

Buttermilk scone with whipped cream and preserves Fresh west coast mussels, steamed with Sauvignon Blanc, thyme, onion and celery and served with fresh ciabatta Patagonian calamari grilled with peri peri and served with savoury rice and tartar sauce Croissant with scrambled eggs and bacon Burgundy mezze platter with pypsy ham, lamata olive, fresh ciabatta, preserved figs, bok tong, an-dried tomatoes, smoked mozzarella, ciembert, crackers and a baspesto Vanilla an rose panna cotta with fresh strawberries Whole roasted baby chick with lemon and olive oil, served with crispy potato wedges and grilled Mediterranean vegetables Vanilla cream with chocolate sauce and candied nuts, cheeses, crackers and preserves 15 Duble espresso seafood pasta with mussels, calamari, prawn and sun-dried tomato pesto with lots of fresh chopped herbs Apple tart tart with almonds 15 sea line fish with basmati rice, onion, fresh tomato and olive salsa and grilled vegetables Plum tomato, smoked mozzarella and basil pesto on focaccia Butternut and sweet potato

Burgundy

AT NIGHT

Starters

Patagonian calamari grilled with Cajun spice and served with cool tzatziki	R40
Fresh west coast mussels, steamed with Sauvignon Blanc	R40
Smoked salmon trout with sour cream, sesame seed and tomato salsa	R50
Springbok carpaccio with rocket and crispy capers	R50
Green salad with smoked mozzarella, tomato and basil pesto on croute	R45
Mushroom risotto with parmesan crisp and thyme	R45
Pan-fried prawn and avocado stack, home-made melba toast	R50
Soup of the day	R35

Main meals

Seafood

Patagonian calamari grilled with Cajun spice and served with cool tzatziki	R80
Fresh west coast mussels, steamed with Sauvignon Blanc	R80
Fresh line fish, naartjie hollandaise and grilled vegetables with a pea puree	R98
Grilled tiger prawns with basmati rice pilaf, peri peri and a crisp fresh green salad	R140
Seafood platter with half a pint of prawns, grilled hake, calamari and freshly steamed mussels with rice and chips	R240
Grilled or beer batter deep-fried hake with a choice of chips, rice or salad	R60
Combo deep-fried hake and Patagonian calamari with chips	R85

Pasta Choice of penne or linguini

Seafood pasta with mussels, calamari, prawns and pesto with freshly chopped herbs	R85
Basil pesto and olive pasta with grated Gruyere cheese •add grilled vegetables	R65 R15

Meat and poultry

Whole roasted baby chicken served with crispy potato wedges and grilled vegetables	R85
Chicken schnitzel with chips, salad and a creamy mushroom sauce	R70
Bobotie with pumpkin fritters, savoury basmati rice and vegetables	R80
Beef - served with crispy potato wedges, onion rings and stir-fried vegetables	
Fillet of Beef on a hot rock flambe •300g •150g	R140 R85
Grilled Rump 300g	R125
Sauces: •Green peppercorn and brandy •Mushroom and thyme •Red wine •Creamy gorgonzola	R20
Braised lamb shank with creamed potato and vegetables	R120
Delicious home made Beef Burger	R55
• Add cheese	R10
• Add bacon and basil pesto	R20
• Add egg	R5
• Onion rings	R15

Desserts

Vanilla and rose panna cotta with berry coulis	R40
Classic crème brûlée	
Malva pudding with caramel sauce and ice cream	
Luxury chocolate tart with vanilla cream	
Apple tart tartin with almonds and ice cream	
South African cheese platter with 3 cheeses, crackers and preserves	R60

For our superb selection of wines see our WINELIST