



MAIN MENU



TO START

Lüderitz oysters natural R 40 each

Lüderitz oysters with topping R 45 each

- *vinegar & shallots*
- *Asian dressing*
- *Ponzu dressing*

Citrus cured linefish R 160
Cucumber, radish, soy, lime & sesame dressing

Teriyaki salmon R 195
Beetroot, horseradish cream & hazelnuts

Crab cocktail R 250
Avo puree & sweetcorn sorbet

Wood fired roast tomatoes R 140
Ricotta, fresh basil & olives

Pear & avo salad R 140
Daikon & tofu dressing

Cauliflower salad R 135
Fig jam, cashew nuts, maple & lime dressing

Zest salad R 140
Avo, feta & olives

Ginger beef R 160
Togorashi, shiitake & daikon

Fish croquets R 120
Tonkatsu, white cabbage & spring onion salad

Charred sweet potato R 140
Watercress, feta, roasted walnuts & raisins

Grilled eryngii mushrooms R 180
Sautéed spinach, confit onion & pine nuts

Sautéed prawns R 180
Chili, butter & garlic

Grilled baby calamari R 150
Olive oil, roast peppers & caper salsa



MAIN

Wood-fired salmon Pak choi & edamame	R 380
Seafood trio Salmon, Calamari & Prawns	R 420
Grilled linefish Eggplant caponata & tomato salsa	R 290
Baby kingklip Mash potato, roasted peppers & caper salsa	R 360
Grilled baby calamari Olive oil, roast peppers & caper salsa	R 290
Grilled prawns	
• Queens	R 360
• Kings	R 480
• Langoustines	SQ
Seafood platter	SQ
Lobster	SQ

WOOD-FIRED GRILL

Fillet	R 380
Ribeye	R 390
Wing rib	R 520 / R 850
Wagyu beef cut	SQ
Sautéed beef With mushrooms, spinach & olives	R 360
Lamb loin chops	R 380
Earth & sea Woodfired grilled beef fillet with grilled prawns	R 390
Grilled springbok Roast parsnip, figs & port wine jus	R 380
Grilled chicken thighs With cucumber, miso, pineapple, sesame, pumpkin seed salad	R 290

***Small plates served daily, subject to availability**



SIDES

Miso eggplant	R 65
Sauteed eryngii mushrooms	R 75
Sweet potato puree	R 60
Grilled sweet potato	R 55
Wood-fired cauliflower	R 75
Fried potato wedges	R 55
Flamed grilled broccolini	R 85
Mash potato	R 65
Edamame	R 75
Marinated chilli peppers	R 35
Zest Salad	R 75

SAUCES

Wild mushroom	R 60
Green peppercorn	R 60
Chimichurri	R 50
Veal Jus	R 120
Per Peri	R 50

DESSERT

Banana parfait Tonka bean ice cream & pistachio crumble	R 120
Pumpkin cake Grilled pineapple, basil, peanut ice-cream & star anise	R 110
Baked Yogurt Dark chocolate, cinnamon & candy walnuts	R 110
Raspberry meringue Marshmallow, sorbet & jelly	R 120
Chocolate delice Hazelnut crèmeux & butterscotch	R 140

