



LOUNGE MENU

SOUP OF THE DAY

MALAY-SPICED BUTTERNUT SOUP R115

MUSHROOM MINESTRONE SOUP R120

SALADS

ICEBERG WEDGE R130

Crispy lettuce topped with warm bacon bits and Gorgonzola dressing

GRILLED CAJUN CHICKEN SALAD R170

Confit fennel shavings, charred butternut, cucumber, radish, cherry tomatoes, and spring onion, served with herb dressing

VEGAN CHEESE SALAD R125

Pickled baby beetroot, crispy avocado, grilled apple, walnuts, rocket, and spring onion, served with mint dressing

RED SALAD (VEGAN) R125

Crispy acidic red cabbage, red apple, radish, raisins, parsley, dried cranberries, red lettuce leaves, tomato petals, red onion, and walnuts, served with red apple vinaigrette

SANDWICHES

(Open toasted sandwiches on your choice of white, brown, ciabatta, rye, seed, or gluten-free bread)

KWAZULU-NATAL MIDLANDS SMOKED CHEESE,
TOMATO, AND BASIL PESTO R120

BEEF PASTRAMI, PICKLES, AND MUSTARD R150

HUMMUS, KALAMATA OLIVES, SUN-DRIED TOMATOES,
MIXED LEAVES, AND ROASTED PEPPERS (VEGAN) R130

GRILLED CHICKEN BREAST, MAPLE-GLAZED BACON, FRIED EGG,
AVOCADO, MAYONNAISE, SLICED CHEDDAR, TOMATO, AND CRISPY LETTUCE R210

SLICED AVOCADO, MIXED LEAVES, CUCUMBER RIBBONS, AND FETA R130

ENTREES



FORAGED GNOCCHI (VEGAN) R180

Smoked sun-kissed tomato, mushrooms, rocket, wild garlic, basil pesto, vegan cheese sauce, sunflowers, and pumpkin seed crumble

CLASSIC CAPE-STYLE BATTERED FISH AND CHIPS R180

Succulent battered hake served with salt and vinegar “slap chips”

SALT AND PEPPER SQUID R160

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

HONEY-SRIRACHA CHICKEN WINGS R165

Oven-roasted chicken wings, red cabbage, ginger, radish, thick-cut fries, and sriracha mayo

CHICKEN TENDERS R130

Crumbed and served with smokey barbeque sauce and hand-cut fries

CREOLE CHEDDAR BEEF BURGER R210

Creole patty, Cheddar, gherkins, coleslaw, and toasted brioche bun, served with a side salad, balsamic reduction, and fries

LAMB CURRY R240

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

VEGETABLE MASSAMAN CURRY (VEGAN) R160

Fresh vegetables and pulses, Thai curry paste, coconut milk and coriander, served with roti, tomato and onion salsa, and cucumber raita

PRAWN PUTTANESCA R270

Linguine pasta served with freshly chopped basil, olives, capers, prawns, fresh chilli, and anchovies

GRILLED BEEF FILLET R310

200g of the finest beef, served with wild garlic mash and sage-roasted parsnips, and smokey barbeque sauce

SLOW-BRAISED LAMB SHANK R345

Served with mint-infused barley and butternut risotto

GRILLED QUEEN PRAWNS (6) R230

Served with creamy lemon butter and garlic butter sauce

SEAWEED AND SESAME SEED-CRUSTED NORWEGIAN SALMON R350

Served with carrots, coriander, mange tout, sprout slaw, and teriyaki dressing

SIDES



HAND-CUT FRIES R35

SWEET POTATO SHOESTRING FRIES R35

STEAMED BASMATI RICE R30

WILD GARLIC MASH R40

ROASTED MEDITERRANEAN VEGETABLES R40

GREEN SALAD R40

DESSERT

GINGER PANNA COTTA AND PEAR TEXTURES R90

MALVA PUDDING AND AMARULA CRÈME ANGLAISE R85

DARK CHOCOLATE AND ORANGE MOUSSE CAKE R90

COFFEE, CARAMEL, AND HAZELNUT ENTREMETS R90

LOCAL AND INTERNATIONAL CHEESE BOARD
WITH PRESERVES AND CONDIMENTS R160

SEASONAL FRUIT PLATTER R80

OSCAR'S KIDS' MENU

(Available 24 hours)

PENNE AND CHEESE BAKE R75

Penne pasta and Cheddar, mozzarella, and Gruyère

DOUBLE-DUSTED CHICKEN NUGGETS R90

Served with hand-cut fries and homemade tomato relish

FISH FINGERS R100

Served with fries and tomato sauce

MARGHERITA PIZZA R75

Crispy pizza base topped with tomato sauce and mozzarella

VANILLA ICE-CREAM R70

Served with homemade chocolate sauce