

Join us for **lunch on the terrace** between 12h00 and 14h00 Wednesday to Friday
October - April (but not on public holidays).

Secure parking is available between Cape Town High School and the Jewish Museum
in Hatfield Street, at Dunkley Square or at the Gardens Centre.
Or grab a quick [UBER](#) and keep things super simple.

We offer a choice of an A la Carte menu or a different 3 course Chef's menu each week.
The below is an example, but you're welcome to mail us for the latest menu.

A LA CARTE MENU

STARTERS

Burrata Mozzarella flavoured with aged balsamic set on fragrant herbs and avocado (V)

Asparagus Laison with poached hen's egg and herb crème fraiche (V)

Green Asparagus with cured kingklip and pistachio vinaigrette

Prosciutto with marinated porcini mushrooms and rocket salad

Abalone, sautéed and served with squid ink risotto, lemon verbena emulsion

MAIN COURSES

Aubergine Trio - involtini with blue cheese and potato, souffle, gratin (V)

Chlorophyll-infused Kingklip, skewered calamari with caper sauce and glazed baby radish

Pork Fillet rolled in Pancetta and set on a fondue of wild rocket,
tomatoes & roasted olives, with goats cheese ravioli

Veal Rump with Prawns and prawn emulsion, kohlrabi and yellow beets

Duck Breast fried on the skin, duck liver parfait
with rainbow beets, blood orange gel

CHEESE / DESSERT

Selection of South African Cheese with homemade bread and condiments

Lemon Geranium Crème Brûlée with sorbet and fruit salpicon

Chocolate Fondant with compressed strawberries cardamom foam,
poppyseed and honey ice cream

Gratin of Apricot with basil macarons and berry-yoghurt sorbet

CHEF'S MENU 3 COURSE MENU INCLUDING COFFEE R 470 PP

STARTERS

Abalone
sautéed and served with squid ink risotto, lemon verbena emulsion

or

Green Asparagus
with cured kingklip and pistachio vinaigrette

MAIN COURSES

Chlorophyll-infused Kingklip,
skewered calamari with caper sauce and glazed baby radish

or

Beef Fillet
with sautéed white asparagus tips, white pepper sauce and potato

CHEESE / DESSERT

Selection of South African Cheese
with homemade bread and condiments

or

Gratin of Apricot
with basil macarons and berry-yoghurt sorbet