









Fresh crisp naan bread, served with red pepper hummus, minted tzaziki, sun blushed tomatoes and grilled chilli haloumi R145 Additional option: Lamb mince koftas with sumac yoghurt R98

# CREAMY BUTTERNUT & COCONUT SOUP (V)

Served with fresh or toasted bread R88

# CAULIFLOWER & BLUE CHEESE SOUP (V)

Served with fresh or togsted bread R88

## WILD MUSHROOM RISOTTO (V)

Wild mushroom sauté, infused with sherry and truffle vinaigrette R145

# **BUTTERNUT & SAGE RISOTTO (V)**

Roasted butternut and sage infused sherry and truffle vinaigrette R140

## RED WINE & BEETROOT RISOTTO (V)

With blanched peas, pecorino cheese discs, mushroom shavings topped with parmesan cheese R145

## TRIO OF VENISON CARPACCIO

Fine slivers of South African game lightly smoked served with wild rocket, orange glazed onions, parmesan crackling and a rooibos balsamic dressing R155

#### **ESCARGOT**

Snails flambéed at your table with garlic, parsley and crispy bacon, served with homemade bread R155

## SALT AND PEPPER BABY SQUID

Grilled baby squid tubes, crispy tentacles served on a bed of rocket and dressed with a roast garlic and lime aioli R155

### HALF SHELL MUSSELS

Served in creamy white wine sauce with garlic crostini & herbed yoghurt aioli 155

#### PRAWN CREVETTE'S

Garlic and white wine poached prawns with a white cheddar cheese gratin, fresh parsley and home-made bread R160

### TEMPURA PRAWNS (QUEEN PRAWNS X 3)

With red cabbage and asian sauce R160

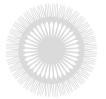
## TRIO OF 5 SPICE DUCK SPRINGROLLS

Crispy pastry filled with confit duck dressed with an oriental orange reduction R155

## TRIO OF SALMON ROSES WITH WASABI MAYO ON HERB BLINIS

Topped with crème fraiche R160

















# **BUTTERNUT & SAGE RISOTTO (V)**

Roasted butternut and sage infused sherry and truffle vinaigrette R180

# WILD MUSHROOM RISOTTO (V)

Wild mushroom sauté, infused with sherry and truffle vinaigrette R185

## PUMPKIN & COCONUT MILK SOUP (V)

Served with crispy kale shards R105

# GNOCCHI WITH SAUTEED EXOTIC MUSHROOMS, BASIL, RICOTTA (V)

Served with either poatato gnocchi or gluten free gnocchi R166

# SPINACH & RICOTTA GNOCCHI (V)

Served with either poatato gnocchi or gluten free gnocchi R166

## **ROASTED AUBERGINE STEAK (V)**

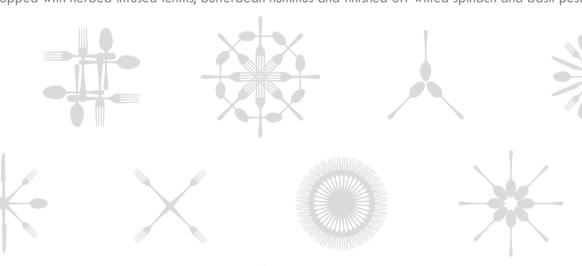
Roasted aubergine steak set on a spicy butter bean ragu topped with balsamic glazed pearl onions and crispy leeks R155

# CREAMY CAULIFLOWER & BLUE CHEESE SOUP (V)

Served with crispy kale shards R105

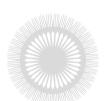
## SLOW ROASTED BROWN MUSHROOMS

Topped with herbed infused lentils, butterbean hummus and finished off wilted spinach and basil pesto oil R185

























## LOCAL HAKE

Set on lemon and feta croquettes, pea puree, caramelized leeks and topped with caper butter R210

### PAN SEARED HAKE FILLET

Set on butter bean and chorizo sausage ragu topped with cucumber and herb salad R215

### **GRILLED LINE FISH**

With a lemon caper butter & grapes, chilli sambal served on a bed of chopped sautéed greens R225

### FRESH LINE FISH

Laid on a crispy potato and fennel rosti, sautéed green bean, mange tout, cherry tomatoes and a splashof lemon puree R225

### NORWEGIAN SALMON

Set on stir fried vegetables and Singapore noodles, finished with a radish and sesame salad and ponzu soya reduction R305

### PAN FRIED KINGKLIP

Served with sautéed baby spinach, courgette ribbons, crushed new potato and set in a bath of Thai green coconut curry broth R295

### SOYA GLAZED & BLACKENED KINGKLIP FILLET

Set on galic baby potatoes wilted spinach topped with herbed mushrooms and a caper butter sauce R295

# SOLE A LA BELL (TRIBUTE TO THE LEGENDARY BELL RESTARAUNT)

Crumbed and filled with a creamy mixed seafood filling with clementine fennel mash and seasonal vegetables R325

### CHERMOULA PRAWNS

De-shelled Queen prawns basted with chermoula sauce, topped with ginger soy, dill crème fraiche, spring onion and served on a bed of linguini R320

### PRAWN, MUSSEL & SQUID LINGUINI

Tossed with basil pesto, crispy bacon lardons and topped with grated pecorino and herb crème fraiche R335













## PULLED BEEF SHORT RIB RISOTTO

Sauteed mushrooms, baby marrow ribbons, creamy jus sauce & parmesan R215

### SLOW BRAISED LAMB SHANK

Served with garlic sautéed green beans, charred red peppers, gremolata infused mash potatoes, finished with a lamb jus R295

### **PORK BELLY**

Slow roasted pork belly, served with apple and fennel purée, buttery infused mashed potato, tangy plum jam, crispy cracking and roasted veg batons R255

# DUCK A L'ORANGE (SQ)

Duck duo of seared breast and confit leg served with sweet potato mash and finished with classic orange reduction R355

## **OVEN ROASTED BEEF SHIN**

Served with a parmesan cheese infused potato mash glazed baby carrots, pearl onions and sauteed mushroom and a rosemary jus R245



## SPICY THAI BASIL CHICKEN

Set on a bed of noodles topped with diced spring onion and ponzu R240

## SUN-DRIED TOMATO, BASIL AND FETA STUFFED CHICKEN SUPREME

Crushed garlic baby potato, flash fried baby spinach and citrus beurre blanc R245

## CREAMY CHICKEN HERB & EXOTIC MUSHROOM PASTA

Tossed with linguine topped with pecorino cheese and micro greens R210

## CAJUN GRILLED CHICKEN & CHORIZO SAUSAGE PASTA

Tossed in a napolitano sauce and topped with pecorino cheese R210















## SOUTH AFRICAN VENISON

200g encrusted with traditional Turkish spices, served on mint infused mashed potato, herb roasted vegetables and a South African fig jus glaze R290

## FILLET A LA GINGER

250g fillet flame grilled and topped with Italian Gorgonzola sauce and black cherry compote served with herbed new potatoes and roasted baby veg R310

### FILLET BASTILLE

250g fillet medallion/rolled in green peppercorns; served with garlic crushed potatoes and roasted vegetables finished with béarnaise sauce R310

## FILLET BORDELAISE

300g fillet, served with classic red wine and marrow jus topped with shoestring potatoes and roasted baby vegetables R360

### LAMB RUMP

250g, on a bed of basil mash, cherry tomato chutney, fine green beans, lamb jus and sage butter R335

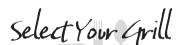
## CHATEAUBRIAND FOR 2 500G

(Flambéed at your table)

Accompanied with wild mushrooms, rustic chips and a herb butter R620

### MATURED RUMP

350g Matured rump flame grilled, served with rustic chips, medley of roasted vegetables R305



# **BEEF FILLET**

250g Fillet R210

### **BEEF RUMP**

250g Rump R155 350g Rump R190

SELECT YOUR SIDES @R52 EACH AND ADD A SAUCE FOR ONLY R45



















# **CRÊPES SUZETTE FOR 2**

Classic crêpes flambéed at your table with cointreau, brandy, star anise and served with our vanilla pod ice cream R145

# HOMEMADE SPICE ROUTE ICE CREAM TRIO

Ginger / Cinnamon / Cirus Cardomom R75

### DARK CHOCOLATE & SALTED CARAMEL FONDANT

Please allow 20 minutes. A hot sticky chocolate lava pudding filled with caramel served with vanilla pod ice cream R90

## PASSION FRUIT BAKED CHEESE CAKE

New York style baked cheese cake with granadilla served with cream cheese and lime ice cream and topped with nut brittle R85

### CHEF'S CREME BRULEE

Creamy vanilla pod baked custard, with charred sugar crust and almond biscotti shard R75

### APPLE & PEAR CRUMBLE

With Hazelnut crumble, dehydrated apple maple sauce topped with vanilla bean ice cream R85

### FLEXIBLE CHOCOLATE GANACHE

With chocolate shards, raspberry mousse, chocolate rocks, fresh berries salsa R98

#### **BLUEBERRY FRANGIPANES**

With Hazelnut streusel crumble, sweet caramelized pear and vanilla bean ice cream R98



#### CHEESE BOARD R189

Selection of available imported and local cheeses, homemade preserves and assorted savoury biscuits.

Perfectly Paired with:

Allesverloren Port

A South African stalwart, velvety, youthful sweet flavours of ripe fruit, mocha and vanilla R32

OR

Pierre Jourdan Ratafia

Fortified Chardonnay, full-bodied sweet wine, hints of fruits along with rich honey tones R42











## Signature Don Pedro's:

Turkish Delight R80

Using well known rose flavouring of Turkish confections, blending perfectly with delicately infused Gin

Banana Spilt R80

Dessert cocktail of banana liqueur, coffee liqueur & vanilla ice cream

Chilli & Chocolate R80

Chocolate flavoured Don Pedro with a spicy, smooth chili bite and hints of espresso

### Classic Don Pedro's:

Amarula / Frangelico / Whiskey / Kahlua / Nachtmuzicht / Peppermint R70 Cointreau / Ponchos / Amaretto / Drambuie / Galliano R70

### **HOT BEVERAGES**

Filter Coffee / Espresso R40

Macchiato / Decaf R40

Cappuccino / Latte / Double Espresso / Hot Chocolate R40

Five Roses Tea / Peppermint / Rooibos / Fresh Mint Tea / Chamomile / English breakfast / Earl Grey R35

### SPECIALITY COFFEE DRINKS

Brandy coffee / Kahlua Coffee / Irish Coffee R60

## Ginger's Amarula Coffee R95

Bain's Cape mountain, single grain whiskey, Ethiopian coffee Amarula - fused with caramel and citrus flavours

