

APPETIZERS

BUTTERNUT SQUASH SOUP 10

coconut milk foam / spice pepita seeds / chive oil

SPICY TUNA ROLL* 14

peri-peri / ginger / wasabi

SHRIMP TEMPURA ROLL 14

peri-peri aioli / ginger / wasabi

YEBO POPCORN 9

sea salt / peri-peri / parmesan

RED BEAN HUMMUS 12

carrot romesco / feta / marinated tomato / crudités / toasted baguette

FRITTARA MISTA 16

kingklip / calamari / prawns / peri-peri aioli

MUSSELS 16

white wine / lemon / garlic cream / toasted baguette

BAKED CRAB DIP 16

lump crab / blend of cheeses / fine herbs / peppadew relish / grilled flatbread

BOBOTIE CRÊPES 14

sweet and savory ground beef curry / apples / raisins / hollandaise

OSTRICH SLIDERS 26

roasted tomatoes / arugula / rosemary aioli

CHARCUTERIE 32

variety of cured meats / cheeses / biltong / assorted accompaniments

SALADS

add springer mtn. chicken breast \$10, shrimp \$12, seared tuna \$12, sliced filet mignon \$16

HOUSE SALAD 12

local baby spinach / red onion / citrus segments / toasted pistachio / goat cheese tarragon buttermilk dressing

CLASSIC CAESAR SALAD 12

hearts of romaine / spiced garbanzo beans / parmesan reggiano / house croutons / anchovy dressing / lemon zest

SESAME GRAIN BOWL 15

ancient grain quinoa / tuscan kale / cucumber / edamame / almond slices / avocado / soy sesame vinaigrette

NIÇOISE SALAD 18

smoked salmon / local lettuce / red onion / green beans / olives / heirloom tomatoes / soft boiled egg / caper vinaigrette / crème fraîche

ENTREES

WHOLE BRANZINO 40

grilled leeks / grilled asparagus / lemon / cilantro jalapeño sauce

PERI-PERI PRAWN TACOS 24

spicy giant prawns / avocado / mango pico de gallo / house flour tortillas / peri-peri aioli / coconut rice

HALIBUT 30

red butter curry sauce / grilled asparagus / wild rice

FRIED CHICKEN 26

sweet corn purée / fried chicken pieces / sautéed greens / peri-peri sauce

LAMB 38

rosemary marinade / herb lamb chops / roasted carrots / truffle cauliflower risotto

BOLOGNESE 28

ostrich ragù / wild mushroom / spinach / parmesan reggiano / tagliatelle

FILET MIGNON 49

8oz prime center cut filet mignon / wild mushrooms / haricots verts / potato gratin

CHIPOTLE RIBEYE 40

12oz ribeye / sweet & spiced rub / sweet potatoes / caramelized onions / sautéed swiss chard

SIDES

PEPPADEW MAC & CHEESE / ROASTED CURRY CAULIFLOWER / HOUSE CUT FRIES / POTATO GRATIN / ALL SIDES 9

SAUCES

PERI-PERI / MUSHROOM / JALAPEÑO / PEPPERCORN / ALL SAUCES 3