

Lunch Menu

CREAMY PUMPKIN & COCONUT SOUP (V) sweet potato crisps / smoked paprika / tortilla wafers	R70
CAESAR SALAD cos lettuce / shaved parmesan / white anchovies / garlic croutons poached hens egg / bacon / anchovy dressing	R85
GREEN SALAD (V) mixed mesclun leaves / cucumber / feta / cherry tomatoes / olives red onion / honey mustard dressing	R85
ADD - GRILLED CHICKEN - SMOKED SALMON	R30 R35
ASIAN VEGETABLE WRAP (V) cabbage / carrots / mixed peppers / coriander / feta / sweet Indonesian sauce in a soft tortilla wrap	R75
ADD - CHICKEN - SMOKED SALMON - BACON	R30 R35 R15
COPA CHEESEBURGER 200g beef burger with emmental cheese on a toasted sesame seed bun tomato / lettuce / red onion / gherkins / rustic cut chips / garlic aioli	R125
PAN FRIED LINE FISH caper butter sauce / sweet potato chips / side salad	R185
BATTERED FISH & CHIPS cured hake with a crisp batter / minted peas / rustic cut chips / tartar sauce	R145
BUTTERNUT & FETA CANNELLONI (V) spinach cream / baked baby beets / tempura spinach	R160
GRILLED SIRLOIN STEAK pan fried seasonal vegetables / rustic cut chips / green madagascan peppercorn sauce	R195
½ PERI PERI OR BBQ BABY CHICKEN gorgonzola dressed slaw / cajun sweet potato wedges / grilled lemon	R180
SIDE DISHES - RUSTIC CUT CHIPS - SIDE SALAD	R40 R40
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DESSERT	
DARK CHOCOLATE BROWNIES vanilla ice cream / caramel popcorn / berry coulis	R70
COCONUT & LIME SEMIFREDDO berry compote & honey oat crumble	R65
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	 R135  R215