



## starter



<b>Butternut Soup (V)</b> Sesame seeds and crostini	80
<b>Mushroom Risotto (V)</b> exotic mushrooms, parmesan and parsley foam	95
<b>Beverly Hills Oysters Rockefeller</b> 4 Natal oysters on a bed of wilted spinach, lemon beurré blanc and parmesan crust	180
<b>Salmon Gravlax</b> lemon curd, pickled exotic beets, beetroot hummus, dill oil and capers	120

<b>Prawn and Avocado</b> Nori wrapped prawn tartare, poached prawn tail, cucumber spaghetti, avocado and avocado mousse, mango and mint purée and bread crisp	160
<b>Duck Liver Parfait</b> Black cherry gel, sweet pickled pearl onions, orange marmalade, fresh radish and melba toast	130
<b>Fruits of the Ocean</b> Medley of prawn, mussels, fish, calamari, cockles creamy saffron veloute and warm sliced french loaf	160

## main course



<b>Grilled Kingklip</b> Garlic mash, grilled artichoke, buttered broccolini and creamy white wine mussel sauce	260
<b>Line Fish of the Day</b> Pea purée, seared scallops, citrus sabayon, chive beurré blanc, caramelised onions and garden peas	340
<b>Teriyaki Glazed Norwegian Salmon</b> Shimeji mushroom, grilled bok choy, edamame and sesame dust	260
<b>Ntsiki's Flambé Prawns</b> Flambéed at your table with cognac, cream, courgette linguini, saffron rice and chilli flakes	320
<b>Grilled Prawns</b> Saffron rice, lemon butter, garlic butter and peri-peri	320
<b>Seafood Platter for One</b> Crayfish, prawns, mussels, calamari, kingklip, spicy rice, fries, lemon butter, garlic butter and peri-peri	850
<b>Garlic and Thyme Chicken Breast</b> Confit lollipop, mushroom risotto and mushroom broth	140

<b>Seared Duck Breast and Confit Leg</b> Orange honey glazed roasted rainbow carrots, anise infused butternut purée, juniper and raison jus	240
<b>Slow Roasted Pork Belly (P)</b> Apple and onion purée, croquette of pulled pork and root vegetables, apricot and leek ragout and apricot jus	180
<b>Slow Braised Lamb Shank</b> Cannellini bean ragout, mashed potato and gremolata	260
<b>Lamb Noisette</b> Herb crusted loin, grilled asparagus, white bean and parsley purée, shitake mushrooms and black berry sauce	320
<b>Grilled Halloumi and Black Mushroom (V)</b> Courgette ribbons and garlic cream sauce	140
<b>Grilled Aubergine (V)</b> Pickled grilled garden vegetables, basil infused napolitana sauce and parmesan disc	140

## sauces

40

**Jus Natural**  
**Creamy Mushroom**  
**Green Peppercorn**  
**Roasted Garlic Cream Sauce**

## sides

35

**Seasonal Vegetables**  
**Rustic Cut Fries**  
**Garlic Mash**  
**Onion Rings**  
**Mixed Green Salad**

## steaks



All steaks are served with café de paris butter, choice of sauce and choice of a side.

<b>KZN 100% Grass Fed and Hormone Free Beef</b>	
<b>300g Fillet</b>	260
<b>300g Rib Eye</b>	260
<b>250g Wagyu</b>	650
<i>please ask your waitron for our cut of the day</i>	
<i>enjoy with a glass of Rare Auction Wine</i>	
<b>Nederberg Private Bin Merlot 2006</b>	150

V = Vegetarian | P = Pork