



## LOUNGE MENU

### SOUP OF THE DAY

Served with toasted ciabatta

**Carrot and cumin soup topped with coconut Chantilly R120 (V) (VG) (GF)**

**Smoked tomato soup R110 (V) (VG) (GF)**

**Chef's soup of the day R110 (GF)**

### SALADS

**Panzenella salad R145 (VG)**

Roasted bell peppers, Kalamata olives, red onions, mixed leaves, basil, capers, duo of tomatoes, chargrilled melon, cucumber, chards of ciabatta, served with Italian vinaigrette

**Smoked cajun chicken salad R195 (GF)**

Cucumber, radish, tomato, mixed leaves, spring onion, orange salsa and basil dressing

**Linefish tartare R220 (GF)**

Fresh avocado, pico de gallo, limes, tortilla chips accompanied by free range egg, capers and gherkins

### SANDWICHES

Gluten free bread on request

**Smoked cheese, duo of tomato, rocket, basil pesto served on ciabatta bread R155 (D)**

**Beef pastrami, pickled cucumbers, horseradish & mustard cream, mixed leaves on dark rye R175**

**Hummus, kalamata olives, sun-dried tomato pesto, mixed leaves, egg plant, zucchini, brown mushroom, and roasted peppers served on charcoal sour dough bread R145 (V) (VG)**

**Chicken mayo, maple-glazed smoked bacon, avocado, tomato, and crispy lettuce served on multi-grain bread R210 (D)**

**Smoked salmon, cream cheese, rocket, radish, capers, served on a charcoal bagel and grapefruit salad R190 (D)**

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## ENTREES

### **Truffle wild mushroom gnocchi R185 (V) (VG)**

Chargrilled broccoli and vegan cheese

### **Classic cape-style battered fish and chips R180**

Succulent battered hake, fresh lemon served with tartare sauce

### **Salt and pepper squid R185**

Crispy squid, served with a pickled root vegetable salad and wasabi vinaigrette

### **Saffron & white wine mussel pot R150 (GF)**

Served with house made bread rolls

### **Sticky teriyaki chicken wings R185 (GF)**

Red cabbage, ginger, radish slaw, thick-cut fries and sriracha mayo

### **Table bay cheese beef burger R230**

Beef patty, smoked bacon, cheddar cheese, gherkins, classic coleslaw, guacamole, crispy onions, toasted charcoal brioche bun served with hand cut fries

### **Vegetarian burger R185 (S)**

Soya patty, gherkins, classic coleslaw, grilled brown mushroom, guacamole, crispy onions, toasted charcoal bun served with hand cut fries (Vegan on request)

### **Lamb curry R340 (GF)**

Braised lamb, infused with fresh curry leaves and Malay spices served with steamed basmati rice, roti, poppadum, tomato salsa and cucumber raita

### **Beef ribeye on the bone R495 (GF) (D)**

500g of the finest beef, served with wild garlic parsley baby potatoes, sautéed sundried tomato spinach, sous-vide baby carrots and whole-grain mustard sauce

### **Slow braised lamb shank R450 (GF)**

Served with butternut and gem squash mash, pea and mint puree, long stem broccoli, accompanied by a natural jus

### **Pan fried line fish of the day R375 (GF)**

Buttery spring onion mash potato, grilled green vegetables and saffron beurre blanc

### **BBQ smoked pork ribs R280**

Duo of sweet potato, sesame cashew nut slaw and peri peri dressing

### **Grilled queen prawns (8) R320 (GF)**

Served with creamy lemon wild garlic butter, peri-peri sauce, and your choice of a side

### **Creamy chicken and mushroom pie R275**

Served with sauteed root vegetables and porcini gravy

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## SIDES

**Spring onion and herb mash potato R35 (GF)**

**Sweet potato shoestring fries R35 (GF)**

**Steamed basmati rice R30 (GF)**

**Wild garlic parsley baby potatoes R40 (GF)**

**Charred winter vegetables R40 (GF)**

**Greek salad with dressing R40 (GF)**

**Cream spinach R35 (GF)**

**Butternut and gem squash mash R35 (GF)**

## DESSERT

**Coconut and guava pannacotta with hazelnut praline R105 (VG) (GF)**

**Dark chocolate fondant with chef's choice sorbet R110 (D)**

**Carrot cake with cream cheese icing and chef's choice Ice cream R110 (D)**

**Nutella cheesecake served with Madagascan vanilla bean Ice cream R110 (GF)**

**Pastry chefs' selection of vegan ice-creams R95 (VG)**

**Local and international cheese plate R165 (N) (D)**

**Seasonal fruit platter R90 (VG)**

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## OSCAR'S KIDS' MENU

Available 24 hours

### **Penne and cheese bake R75 (V)**

Penne pasta and Cheddar, mozzarella, and creamy parmesan

### **Toasted cheese and tomato sandwich R80 (V)**

Served with hand-cut fries

### **Toasted chicken and mayo sandwich R95 (D)**

Served with hand-cut fries

### **Double-dusted chicken nuggets R95**

Served with potato smiley and BBQ sauce

### **Fish fingers R95**

Served with fries and tomato sauce

### **Vanilla ice-cream R70 (GF) (D)**

Served with homemade chocolate sauce

### **Belgian waffle R95 (D)**

Served with whipped cream, berries, and maple syrup

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## PLATTER MENU

Serves 2

### **Meat R950**

Ribeye on the bone (GF)  
Mini beef and smoked bacon sliders  
Teriyaki chicken wings  
Lamb curry roti cones (GF)  
Sticky pork ribs (GF)

Served with thick cut fries or sweet potato fries,  
siracha mayo, whole-grain mustard sauce and smokey barbeque sauce

### **Seafood R985**

Salt and pepper fried squid  
Wild garlic lemon saffron mussels (GF) (D)  
Classic Cape-style battered fish goujons  
Grilled prawns (8) (GF)  
Pan fried line fish satay  
Served with sweet potato fries or thick cut fries, peri-peri sauce,  
creamy lemon butter sauce

### **Cheese R375 (D)**

Sumptuous selection of local and international cheeses, served with  
preserves, crackers, walnuts, and herb cheese straws

### **Charcuterie R360**

Selection of Parma ham, mortadella, salami, beef pastrami,  
smoked chicken, served with traditional pickles, mustards,  
ciabatta bread chards and herb cheese straws

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