A ’La carte Menu

Starters

Local Black Mussels R85
A classic mussel dish in white wine, herbs & butter

Asian BBQ Chicken Wings R110
10 Sticky BBQ chicken winglets with chips

Seasonal Summer Salad R65
Crisp lettuce, fresh avocado, cucumber, melon & seasonal Berries tossed in a light vinaigrette (Add chicken R30)

Prawn & Avocado R100
Panko prawn & Avocado, pineapple salsa served with spicy mayo

Fresh Poke Bowl R155
Smoked salmon trout edamame beans, fresh avocado, cucumber, Carrots & lettuce

*The items on this menu are produced in a kitchen that uses nuts, seeds, cereals, flour, Crustacea, fish, eggs. Air, soya, lupin and traces of sulphur dioxide
Mains

300g Chefs Mature Steak  R250
Served with chips, garden veggies & tempura onion rings

*Braised Lamb Shank*  R250
Served with Butter mash potato and root vegetables

600g Pork Spare Ribs  |  Beef Ribs  R255
Served with chips and garden vegetables

*Summer Pesto Pasta*  R165
Homemade basil pesto, broccoli florets, romanita tomato, shaved parmesan

*Chefs Line Fish*  R240
Grilled local caught line fish served with chips & Garden veg

*Bazaruto Chicken*  R155
Half rotisserie-style chicken served with chips and garden vegetables. Choose from one of our sauces:
Lemon & Herb  |  Medium Hot  |  Scorching Hot

*Seafood Platter For One*  R255
Grilled prawns, pan fried calamari, battered line fish & chips

Dessert

*Tropical Mango Mousse*  R65
Topped with Fresh chilled seasonal tropical fruit to cleanse your pallet.

*Berry Panna cotta*  R65
Served with Seasonal berry compote

*Trio of Local Ice Cream*  R60

*Passion Fruit Cheesecake*  R65
Vanilla sponge, creamy cheesecake topped with passionfruit gel.

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