

SCAPE MENU

STARTERS

Beef Carpaccio, Aioli, Caper, Pecorino R150

Venison Tartar, Fermented Beetroot Ketchup, Lavash R125

Cured Franschhoek Trout, Apple, Cucumber Aguachile, Grapes, Lime R145

Sliced Octopus Terrine, Tom Yum Aioli, Caracara Oranges, Fennel R125

Textures of Tomato, 9 month aged Boerenkaas, Basil (V) R115

MAIN

Chicken Piccata, Preserved Lemon Sauce, Herb Salad R245

Braaied Sirloin, Smoked Chimichurri R385

Grilled Line Fish, Textures of Peas, Parsley Emulsion, Fish Broth R275

Pork Belly, Corn Succotash R245

Braised Lamb Shank R280

Sweet Potato, Whipped Feta, Salsa Verde, Chickpeas R195

SIDES

Crispy Potatoes, aioli R75

Cucumber, Spring Onion, Kiwi, Celery, Salad Leaves, Sesame Dressing **(v)** R115

Warm Green Beans, Almond, Date Gremolata, Date Dressing **(VG)** R95

Melon, Feta, WalterHam Salad, Melon Dressing R115

Creamy Polenta with Moroccan Tomato Sauce R90

DESSERTS

Lemon Tart, Chantilly Cream R95

Chocolate Sponge, Chocolate Mousse, Almond Meringue Dacquoise R90

Cheese board R350

*3 month Boerenkaas, Klein River Overberg Aged Gouda, Nguni
Camembert, Olive Marmalade, Pickled Red Onion, Garlic Butter &
Fresh Ciabatta*

A DISCRETIONARY 12% GRATUITY WILL BE ADDED TO YOUR FINAL BILL
WE ARE A CASHLESS FACILITY