

SUNDAY BRUNCH MENU

Welcome to our Sunday brunch.

A beautifully crafted selection of brunch items will be served to your table. We hope that you enjoy a leisurely Sunday with us.

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A selection of our freshly baked breads will be presented to your table:
seedloaf, ciabatta, milk bread served with butter

PLATTERS TO START

please select one of our thoughtfully created platters, each platter will be served individually

grilled tiger prawns, Lüderitz oysters, cold-smoked salmon trout, buckwheat blinis, fresh lemon, capers, cream cheese

selection of south african charcuterie, grilled chorizo, spiced biltong, grilled asparagus, marinated olives

crispy fried cajun calamari, grilled chorizo, marinated olives, grilled halloumi cheese, rocket salad

tempura baby corn, roasted peppers, charred marrows, butternut fritters, sarapana salad, baobab aioli v

hot smoked peppered salmon, crispy fried squid heads, grilled artichoke hearts, salsa verde, toasted ciabatta

buttermilk fried chicken, pulled pork taco, beef fillet carpaccio, pickled vegetables, rocket salad

selection of south african cheeses, onion marmalade, preserved figs, melba toast

freshly baked croissant, hickory ham, pastrami, camembert, cheddar, scones with cream, berry jam

pumpkin and goat's cheese salad: roasted pumpkin, baby gem leaves, spring onion, orange and vanilla dressing v

MAIN COURSE

crispy skin seabass, buttered langoustine, chive hash brown, saffron and tomato cream GF
handmade pappardelle pasta, pancetta, west coast mussels, garlic, white wine cream sauce
parsnip and sage risotto, portobello mushroom, roasted parsnips, crispy leeks GF/V
braised springbok shank pie, crispy puff pastry, buttered peas, red wine jus
poached crab claws, lemon creamed spinach, poached eggs, toasted sourdough, hollandaise sauce

ROAST SELECTION

grass-fed aged sirloin, hasselback potatoes, roasted baby carrots, yorkshire pudding, jus
mint and mustard lamb noisette, glazed parsnips, baby butternut, asparagus, garlic mashed potato GF
weber smoked chicken, root vegetables, creamy polenta GF
smoked pork belly, maple glazed sweet potato, brussels sprouts, bacon, cider jus GF

DESSERTS

Please enjoy our decadent mini dessert platter:

baked coconut cheesecake with charred pineapple
choux puff filled with vanilla custard, salted caramel
raspberry and rosewater ice cream GF
manjari 64% chocolate tart, hazelnut praline, hazelnut coffee mousse