

SMALL PLATES

PERI-PERI CHICKEN LIVERS Creamy peri-peri chicken livers with crostini.	R89
SPICY PRAWNS Tempura prawns coated in wasabi mayo.	R136
KOREAN CHICKEN THIGHS Sticky Korean deboned chicken thighs with toasted sesame seeds.	R95
FRIED HALLOUMI Sweet chilli mayo.	R85
GRILLED CHICKEN WINGS Choice of BBQ, Peri-Peri or Oriental with skinny fries.	R98
CREAMY MUSSELS White wine garlic mussels with crostini.	R98
TROPICAL GUACAMOLE Roasted pineapple & avo guac with chilli tortilla.	R88
WAGYU TATAKI Wagyu, teriyaki, radish, spring onion, toasted sesame seeds & a soya egg.	R180
PULLED PORK TACOS Sticky pulled pork in soft shell taco's with jalapeño slaw.	R120
SPICY CHICKEN TACOS Soft shell tacos, Gochujang chicken thighs, salsa & Kewpie mayo.	R120
CHORIZO FLATBREAD Char-grilled parmesan flatbread topped with spicy cider chorizo & tirokafteri.	R118
MEDITERRANEAN FLATBREAD Flatbread topped with blistered cherry tomatoes, avocado pesto, olives, feta, shaved red onion & rocket.	R110
CHEESY TRUFFLE FOCACCIA Mozzarella, halloumi, feta, gorgonzola, truffle oil, herbs.	R118
CAPRESE FOCACCIA Pomodoro, mozzarella & basil.	R110
MEZE Hummus Tirokafteri Guacamole Baba ganoush Piquanté pepper dip Marinated olives Halloumi Char-grilled za'atar flatbread Chilli tortilla chips Pizza sticks.	R160

LIGHT MEALS

CHICKEN CAESAR SALAD Grilled chicken breast with avo, streaky bacon, parmesan, croutons & cos lettuce dressed in an anchovy dressing.	R145
HALLOUMI SALAD Fried halloumi, blistered cherry tomatoes, grilled onion, baby leaves, cucumber & roasted pecan nuts tossed in mojito dressing.	R130
POACHED PEAR SALAD Poached pear, gorgonzola, rocket, toasted hazelnuts, char-grilled broccoli & courgette tossed in mimosa dressing.	R110
CHIMICHURRI BEEF SALAD Rump tagliata, jalapeño chimichurri, burrata, confit cherry tomatoes, roasted red onion & rocket.	R148
CHICKEN PREGO Peri-peri grilled chicken breast, tomato & lettuce in a prego roll with mayo & fries.	R118
FALAFEL FLATBREAD Grilled za'atar flatbread topped with whipped feta, baba ganoush, tabbouleh, avo, crushed chilli, falafels & rocket.	R110
LUX DOG Gourmet cheese griller, tomato chilli jam, BBQ mayo, remoulade, salsa, slaw & chorizo crumb in a butter bun with skinny fries.	R118

MAINS

STICKY SHORT RIB Short rib on creamy butternut & potato mash with salsa verde. <i>Nitida Merlot</i>	R280
CREAMY LINE FISH Catch of the day in a creamy white wine garlic mussel sauce, crispy calamari & skinny fries. <i>Lismore Barrel Fermented Sauv Blanc</i>	R245
CRISPY BATTERED FISH & CHIPS Beer battered hake, remoulade & pear slaw with salt & vinegar skinny fries. <i>Spier Seaward Chardonnay</i>	R150
BUTTER CHICKEN CURRY Fragrant butter chicken curry with flatbread, herbed rice, corn & mange tout. <i>Spier 21 Gables Chenin Blanc</i>	R155
COCONUT LAMB CURRY Fragrant coconut lamb curry with tabbouleh rice & herbed crushed tomato. <i>Black Shiraz</i>	R275
CLASSIC BURGER Beef burger with bacon jam, cheddar, onion, rocket & tomato in a burger bun with chunky fries. <i>Beyerskloof Reserve Pinotage</i>	R145
TERIYAKI BURGER Sticky teriyaki beef burger, BBQ Japanese mayo, tomato, shaved cabbage & spring onion in a burger bun with chunky fries. <i>Steenberg Catharina Red</i>	R140
HALLOUMI BURGER Fried halloumi, tomato chilli jam, rocket, tomato, crushed avo & onion in a burger bun with chunky fries. <i>Fryer's Cove Chenin Blanc</i>	R132
POLLO FETTUCCINE Fresh fettuccine tossed in a parmesan piquanté pepper cream with marinated grilled chicken breast blistered cherry tomatoes & chorizo crumb. <i>Boschendal Elgin Pinot Noir</i>	R160
SEAFOOD PASTA Fresh fettuccine tossed with calamari, prawns & mussels in a lemon white wine garlic cream. <i>Spier 21 Gables Chenin Blanc</i>	R210
AVO PESTO PASTA Rigatoni tossed in a creamy avo pesto with crispy avocado & marinated burrata. <i>Steenberg Barrel Fermented Sauv Blanc</i>	R130
CHICKEN & AVO PIZZA Pomodoro, mozzarella, BBQ chicken, crushed avo, piquanté peppers & sour cream. <i>Kumusha Flami Lily White</i>	R125
MAPLE BACON PIZZA Pomodoro, mozzarella, maple bacon bits, roasted butternut, pickled red onion & rocket. <i>Bosman Adama White</i>	R128
SEAFOOD PIZZA Pomodoro, mozzarella, prawns, mussels & garlic lemon butter. <i>Kleine Zalze Vineyard Selection Chardonnay</i>	R170
SPICY PORK PIZZA Pomodoro, mozzarella, spicy pork meatballs, pulled pork, chorizo crumb, feta & jalapeño. <i>Kleine Zalze Cape Nectar Rosé</i>	R138

LAND & SEA Picanha tagliata Garlic butter grilled prawns Harissa thighs Chunky chips Herbed butter rice. <i>Muratie Laurens Campher</i>	R600
RIBS & WINGS Sticky pork ribs BBQ & Peri-Peri wings Bourbon fries Achari garlic bread. <i>De Krans Twist of Fate Red</i>	R550
CARNE Picanha rump Rib eye on the bone Skinny lamb chops Rack of pork ribs Chunky chips Achari garlic bread Rocket & avo salad Choice of 2 Sauces. <i>Springfield Methode Anciene Cab Sauv</i>	R1150
MEGÁLO PLATTER Sirloin tagliata Garlic butter grilled prawns Korean chicken thighs Salmon roses New style prawn nigiri Crushed truffle parmesan baby potatoes. <i>Le Riche Richesse Red</i>	R680

GRILLED

PICANHA (300g) Pepper BBQ Coffee & Thyme Smoked Black Salt. <i>Barista Pinotage</i>	R150
SIRLOIN (200g) Pepper BBQ Coffee & Thyme Smoked Black Salt. <i>Carmen Stevens Petite Syrah</i>	R120
FILLET ON THE BONE (350g) Pepper BBQ Coffee & Thyme Smoked Black Salt. <i>Vilafonté Seriously Old Dirt</i>	R215
BLACK ANGUS RUMP (250g) Pepper BBQ Coffee & Thyme Smoked Black Salt. <i>Boschendal Black Angus</i>	R295
AMAN RIB EYE ON THE BONE (550g) Aman Secret Basting. <i>Springfield Methode Ancienne Chardonnay</i>	R250
SKINNY LAMB CHOPS Lemon & Oregano. <i>Fat Bastard Shiraz</i>	R275
RACK OF PORK RIBS BBQ Portuguese Peri-Peri. <i>Glen Carliou Pinot Noir</i>	R345
SPICY WHOLE CHICKEN Peri-Peri Lemon & Herb. <i>Kleine Zalze Cinsault Rosé</i>	R165
DEBONED CHICKEN THIGHS Harissa Honey & Lemon. <i>Kleine Zalze Family Reserve Chenin Blanc</i>	R90
GRILLED PRAWNS (8) Garlic & Herb Lemon, Butter & Chilli <i>Old Road Wine CO Anemos Chenin Blanc</i>	R295
ALL ABOUT THE SIDES:	
☑ Skinny Salt & Vinegar Fries	R34
☑ Chunky Smokey Bourbon Fries	R40
☑ Crushed Truffle Parmesan Baby Potatoes	R45
☑ Roasted Butternut & Potato Mash	R40
☑ Herbed Butter Rice	R40
☑ Char-grilled Vegetables	R45
☑ Achari Garlic Bread	R35
☑ Cabbage & Pear Slaw With Remoulade	R35
☑ Rocket, Avo, Pickled Red Onion & Feta Cream Salad	R48
☑ Spicy Chickpea Tabbouleh	R45
ADD THE SAUCE:	R40
☑ Brandy Mushroom	
☑ Creamy Peri-Peri	
☑ Honey Bourbon Garlic Butter	
☑ Teriyaki	
☑ Four Cheese	
☑ White Wine Garlic Cream	
☑ Green Peppercorn Sauce	
☑ Creamy Tomato Bacon Jam	

SHARING

SEAFOOD SYMPHONY Garlic butter grilled prawns Creamy white wine mussels Beer battered hake goujons Crispy calamari Skinny fries. <i>Uva Mira Single Tree Chardonnay</i>	R600
KOTA PLATTER Harissa deboned chicken thighs Butter brined whole grilled chicken Grilled wings Chunky chips Za'atar flatbread Char-grilled veg. <i>Amari Lush Vintage Demi-Sec</i>	R400
SUSHI PLATTER 3pc Salmon sashimi 2pc Prawn nigiri 8pc Prawn California roll 8pc Avo maki 3pc Salmon roses 8pc Salmon fashion sandwich. <i>Graham Beck Brut NV</i>	R500

OYSTERS

PLAIN	R35
CHAMPAGNE & STRAWBERRY	R45
SRIRACHA & LIME	R45
BLOODY MARY	R45
ASIAN	R45

SIGNATURE SUSHI

NEW STYLE PRAWN NIGIRI 2PC Sushi rice topped with prawn, crispy panko crumbs, chilli teriyaki & jalapeño.	R72
☑ TEMPURA AVO ROLL 8PC Tempura avo California roll topped with sesame seeds, avo, mayo & tempura crunch.	R105
SALMON ROCK DELUXE 4PC Mini salmon bites, topped with rock shrimp salad, lime, teriyaki & chilli mayo.	R105
FLAMED WAGYU URUMAKI 8PC Avo roll topped with flamed wagyu, chilli oil, mayo, caviar & jalapeño.	R172
WASABI PARCEL 8PC Salmon, avo & wasabi sandwiched in rice & nori, served on wasabi mayo.	R138
CRISPY ROLL 10PC Crispy coated salmon salsa California roll topped with sweet chilli mayo, teriyaki & crispy salmon skin.	R172
PRAWN EBI ROLL 8PC Prawn & avo California roll topped with sweet chilli rock shrimp & spicy mayo.	R179
EBI SALMON FIRE CRACKER 8PC Crispy prawn & slaw California roll topped with spicy salmon, sweet chilli, teriyaki & spicy mayo.	R179
☑ VEGAN CALIFORNIA ROLL 8PC Pickled radish, cucumber & avo California roll topped with avo, vegan mayo, spring onion, crispy onion & toasted panko.	R98

DESSERTS

☑ COFFEE AMARULA SUNDAE Salted caramel ice cream layered with Amarula, caramel popcorn, chocolate sauce, espresso & shortbread.	R78
☑ FROZEN MILK TART Cinnamon whipped cream & rooibos syrup.	R85
☑ ROCKY ROAD POACHED PEAR Warm rocky road brownie with poached pear & toasted marshmallow ice cream.	R88
☑ CRUSHED PAVLOVA Meringue, crème pâtissière, limoncello ice cream & berries.	R90
☑ BAKLAVA & ICE CREAM Layers of nuts & phyllo drizzled with honey syrup & served with your choice of ice cream.	R88
PIÑA COLADA CRUMBLE Stewed pineapple & apple topped with oat crumble & served on a coconut Panna Cotta.	R88

