

## STARTERS

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<b>MALAY SEAFOOD LAKSA</b> Fish tamarind broth, vermicelli, cucumber, pineapple and mint	<b>R150</b>
<b>TUNA TATAKI</b> Fynbos teriyaki glaze, panko risotto cakes, mushroom, mango coriander salsa	<b>R120</b>
<b>ROASTED MARROW BONE</b> Compressed plum, parsley chimichurri, smoked tomato chutney, corn pap chips	<b>R70</b>
<b>CHICKEN THIGHS</b> Yoghurt grapefruit marinate, zucchini fritter, winter pear and coriander chutney	<b>R70</b>
<b>SAFFRON RISOTTO</b> Pumpkin seed crumble, butternut, wild basil pesto, butternut shards	<b>R90</b>

## MAINS

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<b>LINEFISH</b> Creamed coconut lemongrass sauce, charcoal crusted prawn, mixed pea salad, fennel foam	<b>R220</b>
<b>BAKED BABY CHICKEN</b> Rainbow baby carrots, pickled baby beets, tomato and pea paella, pan jus	<b>R200</b>
<b>LAMB RIB CHOP</b> Sweet potato lentil ragout, root vegetables, pearl onions, citrus gremolata	<b>R230</b>
<b>CANNELONI BEAN, MUSHROOM &amp; CHICKPEA FALAFELS</b> Smoked paprika romesco, tender stem broccoli, aubergine parmesan chips, mint tzatziki	<b>R120</b>
<b>BEEF FILLET</b> Roasted pistachio cauliflower, butter mash, charcutiere jus	<b>R300</b>
<b>SEAFOOD PLATE</b> Grilled garlic prawns, pan fried linefish, fried calamari, creamy mussels, lemon and herb sauce with a garden salad	<b>R320</b>
<b>PRAWN CURRY</b> Coconut milk, tomato emulsion, citrus rice, roti and sambals	<b>R300</b>



## 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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### THE FALL R80

Pumpkin ice cream, pumpkin mousse, caramel cremeaux, cinnamon cake, pumpkin seed crumble

### AUTUMN R90

Rooibos crème brule, citrus white chocolate cream, olive sponge, sesame orange wafer

### WINTER SOLISTICE R80

Espresso panna cotta, red wine poached pear, red wine gel, dehydrated milk chocolate mousse

### CHEESE BOARD R150

Selection of cheeses with parmesan biscuits, tomato relish and frozen grapes

### SEASONAL FRUIT PLATE R80

Winter melon, sliced oranges, pineapple, figs, gooseberries  
Strawberries, passion fruit sauce

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

