



Lunch Menu

CREAMY PUMPKIN & COCONUT SOUP (V) sweet potato crisps / smoked paprika / tortilla wafers	R75
CAESAR SALAD cos lettuce / shaved parmesan / white anchovies / garlic croutons poached hens egg / bacon / anchovy dressing	R95
GREEN SALAD (V) mixed mesclun leaves / cucumber / feta / cherry tomatoes / olives red onion / honey mustard dressing	R90
ADD - GRILLED CHICKEN - SMOKED SALMON	R40 R50
ASIAN VEGETABLE WRAP (V) cabbage / carrots / mixed peppers / coriander / feta / sweet Indonesian sauce in a soft tortilla wrap	R75
ADD - CHICKEN - SMOKED SALMON - BACON	R40 R50 R30
COPA CHEESEBURGER 200g beef burger with emmental cheese on a toasted sesame seed bun tomato / lettuce / red onion / gherkins / rustic cut chips / garlic aioli	R150
PAN FRIED LINE FISH caper butter sauce / sweet potato chips / side salad	R210
BATTERED FISH & CHIPS cured hake with a crisp batter / minted peas / rustic cut chips / tartar sauce	R180
BUTTERNUT & FETA CANNELLONI (V) spinach cream / baked baby beets / tempura spinach	R180
GRILLED SIRLOIN STEAK pan fried seasonal vegetables / rustic cut chips / green madagascan peppercorn sauce	R210
½ PERI PERI OR BBQ BABY CHICKEN gorgonzola dressed slaw / cajun sweet potato wedges / grilled lemon	R190
SIDE DISHES - RUSTIC CUT CHIPS - SIDE SALAD	R45 R45

DESSERT

DARK CHOCOLATE BROWNIES vanilla ice cream / caramel popcorn / berry coulis	R80
COCONUT & LIME SEMIFREDDO berry compote & honey oat crumble	R75
CAKE OF THE DAY	R45
SELECTIONS OF ICE CREAMS & SORBETS	R55
CHEESE BOARD chevin / brie / blue / camembert / fig / homemade marmalade toasted nuts / seasonal fruit & crackers	 R160  R280