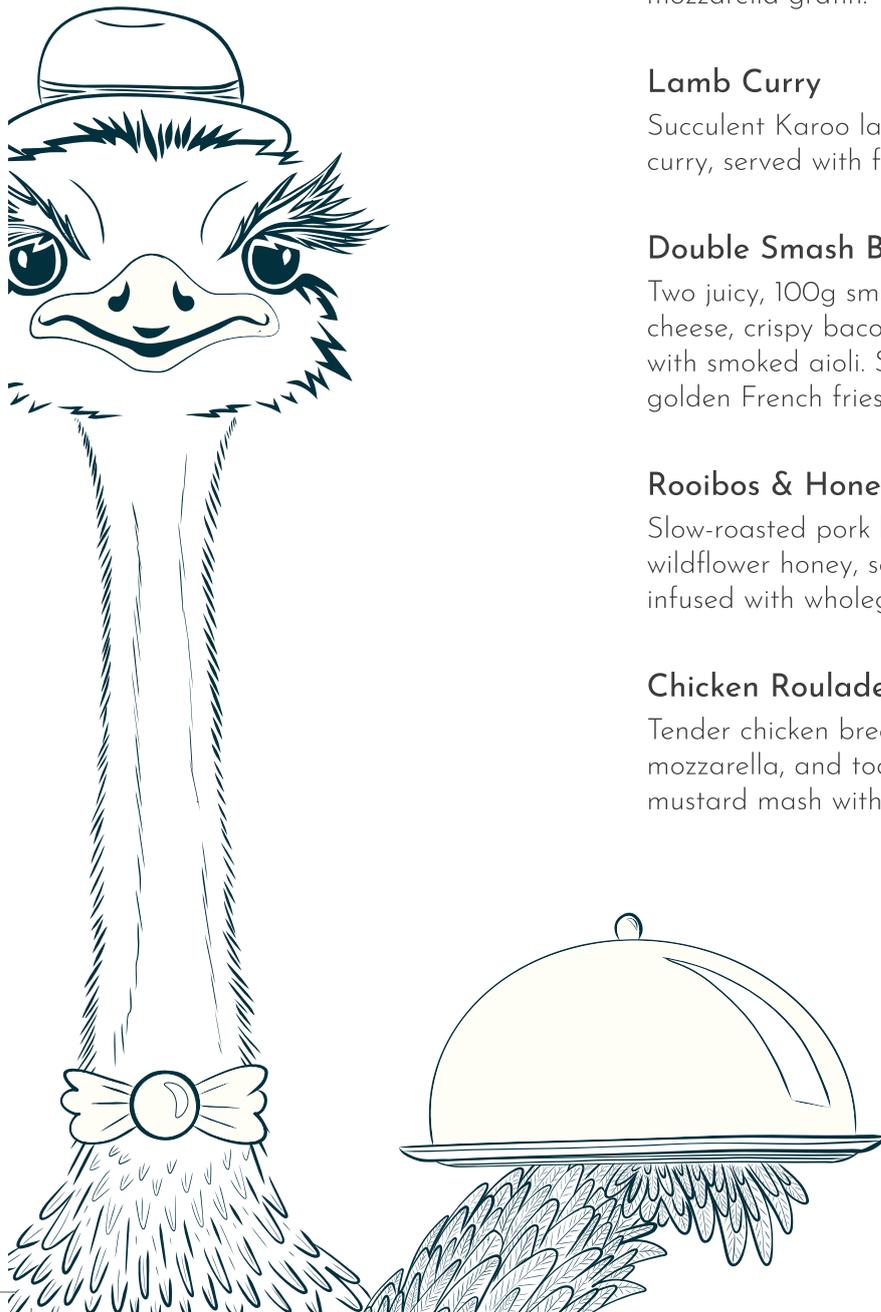
235

Slow-roasted pork belly glazed with rooibos tea and wildflower honey, served over a silky mashed potato infused with wholegrain mustard.

Chicken Roulade

175

Tender chicken breast rolled with sweet apricot, creamy mozzarella, and toasted almonds. Served on wholegrain mustard mash with a medley of roasted seasonal vegetables.



From the EARTH

Sweet Potato and Chickpea Curry (Vegan) 145

Sweet potato with cashew nuts, mixed pepper, toasted almonds, and coconut cream.

Mushroom Risotto (Vegetarian) 155

A luxurious risotto made with creamy Arborio rice and a medley of wild mushrooms, finished with Parmesan and a drizzle of aromatic truffle oil. Earthy, silky, and deeply comforting.

Chef's Salad (Vegetarian) 110

Crisp lettuce, rocket, cucumber, and juicy cherry tomatoes, tossed with red onion, creamy feta, and olives. Sprinkled with pumpkin seeds for a crunchy finish. Served with our homemade mango dressing.

Grilled Halloumi & Couscous Salad (Vegetarian) 115

Chargrilled halloumi paired with fluffy couscous, fresh herbs, cherry tomatoes, and a lemon-olive oil dressing – a light, yet flavourful Mediterranean-inspired salad.

Sides

Potato Fries	55
Baby Potatoes	45
Seasonal Vegetables	45
Bone Marrow	45
Fragrant Rice	45
Side Salad	65

Sauces

Madagascar Green Peppercorn	40
Cheese	40
Mushroom	40
Beurre Blanc	40
Lemon & Caper Beurre Blanc	40