

## STARTERS

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<b>ASPARAGUS</b> Crispy prosciutto wrapped asparagus, smoked red pepper harissa hummus, sweet melon spheres & coriander infused béarnaise	<b>R150</b>
<b>WALDORF</b> Compressed apple, thick yoghurt emulsion, raisin gel, dehydrated red grapes, roasted walnuts & shaved celery	<b>R110</b>
<b>SMOKED SNOEK</b> Smoked snoek & coriander pate, charred pearl onions, curried apricot pickle liquid, yuzu pearls, saladini & olive Melba toast	<b>R130</b>
<b>BABY SQUID</b> Garlic, red chili flake & parsley grilled Patagonian squid, garlic aioli, & lime gel, arugula & tomatillo salsa	<b>R130</b>
<b>GRILLED CHICKEN SALAD</b> Grilled herb chicken, arugula, baby corn, feta, coriander, orange & capsicum couscous	<b>R120</b>

## MAINS

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<b>SLOW BRAISED DUCK CURRY</b> Slow cooked duck curry, sweet potato atchar, raita, roti & basmati rice	<b>R250</b>
<b>BABY CHICKEN</b> Half a baby chicken in a marinade of yoghurt, cardamom & saffron, masala grilled pineapple, Malay inspired couscous	<b>R180</b>
<b>CAMISSA BEEF FILLET</b> Roasted carrot puree, sautéed garden vegetables, watercress & radish salad, rosemary jus	<b>R260</b>
<b>SPRINGBOK</b> Biltong dusted springbok loin, parmesan, chive, chili potato duchess, beetroot puree, grilled king oysters mushroom & golden beets	<b>R350</b>
<b>PUMPKIN &amp; HERB CRUSTED LINEFISH</b> Herb crusted linefish, fennel pomme puree, sautéed exotic mushrooms & confit night shades	<b>R240</b>
<b>LAMB RACK</b> Herb crusted lamb rack, pea mash, fresh peas, mange-tout, roasted beetroot & minted rosemary jus	<b>R270</b>
<b>SUMMER GNOCCHI</b> Pan seared gnocchi, basil pesto, glass basil leaves, and candied tomatoes & buffalo bocconcini balls	<b>R150</b>



**NORWEGIAN SALMON** R320

Cardamom cured seared Norwegian salmon, beetroot pickled quail egg, fennel oil, cucumber ribbons, green beans, grapefruit, fennel yoghurt emulsion

**GRILLED PRAWNS** R310

Mozambique prawns, garden salad, egg basmati rice, birds eye peri-peri & beurre blanc

**CAPE FARM CURRY** R140

Malay inspired farm vegan curry, basmati rice, vegetable atchar, roti & mango salsa

**ON THE SIDE**

Camissa hand cut fries	R40
Charred green vegetables	R45
Brown mushroom or peppercorn sauce	R45
Confit garlic mash	R45
Honey glazed baby carrots	R45
Cape garden salad	R45
Broccoli with blue cheese	R45
Savory rice	R45

**DESSERTS**

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**PASSION FRUIT CHEESE CAKE** R80

Passion fruit gel & chocolate sorbet

**LEMON TART** R75

Salted crumble, lime gel & French meringue

**AMARULA MILK TART** R85

Orange gel & rooibos jelly

**DEATH BY CHOCOLATE** R95

Chocolate cake, fresh berries with white & dark chocolate mousse

**CHEESE BOARD** R140

Local cheese board served with biltong, beetroot preserves & crackers (Vegan option available)

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

