

## STARTERS

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<b>CAMISSA SOUP</b> Ask waitron for today's special	<b>R60</b>
<b>SEARED TUNA</b> Heirloom tomato salsa, micro greens & Chimichurri dressing	<b>R120</b>
<b>OSCAR STEAMED MUSSELS</b> Steamed in a beer broth and grilled baguette	<b>R80</b>
<b>CRISPY DUCK BREAST</b> Chopped walnuts, saladini, fresh fig, radish, balsamic glaze & Goat's cheese	<b>R130</b>
<b>BURNT BAY-LEAF CHICKEN</b> Chicken medallions, rainbow carrots, carrot puree, carrot ribbons glazed beetroot, toasted pistachio, masala dressing	<b>R80</b>
<b>BUTTERNUT AND QUINOA SALAD</b> Red quinoa, roasted butternut, wild rocket, pickled pumpkin seeds	<b>R80</b>

## MAINS

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<b>PINE NUT CRUSTED SASSI LINEFISH</b> Grilled pak choy, caper remoulade & pine nuts	<b>R240</b>
<b>SLOW ROASTED TANDOORI BABY CHICKEN</b> Charred garden vegetables and coriander chutney	<b>R220</b>
<b>SEAFOOD PLATE</b> Grilled garlic prawns, Pan fried linefish, fried calamari, creamy mussels, lemon & herb sauce with a garden salad	<b>R320</b>
<b>KARAN BEEF FILLET</b> 200g beef fillet, creamy brown mushroom sauce	<b>R290</b>
<b>RIB EYE ON THE BONE (500G)</b> Charred green vegetables and peppercorn sauce	<b>R300</b>



## HOMEMADE PASTA

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**SPRINGBOK SHOULDER TORTELLINI** R140  
Cauliflower puree, grilled pearl onion, charred baby carrots & rosemary jus

**MALFATI BEETROOT PASTA** R120  
Burnt sage butter, parmesan shavings & micro herbs

## 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  
Chickpea chips R45  
Broccoli with blue cheese R45  
Savory rice R45

## DESSERTS

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**BERRIES AND CREAM** R80  
Coconut Blanc Mange, yoghurt and lime mousse, fresh berries, basil gel, strawberry ice cream, balsamic and strawberry consommé

**PINA COLADA** R80  
Coconut panacotta, compressed pineapple, pineapple salsa, pineapple sorbet, freeze dried raspberries, yoghurt cream

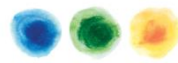
**SUMMER** R80  
Dulce Brule, chocolate mousse, passion fruit & mango sorbet, passion gel, mango coral sponge, dehydrated lime meringue shards, white chocolate pearls

**DECONSTRUCTED BLACK FOREST** R80  
Vanilla bean kirsch bavaroise, devil's food cake, cherry Tulle, cherry gel, whipped chocolate cremeux, amarena cherries, chocolate sorbet, candied pistachios

**FRESH FRUIT PLATE** R80  
Berry basil sorbet

**CAMISSA CHEESE BOARD** R85  
Black sesame seeded goat's cheese, brie and thyme espuma, camembert cheese, parmesan crisps, olive oil snow, textures of raspberry and balsamic, black lace tuile

This menu incorporates  
ingredients sourced locally with sustainability  
and seasonality in mind.



CAMISSA  
QUINTESSENTIALLY SOUTH AFRICAN

