



À LA CARTE MENU

## STARTERS AND SALADS

<b>Sky Ritz</b>	R180
Fresh avocado, shallots and tomato topped with prawns in a cocktail sauce, smoked paprika and toasted sourdough	
<b>Ostrich   Beef Carpaccio</b>	R155
Served with vetplantjie chutney and pink peppercorns on butter lettuce	
<b>Gazpacho</b>	R140
A refreshing cold soup with roasted peppers, sun dried tomato, cucumber red wine vinegar and extra virgin olive oil	
<b>Scallops Three Ways</b>	R260
Pan fried with hazelnut butter, cauliflower purée and pancetta, sauce mousseline and baby spinach.	
<b>Fresh Oysters</b>	SQ
Lemon, Tabasco and black pepper	
<b>The Flat Green</b>	R130
Cos lettuce, edamame beans, avocado, rocket and shallots	
<b>Burrata</b>	R160
A sliced sun ripened sweet tomato and fresh basil leaf salad	
<b>Greek or Italian Salad</b>	R140
Either with parmesan or feta, tomato, red onion, peppers, olives	

**MAINS**  
Seafood, Pasta & Vegetarian

<b>Asian Seafood Platter</b>	<b>R495</b>
Lemongrass skewered calamari, Thai mussels, ginger scented line fish, four grilled king prawns, micro salad served with rice or hand cut fries	
<b>Prawn Thermidor Parmesano</b>	<b>R390</b>
Saffron mashed potato and green beans with asparagus spears	
<b>Grilled King Prawns</b>	<b>R360</b>
Fragrant rice, garlic butter, lemon butter or peri-peri with a side salad or vegetables	
<b>Line Fish Chimichurri</b>	<b>R295</b>
Grilled, fresh catch of the day, gnocchi and cocktail tomatoes	
<b>Chili Prawn/Chicken Pasta</b>	<b>R290</b>
Coconut milk, curry leaves, smoked paprika, Pepadew and Parmesan shavings served on penne	
<b>Oxtail Ravioli</b>	<b>R285</b>
Roasted parsnip puree, baby carrots, parmesan shavings and Pinotage essence	
<b>Spinach and Ricotta Ravioli</b>	<b>R250</b>
Topped with sauce Napoli, parmesan shavings and fresh basil	
<b>Sweet Potato and Beet Stack</b>	<b>R225</b>
Layers of burrata cheese, roasted sweet potato, beetroot with pesto and walnuts, drizzled with honey	

**MAINS**  
Meat & Poultry

<b>Mediterranean Beef Fillet</b>	R270
200 gram fillet, roasted North African vegetables, sundried tomato jus and new potatoes	
<b>Rib Eye</b>	R350
250 gram cut, with choice of mushroom or green peppercorn sauce, served with traditional hand cut fries	
<b>Lamb Curry</b>	R320
Slow cooked aromatic lamb shoulder, served with basmati rice, roti, salsa, and dhania chutney	
<b>Lamb Bobotie</b>	R270
A local dish made with ground lamb mince, garlic, chilli dhania chutney, served with sambals and flat bread	
<b>Pork Belly Hoi An</b>	R280
Steamed with crackling served on basmati rice with long stemmed broccoli and fresh ginger shavings	
<b>Duck Confit</b>	R345
Slow cooked duck with lime, orange and triple sec jus served with Hasselback potatoes, potpourri of spring vegetables	
<b>Chicken Breast Caprese</b>	R230
Filled with mozzarella, sundried tomato and pesto, on a bed of wilted spinach	
<b>Options of sides</b>	R50/
Creamed spinach, roasted vegetables, mash, hand cut fries, sweet potato fries	
<b>Option of sauces</b>	R50/
Pepper, mushroom, peri-peri, garlic or lemon butter	

## SOMETHING SWEET

**Rhubarb Panna Cotta** with wild berry compote R130

**Baked Cheesecake** with assorted seasonal berries R140

**Apple Crumble** with Maldon Salt caramel shards R130

**Duet of Sorbet** with tropical fruits R140

**Artisan Malva Pudding** R140

A South African dessert of Dutch origin, delicate in flavour, served warm with a homemade custard

**Chocolate Lava** R130

A warm chocolate dessert with a moist centre and vanilla ice cream



