

## STARTERS

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<b>CAMISSA SOUP</b> Carrot, coconut and coriander soup	<b>R65</b>
<b>SMOKED SNOEK WONTONS</b> Sweet and spicy apricot remoulade	<b>R85</b>
<b>CRISP PRAWNS</b> Mango gel, saffron aioli and compressed pineapple and passionfruit	<b>R120</b>
<b>TABBOULEH SALAD</b> Toasted red quinoa, charred cauliflower rice, garbanzo bean, toasted pine nuts, crumbed goats cheese and mint	<b>R85</b>
<b>BETROOT, ORANGE AND COFFEE MARINATED BEEF CARPACCIO</b> Fresh watercress, horseradish potato salad and parmesan	<b>R115</b>

## MAINS

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<b>LINEFISH OF THE DAY</b> Chef choice	<b>R225</b>
<b>MARGRET DUCK BREAST</b> Gingered sweet potato mash, num num puree grilled asparagus, aniseed and cassia jus	<b>R240</b>
<b>FARMED SALMON</b> Pea and lemon risotto, peppered rocket puree and wild garlic hollandaise	<b>R235</b>
<b>KARAN BEEF FILLET AND FRIES</b> 200g beef fillet, creamy wild mushroom sauce and Camissa fries	<b>R280</b>
<b>KASHMIRI SPICED PRAWN CURRY</b> Cumin basmati rice, roti and fresh sambals	<b>R275</b>



## HOMEMADE PASTA

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Your choice of in-house made herbed pappardelle pasta or handmade butternut gnocchi

**PORK SHOULDER RAGOUT** R125  
Confit pearl onions and sage ciabatta crumble

**EXOTIC MUSHROOMS** R125  
Roasted shallots, gorgonzola, wild rosemary, garlic  
crème fraiche and parmesan shards

## ON THE SIDE

Hand cut Camissa fries R35  
Fried handpicked vegetables R45  
Exotic mushrooms with lemon and parsley R45  
Smoked paprika and cumin pilaf R35  
Creamy rosemary and sweet chilli polenta R35

## DESSERTS

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Deconstructed baked caramel cheese cake and  
marzipan ice cream R75

Lemongrass and Cointreau crème brule with bitter  
chocolate cigar R75

Decadent salted chocolate and pistaccio  
mousse tart with passion fruit sorbet R80

Sour cherry panacotta with diplomate creme R75

Macerated berries with basil and black pepper  
espuma R75

At the Camissa Brasserie we prepare a menu which showcases select ingredients at their best which is sourced locally with sustainability and seasonality in mind. If you require other information with regards to ingredients and our farm to fork approach, Please feel free to ask for the Chef.

We have made every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able provide accurate information and advice on the ingredients and allergens in our dishes

