



LOUNGE MENU

SOUP OF THE DAY

Served with toasted ciabatta

Carrot and cumin soup topped with coconut Chantilly R120 (V) (VG) (GF)

Smoked tomato soup R110 (V) (VG) (GF)

Chef's soup of the day R110 (GF)

SALADS

Panzenella salad R145 (VG)

Roasted bell peppers, Kalamata olives, red onions, mixed leaves, basil, capers, duo of tomatoes, chargrilled melon, cucumber, chards of ciabatta, served with Italian vinaigrette

Smoked cajun chicken salad R195 (GF)

Cucumber, radish, tomato, mixed leaves, spring onion, orange salsa and basil dressing

Tuna tartare R220 (GF)

Fresh avocado, pico de gallo, limes, tortilla chips accompanied by free range egg, capers and gherkins

SANDWICHES

Gluten free bread on request

Smoked cheese, duo of tomato, rocket, basil pesto served on ciabatta bread R155 (D)

Beef pastrami, pickled cucumbers, horseradish & mustard cream, mixed leaves on dark rye R175

Hummus, kalamata olives, sun-dried tomato pesto, mixed leaves, egg plant, zucchini, brown mushroom, and roasted peppers served on charcoal sour dough bread R145 (V) (VG)

Chicken mayo, maple-glazed smoked bacon, avocado, tomato, and crispy lettuce served on multi-grain bread R210 (D)

Smoked salmon, cream cheese, rocket, radish, capers, served on a charcoal bagel and grapefruit salad R180 (D)

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ENTREES

Truffle wild mushroom gnocchi R185 (V) (VG)

Chargrilled broccoli and vegan cheese

Classic cape-style battered fish and chips R180

Succulent battered hake served with tartare sauce

Salt and pepper squid R185

Crispy squid, served with a pickled root vegetable salad and wasabi vinaigrette

Saffron & white wine mussel pot R150 (GF)

Served with house made bread rolls

Sticky teriyaki chicken wings R185 (GF)

Red cabbage, ginger, radish slaw, thick-cut fries and sriracha mayo

Table bay cheese beef burger R230

Beef patty, smoked bacon, cheddar cheese, gherkins, classic coleslaw, guacamole, crispy onions, toasted charcoal brioche bun served with hand cut fries

Vegetarian burger R185 (S)

Soya patty, gherkins, classic coleslaw, grilled brown mushroom, guacamole, crispy onions, toasted charcoal bun served with hand cut fries (Vegan on request)

Lamb curry R340 (GF)

Braised lamb, infused with fresh curry leaves and Malay spices served with steamed basmati rice, roti, poppadum, tomato salsa and cucumber raita

Beef ribeye on the bone R495 (GF) (D)

500g of the finest beef, served with wild garlic parsley baby potatoes, sautéed sundried tomato spinach, sous-vide baby carrots and whole-grain mustard sauce

Slow braised lamb shank R450 (GF)

Served with butternut and gem squash mash, pea and mint puree, pickled long stem broccoli, accompanied by a natural jus

Pan fried line fish of the day R375 (GF)

Buttery spring onion mash potato, grilled green vegetables and saffron beurre blanc

BBQ smoked pork ribs R280 (N)

Duo of sweet potato, sesame cashew nut slaw and peri peri dressing

Grilled queen prawns (8) R320 (GF)

Served with creamy lemon wild garlic butter, peri-peri sauce, and your choice of a side

Creamy chicken and mushroom pie R275

Served with sauteed root vegetables and porcini gravy

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SIDES

Spring onion and herb mash potato R35 (GF)

Sweet potato shoestring fries R35 (GF)

Steamed basmati rice R30 (GF)

Wild garlic parsley baby potatoes R40 (GF)

Charred winter vegetables R40 (GF)

Greek salad with dressing R40 (GF)

Cream spinach R35 (GF)

Butternut and gem squash mash R35 (GF)

DESSERT

Coconut and guava pannacotta with hazelnut praline R95 (VG) (GF)

Dark chocolate fondant with chef's choice sorbet R110 (D)

Carrot cake with cream cheese icing and chef's choice Ice cream R110 (D)

Nutella cheesecake served with raspberry ice cream R110 (GF)

Pastry chefs' selection of vegan ice-creams R95 (VG)

Local and international cheese plate R165 (N) (D)

Seasonal fruit platter R90 (VG)

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OSCAR'S KIDS' MENU

Available 24 hours

Penne and cheese bake R75 (V)

Penne pasta and Cheddar, mozzarella, and creamy parmesan

Toasted cheese and tomato sandwich R80 (V)

Served with hand-cut fries

Toasted chicken and mayo sandwich R95 (D)

Served with hand-cut fries

Double-dusted chicken nuggets R95

Served with potato smiley and BBQ sauce

Fish fingers R95

Served with fries and tomato sauce

Vanilla ice-cream R70 (GF) (D)

Served with homemade chocolate sauce

Belgian waffle R95 (D)

Served with whipped cream, berries, and maple syrup

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PLATTER MENU

Serves 2

Meat R950

Ribeye on the bone (GF)
Mini beef and smoked bacon sliders
Teriyaki chicken wings
Lamb curry roti cones (GF)
Sticky pork ribs (GF)

Served with thick cut fries or sweet potato fries,
siracha mayo, whole-grain mustard sauce and smokey barbeque sauce

Seafood R985

Salt and pepper fried squid
Wild garlic lemon saffron mussels (GF) (D)
Classic Cape-style battered fish goujons
Grilled prawns (8) (GF)
Pan fried line fish satay
Served with sweet potato fries or thick cut fries, peri-peri sauce,
creamy lemon butter sauce

Cheese R375 (D)

Sumptuous selection of local and international cheeses, served with
preserves, crackers, walnuts, and herb cheese straws

Charcuterie R360

Selection of Parma ham, mortadella, salami, beef pastrami,
smoked chicken, served with traditional pickles, mustards,
ciabatta bread chards and herb cheese straws

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