



SUGAR & SPICE

Coconut Panna cotta

Roasted pineapple, pineapple Turkish delight, lemon curd ice cream, ginger soil ~ 65

Baked Chocolate Cheesecake

Cannoli, brownie crumble, white chocolate & poppy seed ice cream on pistachio praline ~ 70

Apple Crumble

Pan roasted apples, Cardamom foam, Maple ice cream, Crème Anglaise, toffee apple and pecan nuts ~ 65

SCALES & FINS

Hake Salsa Verde

Lemon candy baby potatoes, baby spinach and salsa verde ~ 115

Griddled Hake

Brown lentils, garlic mussels, shaved fennel & radish salad and a garlic velouté ~ 115

Line Fish

Crispy skin, twice cooked mussel potatoes, saffron velouté, fresh garden peas ~ 145

Salmon Ikura

Norwegian Salmon, potato fondant, Ikura caviar & caper sauce, mange tout ~ 175

House Cured Trout

Apple, celery, red onion & fennel salad, beetroot, Rooibos tea & honey jelly ~ 105

Calamari Steak Strips

Crispy calamari, basil pesto, Kalamata olives, and lemon aioli. Served with a side salad ~ 115

Salmon Tartare

Norwegian Salmon, Avocado purée, Ikura, chives, and a soya lemon dressing ~ 130

Seared Tuna Salad

Seared tuna, radish, fresh ginger, chilli pesto, spring onion, and micro herbs ~ 125

OYSTERS

Natural

Lemon, Mignonette ~ 25 ea.

Summer Delight

Mango and coriander salad ~ 30 ea.

FEATHERS & FUR

Ostrich Fillet

Beetroot mash, black garlic, labneh, beetroot purée, roast onion, asparagus, Parmesan foam, and jus
~ 145

Steamed Chicken Breast

Exotic mushroom Arancini, leek purée, sautéed Shimeji mushrooms, creamed leeks, Porcini foam and roasted onion jus ~ 125

350g Prime Rib Steak

French trimmed, smoked Maldon salt, baby spinach, parsnip purée, and Parmentier potatoes ~ 175

Chicken & Litchi Salad

Chilli & lime dressed baby leaves, candied lemons, black sesame seeds, pickled red onion and Teriyaki
~ 95

SUN & SOIL

Mushroom Ragout

Exotic mushrooms, fresh coriander, garlic butter toast, pea cress, Porcini foam ~ 125

Quinoa Salad

Baby beets, orange and Pistachio ~ 95

LITTLE TREASURES

- for persons under 12 only

Macaroni & Cheese ~ 45

Fried Calamari ~ 55

Chicken Strips ~ 60

SHELLS & FEELERS

Prawn Linguine

Prawns, chili, garlic, cream ~ 155

Prawn Curry

Coconut and lemongrass curry sauce, savoury rice, poppadum, sambals ~ 155

Chilled Seafood Chowder

Langoustine, mussels, squid, line fish, and prawn
~ 135

Prawn & Avo Salad

Fresh Romaine lettuce, julienne vegetables, cucumber, Japanese dressing ~ 105

Black Beard Mussels

Garlic fennel cream, green apple, fresh lemon, toasted Ciabatta ~ 125

Prawns

Butterflied, savoury rice, trio of sauces ~ 145

Langoustines

Subject to availability.
Butterflied, savoury rice, trio of sauces

Medium ~ 65 ea. Large ~ 85 ea.

West Coast Rock Lobster

Subject to availability.
Butterflied, savoury rice, trio of sauces ~ 65 per 100g

SIGNATURE DISH

Two Oceans Seafood Platter

West Coast Rock Lobster, de-shelled prawns, crispy calamari, griddled line fish, black beard mussels, Cape seafood curry, Brandade croquettes, savoury rice and a quartette of sauces

1 person 350 ~ 2 persons 700

WHITE WINE

Sauvignon Blanc

Durbanville Hills Rhinofields	50 / 200
Hartenberg	50 / 200
KC	40 / 160
Klein Constantia	60 / 240
Paul Cluver	55 / 220
Two Oceans	35 / 140

Chardonnay

Durbanville Hills	60 / 240
Fleur du Cap Unfiltered	60 / 240
Hartenberg	60 / 240
Nederburg	40 / 160
Paul Cluver	60 / 240

Riesling

Hartenberg	40 / 160
Nederburg	35 / 140

Chenin Blanc

Fleur du Cap	40 / 160
--------------	----------

Rosé

Durbanville Hills Merlot Rosé	35 / 140
KC (from Klein Constantia)	40 / 160
Two Oceans Shiraz Rosé	35 / 140

RED WINE

Cabernet Sauvignon

Hartenberg	60 / 240
Nederburg	50 / 200
Zonnebloem	50 / 200

Merlot

Durbanville Hills	50 / 200
-------------------	----------

Blends

Hartenberg	40 / 160
KC Cabernet Merlot	40 / 160
Two Oceans Cab Merlot	35 / 140

Sparkling Wines

JC Le Roux Brut	35 / 140
Pongrácz Brut or Rosé	45 / 180

DRAUGHT BEER

Castle Lager

300ml ~ 25	500ml ~ 33
------------	------------

Peroni

300ml ~ 27	500ml ~ 35
------------	------------