



NIBBLES

Bread & Butter Pull apart brioche & whipped white truffle butter	55	Bang Bang Beans Spicy edamame beans, rayu chilli crunch, gochujang butter, garlic chips, onion angel hair (VG)	55	Sweet & Spicy Nuts Chilli flakes, black pepper, cumin, olive oil, rosemary & honey (N)	65
Marinated Olives Kalamata, green olives, lemon, balsamic, thyme, rosemary, chilli (VG)	85	Harissa Chicken Lollipops Buttermilk fried chicken lollipops, harissa dressing, harissa dipping sauce, spring onion	115	Lamb Koftas Chilli oil, Dukkah spice, cumin & mint yoghurt, mint	95
Pan Fried Biltong Sundried tomato, basted beef biltong, fried basil	125			Stuffed Calamari Chorizo, goats cheese, café de Paris, biltong dust (P)	120

SMALL PLATES

Sardines Apple & fennel slaw, confit garlic, dill oil, fried green olives, fried capers, onion angel hair	130	Mussels Smoked mussel, truffle & white wine cream, smoked paprika, toasted sour dough, chive oil (S)(A)	145	Sticky Asian BBQ Short Rib Bao Toasted white sesame seeds, spring onion, coriander, shredded Chinese cabbage, pickled daikon, carrots, cashew nuts (N)	135
Chilli BBQ Pork Belly Smoked chilli BBQ sauce, toasted sesame, charred leek, crispy leek, ginger chips, pickled onion petals (P)(N)	115	Tempura Prawn Smoked mango atchaar whip, spring onion, lime (S)	185	Coal Fired Octopus Lemon, roasted chilli oil, smoked flaked salt, micro leaf salad, salsa verde	195
Baked Brie Hot honey, thyme, confit garlic, roasted red chilli flakes, ciabatta (V)	135	Beef Romesco Char grilled sirloin, burnt capsicum cream, salsa verde, garlic crème fraiche, capsicum ash	185		

VEGETABLES

Coal Fired Sweet Potato Paprika & brown sugar butter, parsley oil, cream cheese & chive mousse, fried spring onion (V)	115	Confit Garlic Hummus & Olive Tapenade Pickled mushrooms, tahini, chickpeas, olive tapenade, fried garlic chips, rayu chilli, dill, leek crisps, pine nuts, parsley, toasted sour dough (VG) (N)	145	Fried Artichoke Taco Smoked chipotle, chilli, avocado crema, pickled red onions, lime, coriander (VG)	145
Burnt Cabbage Roasted garlic labneh, candied walnuts, pickled onion, coriander, chilli oil (N) (V)	125				

•••

Please notify our service colleagues if you have any known food allergies or intolerance. Our food is prepared in an environment where peanuts/nuts & other allergens are handled. Currently there is no separate concerned allergen-free preparation area.

(V) Vegetarian (A) Alcohol
(N) Nuts (P) Pork
(VG) Vegan (S) Shellfish

FRESH OYSTERS

Naked	Two 80	Six 225	Doz 405
Tabasco Pearls & Pickled Lemon	Two 90	Six 250	Doz 480
Mignonette Red onion & red wine vinegar	Two 85	Six 235	Doz 440

RAW & CURED

Springbok Carpaccio Springbok loin, balsamic reduction, balsamic pearls, olive oil, shaved parmesan, mustard aioli, fried capers, wild rocket	180	Seabass Ceviche Coconut tiger's milk, lime, chilli oil, red onion, lemon pickle, nori, smoked honey foam, rice crisp	165
Salmon Sashimi Dashi mayo, ginger soy dressing, spring onion, mango, avocado, red chilli, toasted black sesame seeds, nori flakes	165	Charcuterie & Cheese Cured meats, karoo cheese, olives, preserved green figs, roasted mixed nuts, breads & crackers (N)	170

SALADS

Salmon Sashimi Salad Salmon sashimi, avocado, broccolini, cucumber, edamame beans, carrots, rocket, pickled ginger, dashi mayo, black sesame seeds, ginger soy dressing (N)	175	Sirloin, Gorgonzola & Pear Char grilled beef sirloin, rocket, creamy gorgonzola cheese, pickled pear, roasted cashew nuts, pomegranate molasses (N)	185
Sundried Tomato Rocket, baby spinach, avocado, whipped feta, toasted pine nuts, basil pesto vinaigrette (V) (N)	115	Miso Prawn Baby leaf, mango, cucumber, pickled onion petals, coal fired prawns, coriander, miso lime dressing (S)	185
Halloumi Rocket, tomato, cucumber, pickled onion, avocado, tomato chilli jam, charred lemon cheek, lemon & olive oil dressing (V)	125	Chicken Caesar Charred cos, anchovy mustard dressing, shaved parmesan, salt cured egg yolk, ciabatta sliver, coal grilled deboned chicken thigh, fried chicken skin	145

~~20 22~~

REIGN PLATES

Seafood Linguine Coal fired mussels, prawns & calamari, vine tomatoes, white wine, dill, parsley, confit garlic (S) (A)	275	Pan Fried Line Fish Café de Paris grilled fish of the day, broccolini, baby marrow, sugar snaps, smoked lemon hollandaise, chive oil, minted pea purée, pickled daikon	245
Pork Belly Slow cooked apple cider soaked pork belly, mustard pomme purée, bacon fat Brussel sprouts, crackling, apple jus, smoked apple purée (P)	235	Wagyu Burger 200g wagyu beef, smoked BBQ sauce, buttermilk fried onion rings, maple bacon, gouda, shredded cos, tangy mayo, triple fried chips (P)	245
Cauliflower Steak Shaved cauliflower, cauliflower purée, shitake mousse, mushroom biltong, confit shimenji mushroom, chilli oil (V)	155	Chermoula Lamb Chops Coal fired chermoula glazed lamb chops, caramelized onion purée, charred onion petals, pickled cauliflower, cauliflower purée, rosemary jus	325
Salmon Torched sweetcorn, smoked mushrooms, truffle sweetcorn emulsion, shitake mousse, pickled daikon, spring onion, leek oil	325	Tomato & Basil Linguini Sundried tomato & roasted red capsicum sauce, fried basil, basil gremolata, smoked bocconcini	195
Trio of Duck Grilled orange jus soaked duck breast, smoked duck liver pâté, five spice confit duck leg, orange gastric, dehydrated Chinese cabbage, cauliflower purée, orange jus	295	Coal Fired Prawns 6 King prawns, garlic chilli butter, charred lemon cheek, fennel citrus salad (S)	375
Mozambican Peri-Peri Chicken Char grilled spatchcock chicken, mango chilli chutney, truffle parmesan triple fried chips	320	Lamb Curry Spicy Kashmiri chilli, cucumber raita, pilau rice, garlic naan, sambals	275



PRIME GRILLS

Coal fired, Wagyu fat basted Or salt & pepper, served with 1 addition

	28 Day Dry Aged	Silent Valley * Wagyu
Rump 200g	185	
Rump 300g	270	
Sirloin 300g	270	965
Sirloin on the bone 500g	385	1155
Beef Fillet 300g	395	
Rib Eye 400g	425	1195
T-Bone 650g	395	

* Silent Valley produces some of the world's most exquisite beef. Export grade that is hormone & antibiotic free. All beef is source verified. All beef is DNA Wagyu sire certified

SHARING

Whole Fish Fresh whole fish coal oven roasted, chive lemon butter, fennel citrus salad, parsnip crisps	695
Seafood Feast Truffle mussels, chilli butter prawns, fried calamari, line fish, jalapeno mayo, choice of two additions & a sauce	955
Mixed Grill Sirloin, chicken lollipops, lamb chops, chilli BBQ pork belly, choice of two additions & a sauce	1050



ADDITIONS

Traditional Greek Salad	45
Smoked Mash	50
Pilau Rice	45
Truffle Parmesan Triple Fried Chips	60
Roasted Seasonal Vegetables	50
Roasted Marrow Bone	45
Cream cheese, chives and truffle butter Hassel Back Potato	55

SAUCES

Cognac Madagascan Pepper (A)	45
Café de Paris	50
Wild mushroom cream	55
Chimichurri	50
Peri-Peri	45
Roasted Bone Marrow Garlic Butter	55