

## CAFE SET MENU

R450

Housemade breads & butter

### CHOICE OF SMALL PLATES

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#### **Aubergine Milanese v**

Panko crumbed aubergine, olive & chilli chutney, whipped feta, guindilla peppers

#### **Crispy Fried Squid**

Lemon aioli, turmeric onions, coriander & basil leaf salad, toasted coconut flakes, parsley dust, preserved lemon

#### **Chicken Kabob**

Fired chicken thigh skewers, smoked grapes, saffron aioli, crispy chicken skin, lime yoghurt

#### **Pork Belly Chicharrones**

Crispy pork belly bites, chilli, soy & lime, crackling, pickled cucumber

### CHOICE OF MAINS

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#### **Lemon & Pea Risotto v**

Pea & spinach risotto, lemon ricotta, pink peppercorns, pickled celery, Gruyère cheese <sup>\*A</sup>

#### **Pan-fried Linefish**

Fresh linefish, sauce vierge, sautéed zucchini, squash, oyster mushrooms & broccolini

#### **Moroccan Chicken**

Braised chicken thighs, pistachio, olives, raisins, bulgar pilaf, preserved lemon, za'atar laffa <sup>\*N</sup>

#### **Cheese Burger**

Aged beef patty, creamy cheddar, burger mayo, pickles, tomato & lettuce on a pretzel bun. Parmesan & truffle fries

### DESSERT OPTION

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The Cafe Set Menu is also available as a Mains & Dessert option. Should you wish to substitute small plates for desserts, the dessert options are as per Mary's Set Menu

## MARY'S SET MENU

R590

Housemade breads & butter

### CHOICE OF SMALL PLATES

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#### **Aubergine Milanese v**

Panko crumbed aubergine, olive & chilli chutney, whipped feta, guindilla peppers

#### **Crispy Fried Squid**

Lemon aioli, turmeric onions, coriander & basil leaf salad, toasted coconut flakes, parsley dust, preserved lemon

#### **Chicken Kabob**

Fired chicken thigh skewers, smoked grapes, saffron aioli, crispy chicken skin, lime yoghurt

#### **Pork Belly Chicharrones**

Crispy pork belly bites, chilli, soy & lime, crackling, pickled cucumber

### CHOICE OF MAINS

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#### **Lemon & Pea Risotto v**

Pea & spinach risotto, lemon ricotta, pink peppercorns, pickled celery, Gruyère cheese <sup>\*A</sup>

#### **Pan-fried Linefish**

Fresh linefish, sauce vierge, sautéed zucchini, squash, oyster mushrooms & broccolini

#### **Pele Pele Chicken**

Deboned half chicken, grilled in the coal oven. Pele pele cream, carrot atchar, coriander & red onion

#### **Rib Eye Frites**

Coal-fired mature rib eye with béarnaise sauce & beef fat parmesan chips

### CHOICE OF DESSERT

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#### **Coconut Brûlée Cheesecake**

Vanilla cheesecake, white chocolate & coconut ganache, coconut ice-cream

#### **Gelato**

Turkish Delight  
Ferrero Rocher <sup>\*N</sup>  
Vegan Cinnamon Cookie Dough

## PROUD SET MENU

R670

Housemade breads & butter

### CHOICE OF SMALL PLATES

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#### **Coal-fired Broccolini vG**

Smacked dates, almond cream, chilli oil, garlic & ginger crisps <sup>\*N</sup>

#### **Crispy Fried Squid**

Lemon aioli, turmeric onions, coriander & basil leaf salad, toasted coconut flakes, parsley dust, preserved lemon

#### **Chicken Kabob**

Fired chicken thigh skewers, smoked grapes, saffron aioli, crispy chicken skin, lime yoghurt

#### **Wagyu Beef Kofta**

Romesco sauce, sumac onions, chilli oil

### CHOICE OF MAINS

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#### **Lemon & Pea Risotto v**

Pea & spinach risotto, lemon ricotta, pink peppercorns, pickled celery, Gruyère cheese <sup>\*A</sup>

#### **Salmon Nicoise**

Grilled salmon, new potatoes, black olives, green beans, marinated artichokes & sundried tomatoes sautéed in white wine\* & burnt butter. Dill crème

#### **Beef Fillet Au Poivre**

Beef fillet, peppercorn & mustard cream, confit onions, crispy potato pavé

#### **Chimichurri Lamb Chops**

Marinated, grilled lamb chops with chilli feta & chimichurri sauce. Crispy potato wedges & parsley butter

#### **Porchetta**

Oven roasted pork belly stuffed with black forest ham, pangrattata, spinach, sultanas & ginger. Summer bean salad

### CHOICE OF DESSERT

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#### **Citrus Choux Bun**

Choux bun au craquelin filled with citrus cream patisserie & orange reduction sauce

#### **Peaches & Cream Panna Cotta**

Yoghurt panna cotta, mango jelly, crumble, passion fruit pearls, peach salsa, chantilly cream & vanilla bean gelato

**KINDLY NOTE** Dishes are subject to change due to seasonality & availability  
Please inform us of any dietary requirements or allergies when selecting a menu  
(V) Vegetarian (VG) Vegan (N) Nuts (A) Alcohol