

# Appetizers

<i>Bread Plankie</i>	85
Focaccia, pampoenkoekies, cornbread, smoked snoek butter, beurre noisette butter, olive tapenade, apricot jam, salted caramel	
<i>West Coast Oysters</i>	150
Half dozen served with mignonette, lemon wedges <i>Depending on availability</i>	

# Starters

<i>Tuna Tartare</i>	135
Spekboom & coriander pesto, avocado	
<i>Tomato &amp; Prawn Soup</i>	95
Slow roast tomato and prawn soup, toasted garlic & parsley bruchetta	
<i>Butternut Cappuccino (V)</i>	68
Butternut, carrot and ginger soup, whipped cream, bread	
<i>Mushroom Custard (V)</i>	125
Homemade mushroom custard, roast mushroom, mushroom bacon, truffle infused	
<i>Fresh Abalone</i>	190
Pan seared abalone, grapefruit, hollandaise <i>Depending on availability</i>	
<i>Carpaccio</i>	105
Thinly sliced beef, truffle dressing, homemade ricotta, parmesan, pine kernels, capers	
<i>Steak Tartare Préparé</i>	125
Hand cut, raw beef, spices and condiments, toast	
<i>Prawn Tian</i>	145
Tempura prawns, baby squid, slow roast tomato, avocado, aubergine, sweet chilli sauce, soy sauce	

# Mains

<i>Fish' n Chips</i>	198
Tempura Kingklip, triple cooked fries, tartare cream	
<i>Kingklip</i>	225
Pan fried, lemon parsley hollandaise, pomme dauphine	
<i>Warm Tuna Niçoise</i>	245
Pan seared tuna, potato, fine beans, tomato, boiled egg, vinaigrette	
<i>Kamar Biru Satay Ayam</i>	148
Chicken skewers, marinated, grilled on open fire served with peanut sauce, nasi goreng, acar	
<i>Chicken Ballotine</i>	198
Chicken fillet, stuffed with peppadew & feta, wrapped in bacon, truffle mushroom cream, mashed potatoes	
<i>Kamar Biru Satay Kambing</i>	198
Marinated lamb skewer in rich Indonesian sweet soy sauce and spices, nasi goreng, acar	
<i>Slow Cooked Beef Short Rib</i>	215
24 Hour slow cooked beef short rib, pan jus, mashed potatoes	
<i>Angel Hair Pasta (Vegan)</i>	148
Asparagus, spring onion, shredded basil, wilted wild rocket, truffle infused, vegan parmesan	
<i>Wagyu Burger</i>	185
200g patty, white cheddar, BBQ sauce, triple cooked fries	
<i>Risotto (V)</i>	148
Smoked tomato & red pepper risotto, olives, tempura red pepper crisps, parmesan	

# Open Wood Fire Grill

## Dry Aged Beef

Dry aged, free range and grass fed, ethically sourced from small independent farmers.  
*Please note that SIDES and SAUCES are not included.*

Fillet 200g	245
Bavette 250g	148
Ribeye 300g	265

## Wagyu Beef

Our Wagyu beef has a premium marbling score. The general taste of Wagyu is richer than standard beef due to the higher levels of marbling. *Please note that SIDES and SAUCES are not included.*

### Available Cuts of 250g

Firmer textured, full flavour cuts depending on availability of either <i>Denver, Picanha, Flat Iron</i>	325
Signature prime cuts of highest quality of either <i>Sirloin, Chuckeye, Ribeye</i> , depending on availability	595

## Sauces

<b>Duo of Peppercorn</b> 35 Fine black and crushed green peppercorn roasted in bacon fat, cream based	<b>Roast Mushroom Cream</b> 40 Roast mushroom and reduced cream sauce. Truffle infused add R15
<b>Spicy Chakalaka &amp; Chilli</b> 35 South African vegetable relish in tomato curry sauce, chilli	<b>Gorgonzola</b> 45 Reduction of cream and gorgonzola
<b>Café De Paris</b> 45 Sauce made with spices, herbs and other condiments. Contains anchovy	<b>Bearnaise</b> 45 A emulsified butter based sauce with tarragon, white wine. Served at room temperature
<b>Sweet Sour Monkey Gland</b> 35 The classic South African grill sauce. Homemade	<b>Bone Marrow</b> 30 Open marrow bone grilled and topped with herb salsa

## Sides

<i>Triple Cooked Fries</i>	35
Crispy, homemade fries	
<i>Pomme Dauphine</i>	40
Light & fluffy deep fried potato puffs, sour cream & chive dressing	
<i>Mashed Potatoes</i>	35
Traditional mashed potatoes with butter and cream	
<i>Mac &amp; Cheese</i>	45
Macaroni and cheese with parmesan, aged cheddar and crispy crumb	
<i>Pampoenkoekies</i>	40
Light, deep fried pumpkin puffs, salted caramel	
<i>Kamar Biru Nasi Goreng</i>	35
Indonesian stir fried rice, with egg and vegetables	
<i>Buttered Seasonal Vegetables</i>	40
Steamed vegetables tossed in melted butter	
<i>Garden Salad</i>	45
Seasonal salad with Riebeek olives and our inhouse vinaigrette	
<i>Creamy Spinach</i>	35
Classic spinach in a rich cream sauce, parmesan	
<i>Three Bean Salad</i>	35
Homemade bean salad derived from the South African classic in a sweet and sour pickle	
<i>Ensaladilla</i>	35
Spanish potato salad with olives, peppers and spices	
<i>Risotto</i>	45
Smoked tomato & red pepper risotto, olives, parmesan, basil pesto	