

APPETIZERS

CREAM OF ASPARAGUS SOUP 10
sautéed garlic / shallots / goat cheese foam

YEBO POPCORN 8
sea salt / peri-peri / parmesan

SPICY TUNA ROLL* 14
peri-peri / ginger / wasabi

SHRIMP TEMPURA ROLL 14
peri-peri aioli / ginger / wasabi

TUNA TATAKI* 16
seared tuna / rice paper / avocado / cucumber / jalapeño / ponzu sauce

CRAB DIP 16
lump crab / gruyere cheese / peppadew relish / grilled flatbread

RED BEAN HUMMUS 12
carrot romesco / feta / marinated tomato / crudités / toasted baguette

FRITTURA MISTA 16
lightly breaded halibut / calamari / prawns / peri-peri aioli

MUSSELS 16
white wine / lemon / garlic cream / toasted baguette

BOBOTIE CRÊPES 14
sweet and savory ground beef curry / apples / raisins / hollandaise

OSTRICH SLIDERS 26
roasted tomatoes / arugula / rosemary aioli

CHARCUTERIE 32
manchego / brie / rockets robiola / prosciutto / sopressata salame / biltong / chutney / candied pecans / toasted baguette

SALADS

add prosciutto \$8, springer mtn. chicken breast \$10, shrimp \$12, seared tuna \$12

HOUSE SALAD 12
arugula / pickled strawberries / citrus segments / shaved apple / goat cheese / raspberry vinaigrette

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

CHICKEN PAILLARD 27
arugula salad / kalamata olives / shaved parmesan / tomatoes / basil oil / south african shiraz balsamic

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 broccolini / coconut rice

PAELLA 32
seared scallops / octopus / calamari / mussels / prawns / andouille sausage / saffron rice / sofrito

LAMB CHOPS 38
rosemary marinade / roasted carrots / tomato couscous / mint chutney / tzatziki

BOLOGNESE 28
ostrich ragù / wild mushroom / spinach / parmesan reggiano / tagliatelle

FILET MIGNON 49
8oz prime center cut filet mignon / peppercorn sauce / haricots verts / potato gratin

CHIPOTLE RIBEYE 52
meats by linz 12oz ribeye / sweet & spiced rub / roasted fingerling potatoes / caramelized baby vegetables & onions

SIDES

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

SAUCES

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