



## starter



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|---|-----|--|-----|
| <b>Butternut Soup (V)</b><br>Sesame seeds and crostini  | 80  | <b>Prawn and Avocado</b><br>Nori wrapped prawn tartare, poached prawn tail, cucumber spaghetti, avocado and avocado mousse, mango and mint purée and bread crisp | 160 |
| <b>Mushroom Risotto (V)</b><br>exotic mushrooms, parmesan and parsley foam  | 95  | <b>Duck Liver Parfait</b><br>Black cherry gel, sweet pickled pearl onions, orange marmalade, fresh radish and melba toast  | 130 |
| <b>Beverly Hills Oysters Rockefeller</b><br>4 Natal oysters on a bed of wilted spinach, lemon beurré blanc and parmesan crust | 180 | <b>Fruits of the Ocean</b><br>Medley of prawn, mussels, fish, calamari, cockles creamy saffron veloute and warm sliced french loaf                               | 160 |
| <b>Salmon Gravlax</b><br>lemon curd, pickled exotic beets, beetroot hummus, dill oil and capers                               | 120 |  |     |

## main course



|   |     |  |     |
|---|-----|--|-----|
| <b>Grilled Kingklip</b><br>Garlic mash, grilled artichoke, buttered broccolini and creamy white wine mussel sauce                             | 260 | <b>Seared Duck Breast and Confit Leg</b><br>Orange honey glazed roasted rainbow carrots, anise infused butternut purée, juniper and raison jus     | 240 |
| <b>Line Fish of the Day</b><br>Pea purée, seared scallops, citrus sabayon, chive beurré blanc, caramelised onions and garden peas             | 340 | <b>Slow Roasted Pork Belly (P)</b><br>Apple and onion purée, croquette of pulled pork and root vegetables, apricot and leek ragout and apricot jus | 180 |
| <b>Teriyaki Glazed Norwegian Salmon</b><br>Shimeji mushroom, grilled bok choy, edamame and sesame dust  | 260 | <b>Slow Braised Lamb Shank</b><br>Cannellini bean ragout, mashed potato and gremolata  | 260 |
| <b>Ntsiki's Flambé Prawns</b><br>Flambéed at your table with cognac, cream, courgette linguini, saffron rice and chilli flakes                | 320 | <b>Lamb Noisette</b><br>Herb crusted loin, grilled asparagus, white bean and parsley purée, shitake mushrooms and black berry sauce                | 320 |
| <b>Grilled Prawns</b><br>Saffron rice, lemon butter, garlic butter and peri-peri  | 320 | <b>Grilled Halloumi and Black Mushroom (V)</b><br>Courgette ribbons and garlic cream sauce   | 140 |
| <b>Seafood Platter for One</b><br>Crayfish, prawns, mussels, calamari, kingklip, spicy rice, fries, lemon butter, garlic butter and peri-peri | 850 | <b>Grilled Aubergine (V)</b><br>Pickled grilled garden vegetables, basil infused napolitana sauce and parmesan disc                                | 140 |
| <b>Garlic and Thyme Chicken Breast</b><br>Confit lollipop, mushroom risotto and mushroom broth  | 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.

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|---|-----|
| <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