

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

Baby chicken R275
Free-range paprika and lemon baby chicken

Brown Sugar Prawns R420
12 Wood fired prawns in Brown Sugars peri-peri

Prawn Masala R295
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.

Roasted Fish of the day R295
Butter, chili and coriander roasted fresh fish with chili yoghurt.

Free-range sirloin R1150
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 R120
"Chocolate pot plant" - 74% Cocoa Barry Ocoa, namelaka, salted caramel, Chocolate soil, mint

Yogurt ice-cream 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, pickled turmeric onion, fried curry leaf

R130

SUMMER HEIRLOOM TOMATOES

Summer heirloom tomatoes, local buratta, perennial basil, olive oil.

R145

ROASTED BABY BEETS

Roasted baby beets, fennel, apple, goats' cheese, pomegranate.

R130

STICKY HONEY AND SESAME CHICKEN WINGS

Sticky honey and sesame chicken wings, chili yoghurt, macadamia

R115

ROASTED BONE MARROW

Roasted bone marrow, gremolata, roasted sour dough

R140

MUSSELS

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

R135

CHILI PRAWN

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

R155

PASTA

All handmade hens' egg & Durum wheat pasta

Mushroom tortellini

Mushroom tortellini, brown butter, shitake, parmesan, truffle

R280

langoustine linguini

East coast langoustine linguini, bisque, chive and roasted leek

R390

Sweet potato ravioli

Sweet potato ravioli, brown butter, almond and burnt onion

R240





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 dry aged grass-fed sirloin on the bone	R495
300g grass fed beef tenderloin	R305
300g grass fed sirloin	R305
800g chimichurri wood fired picanha for two	R395



Brown Sugar

O C E A N S

F O O D M E N U