

Lounge

à la Carte Menu

starters

"oysters and pearls"

6 oysters with raspberry pearls, chervil and fresh lemon

110

caesar salad

table bay caesar salad with romaine lettuce, soft boiled hen's eggs, sour dough croutons, shaved parmesan, parmesan dressing

65

with bbq chicken strips

85

with grilled lemon prawns

110

gorgonzola and frozen hannepoort grape salad,

Rocket and endive with warm shallot dressing

75

steamed black mussels

in riestling butter sauce with garlic croutons

85

selection of the best locally produced cured meats

and artisanal cheese served with homemade cheese straws, grain mustard onion chutney, apple jalapeno preserve and fresh fruits

110

soup

oven roasted roma tomato soup

with basil, parmesan and garlic croutons

55

burgers, wraps and sandwiches

served with fries or baby potato, green bean, lemon, olive oil and caper salad or table bay chop chop Salad

20

classic table bay beef patty,

smoked stanford cheese, coz lettuce, roma tomato, grilled red onion and mustard cucumber pickle on a toasted sesame bun

70

sticky kung pao chicken
and pineapple wrap with fresh gardens greens
65

blt-caprese-parma ham,
fior de latte, plum tomato, rocket
and basil pesto on toasted baguette
90

designer sandwiches
white, brown, whole wheat
cheese and tomato
50
chicken mayonnaise
55
tuna mayonnaise
55

main meals

posh fish and chips
with mushy peas and caper aioli
120

grilled beef fillet
with peppered garlic butter on warm steamed asparagus
145

bbq deboned chicken thigh
with classic tabouleh
115

sautéed spaghetti
with prawn, lime basil and chilli
110

sautéed spaghetti
with basil pesto and shaved grano padano
65

dessert

raspberry vinegar pavlova, balsamic dressed strawberries
served with vanilla chantilly cream.
50

chocolate tart on a hazelnut sable
with white chocolate mousseline. coffee syrup.
45

homemade ice creams encased
in crunchy sugar tubes.
65