MAINS

Wood fired oven offering: All served with 2 of the following: Hand cut chips, green beans with onion, fried potato gratin, honey carrots, snap pea and broccoli or parsley and butter baby potatoes.

Smoked lamb Rump

R355

Smoked lamb rump, coriander and tomato salsa, lamb jus

Wood roasted east coast slinger

R1050

Whole deboned east coast slinger, 8 east coast prawns, mussels in chili coconut, firecracker squid, lemon butter, roasted garlic and chili

R275 Baby chicken

Free-range paprika and lemon baby chicken

Brown Sugar Prawns R420

12 Wood fired prawns in Brown Sugars peri-peri

R295 Prawn Masala

Charred pink prawn with a masala chutney, fried curry leaf and cashew, butter naan

Pork belly R265

Slow cooked pork belly, mint and apple chimichurri, ginger jus.

R295 Roasted Fish of the day

Butter, chili and coriander roasted fresh fish with chili yoghurt.

Free-range sirloin

Isithebe- a locally sourced meat offering of free-range sirloin on the bone, slow cooked whole pork rib, lamb rib pin wheels, free range chicken wings all cooked on the fire.





DESSERTS

Chocolate pot plant "Chocolate pot plant" - 74% Cocoa Barry

R120

Ocoa, namelaka, salted caramel, Chocolate soil, mint

R120

Yogurt ice-cream, baked chocolate mousse, ginger tuile, chocolate Ganache, whiskey marshmallow

Honey mouse

R120

Honey pot-burnt honey mouse, honey comb, fig & strawberry





STARTERS AND SHARING PLATES

FIRECRACKER SQUID
Firecracker squid, curry aioli, tomato chutney,

R130

pickled turmeric onion, fried curry leaf

SUMMER HEIRLOOM TOMATOES R145

Summer heirloom tomatoes,

local buratta, perennial basil, olive oil.

ROASTED BABY BEETS

R130

Roasted baby beets, fennel, apple,

goats' cheese, pomegranate.

STICKY HONEY AND SESAME CHICKEN WINGS R115

Sticky honey and sesame chicken wings, chili yoghurt, macadamia

ROASTED BONE MARROW R140

Roasted bone marrow, gremolata, roasted sour dough

MUSSELS R135

Fresh mussels steamed with coconut, ginger, chili and coriander.

CHILI PRAWN R155

Chili prawn, pickled cucumber, spring onion and carrot. Parmesan risotto, charred broccoli, shaved parmesan

PASTA

All handmade hens' egg & Durum wheat pasta

Mushroom tortellini R28O

Mushroom tortellini, brown butter, shitake, parmesan, truffle

langoustine linguini R390

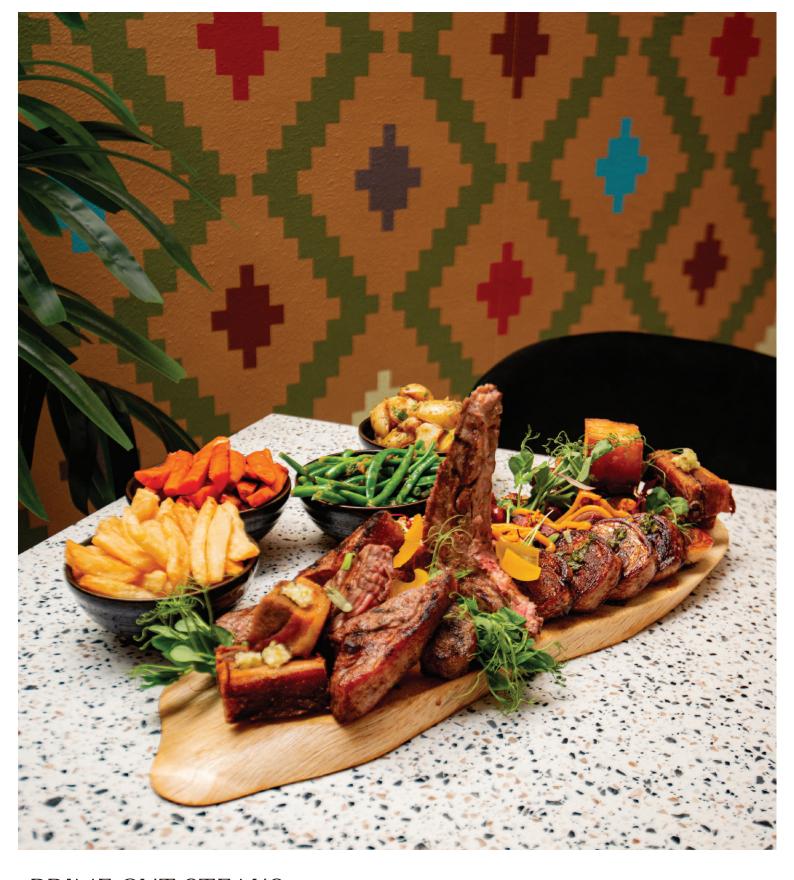
East coast langoustine linguini, bisque, chive and roasted leek

Sweet potato ravioli R240

Sweet potato ravioli, brown butter, almond and burnt onion







PRIME CUT STEAKS

Served with hand cut, triple cooked fries and a choice of green bean and onion or honey carrots, snap pea and red pepper saut and a mushroom cream.

800g ary agea grass-tea sirioin on the bone	R495
300g grass fed beef tenderloin	R3O5
300g grass fed sirloin	R3O5
800g chimichurri wood fired picanha for two	R395

BrownSugar

O C E A N S
FOOD MENU