

SCAPE

APPETIZERS

Tuna tartare en croute, Horseradish Aioli,
Capers, Pickled Cucumber R115

Roasted Celeriac, Turnip,
Beetroot Hummus, Almond Gremolata,
Radish, Herb Oil R115

Corn Tempura, Chilli Aioli sauce R75
Nduja & Smoked Burrata Bruschetta R135

Chilli, coriander, black pepper
and honey halloumi R165

Walter ham, pear, ricotta R165

RAW

Beef Carpaccio, Pecorino,
Capers, Aioli R120

Beetroot Carpaccio, Fynbos Dressing,
Candied Almonds, Feta, Rocket R105

Ceviche, Lime Gel, Aioli, Olive Oil R145

SALAD

Grilled Plum, Beetroot
Goats Cheese, Rocket R165
Mange Tout, Goats Cheese,
Leeks, Lemon Vinaigrette R125

Summer Pumpkin Salad,
Pumpkin Brittle, Feta R115

FROM THE LAND

Lamb Rump 300g, Mint Jelly R295

Slow-Roasted Pork Belly 250g R245

T-Bone steak 500g R425

Fillet steak 300g R385

FROM THE SEA

Grilled seabass, olive and
caper dressing R380

Grilled Line-Fish, Puttanesca, Basil R345

LARGE PLATES

Veldt-Reared Rotisserie Chicken:

served with Mustard Veloute sauce

Full portion R650 / Half portion R325

VEGETARIAN

Sweet Potato, Feta, Salsa Verde,
Chickpeas R155

Sauce on the side:

Chilli Butter R55

Cafe de Paris Butter R55

Chimmichurri R65

SIDES

Crispy Potatoes Garlic
Aioli R65

Mash Potatoes R65

Green Beans, Candied Almonds,
Red Onions,

Fynbos dressing R75

Roast Mediterranean
Vegetables R85

Green Salad R60

DESSERT

Vanilla Panna Cotta, Gooseberries, Gooseberry Elderflower Consommé R95

Assortment Of Ice-Creams R65

Almond Brownie, Vanilla Ice cream R95

Honey Malabi, Coffee, Orange Dates, Candied Almonds, Citrus Granita R95

A discretionary 12% gratuity will be added to your final bill

We are a cashless facility