

CAFE SET MENU R395

Housemade breads & butter

SMALL PLATES

Manchego Arancini

Crispy fried mini arancini filled with manchego cheese. Tomato marinara dip **(V)**

Miso Broccoli

Tenderstem broccoli, misoyaki butter, veloute, olive grissini pangratata **(V)**

Nuoc Cham Pork Belly

Caramelized chilli & lime pork belly, roasted peanuts, leek & cucumber salad, lime dressing **(N)**

Chipotle Chicken Skewers

Crispy leeks, spring onion

MAINS

Coal-Fired Vegetables

Teriyaki smoked sweet potato, cumin & honey marinated butternut, green harissa cauliflower, chilli-roasted leeks, red pepper couscous salad, garlic yoghurt

Roasted Linefish

Filleted fresh linefish, lemon & dill caper berry beurre blanc, seasonal vegetables with tenderstem broccoli & caramelised zucchini

Moroccan Chicken

Braised chicken thighs, pistachio, green olives, raisins, bulgar pilaf, preserved lemon, za'atar laffa **(N)**

Wagyu Burger

Wagyu beef patty 200g, Emmental cheese, caramelized onions & pickles, house burger sauce. Triple fried chips & Béarnaise

DESSERT OPTION

The Cafe Set Menu is also available as a Mains & Dessert option. Should you wish to substitute small plates for desserts, the dessert options are as per Mary's Set Menu

MARY'S SET MENU R495

Housemade breads & butter

SMALL PLATES

Miso Broccoli

Tenderstem broccoli, misoyaki butter, veloute, olive grissini pangratata **(V)**

Crispy Calamari

Fried calamari, sweet & sour tamari glaze, jalapeno, crispy curry leaves, toasted coconut

Chipotle Chicken Skewers

Crispy leeks, spring onion

Nuoc Cham Pork Belly

Caramelized chilli & lime pork belly, roasted peanuts, leek & cucumber salad, lime dressing **(N)**

MAINS

Mushroom Risotto

Roasted champignon & pulled oyster mushrooms risotto with mascarpone & seared pearl onions **(V)**

Pelepele Chicken

Deboned whole spring chicken grilled in the coaloven. Pelepele butter, charred corn & jalapeño atchar, coriander & red onion

Roasted Linefish

Filleted fresh linefish, lemon & dill caper berry beurre blanc, seasonal vegetables with tenderstem broccoli & caramelised zucchini

Rib-Eye Frites

Coal-fired rib eye, 300g. Béarnaise sauce, beef fat parmesan chips

DESSERT

Coconut Brûlée Cheesecake

Vanilla cheesecake, white chocolate & coconut liqueur ganache, coconut ice-cream

Chocolate Brownie Torte **(N)**

Hazelnut & dark chocolate torte, nougatine, creme patisserie, white chocolate snow, Tonka bean gelato

PROUD SET MENU R600

Housemade breads & butter

SMALL PLATES

Artichoke Hearts

Lemon & olive oil marinated artichoke hearts, baked in the coal-oven. Fennel, grapefruit & mint salad with sumac **(VG)**

Chipotle Chicken Skewers

Crispy leeks, spring onion

Crispy Calamari

Fried calamari, sweet & sour tamari glaze, jalapeno, crispy curry leaves, toasted coconut

Salt & Pepper Sirloin

Coal-grilled sirloin, green peppercorn cream

MAINS

Mushroom Risotto

Roasted champignon & pulled oyster mushrooms risotto with mascarpone & seared pearl onions **(V)**

Salmon Nicoise

Seared Norwegian Salmon, heirloom beets, green beans, mangetout, smoked tomato, orange segments, olive cream, pan fried potatoes

Fillet Mignon

Coal-fired beef fillet, orange confit carrots, roasted cauliflower purée, red wine jus & mash

Herb Crusted Rack of Lamb

Parsley & chive crusted lamb rack, parsnip purée, green vegetable fricassée, sage demi-glace

Porchetta

Oven-roasted pork belly, stuffed with pistachio mortadella, pangratata, baby spinach & sherry raisins. White bean, tomato & herb salad with mustard & apple cider cream **(N)**

DESSERT

Coconut Brûlée Cheesecake

Vanilla cheesecake, white chocolate & coconut liqueur ganache, coconut ice-cream

Chocolate Caramel Fondant

Dark chocolate fondant, caramel, chocolate soil, caramel popcorn, salted caramel gelato

PLEASE NOTE Dishes are subject to change due to seasonality & availability
Please inform us of any dietary requirements or allergies when selecting a menu
(V) Vegetarian **(VG)** Vegan **(N)** Nuts