

STARTERS

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

MAINS

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



Sun
International

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

THE FALL Pumpkin ice cream, pumpkin mousse, caramel cremeaux, cinnamon cake, pumpkin seed crumble	R80
AUTUMN Rooibos crème brûlée, citrus white chocolate cream, olive sponge, sesame orange wafer	R90
WINTER SOLISTICE Expresso panna cotta, red wine poached pear, red wine gel, dehydrated milk chocolate mousse	R80
CHEESE BOARD Selection of cheeses with parmesan biscuits, tomato relish and frozen grapes	R150
SEASONAL FRUIT PLATE Winter melon, sliced oranges, pineapple, figs, gooseberries Strawberries, passion fruit sauce	R80

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

