



STARTERS/SALADS

Chicken Salad (GF) R 135

Harissa spiced chicken thighs / baby gem lettuce / roast tomato / avocado / red onion

Vegan Salad (GF)(VG)(N) R 140

Baba ghanoush / Celery / avocado / cucumber / carrot / toasted quinoa / pomegranate / roasted hazelnut

Pickled Cauliflower (GF)(VG)(N) R 120

Granny smith apple / walnuts / chicory / curry leaf / turmeric & ginger

Local Burrata (GF)(V)(D)(N) R 185

Heirloom tomato / roast stone fruit / basil pesto / macadamia nuts / sage

Albacore Tuna R 165

Charred avocado / pomegranate seeds / mango achar / mustard seeds

Coal fired Beef Carpaccio (G) R 180

Truffle aioli / mimosa / capers / pickled onion / sour dough

Chili & Lime Calamari R 160

Burned yuzu aioli / grapefruits / cilantro / smoked paprika

SOUP

Please ask your server for the soup options presented by Chef R 85

SIGNATURE CUTS

Served with a side and a sauce of your

300g Aged Beef Fillet R 340

400g Rib Eye Steak R 380

300g Karoo Lamb Chops R 260

Side Dishes (extra) R 48

Crème fraiche baked potato

Foraged side vegetable

Truffle fries

Biryani croquette

Avocado & arugula salad

Sauces (extra) R 35

Smoked tomato butter

Fermented garlic aioli

Chili & lime

Onion & thyme jus

SIGNATURE DISH BY CHEF KEITH

Crayfish "Braai" R 460

Apple & potato salad / lemon mayo / buttered corn

CAPE 126 MALAY &
INDIAN INSPIRATION**Tikka Spiced Westcoast Prawns (S) R 295**Coconut rice / ginger & garlic pak
choi / pineapple achar**Local "Vis Bredie" (S) R 260**Masala spiced West Coast line fish
crushed potato / curry leaf / spicy
tomato chutney / basmati rice /
picked lemon**Malay Lamb Curry (S) R 285**Poppadum / sambal / homemade
peach chutney / cardamom labneh**Roast Chicken Breast (D) R 195**Broccolini / spinach gnocchi / tarragon
crème / bergamot**Ostrich "Festive" (N) R 255**Spiced pumpkin / hazel nuts / kale /
ginger / red cabbage**24-hour Braised Beef Rib (S) R 190**Miso bean casserole / bbq glazed /
spinach / chili & ginger**Madras spiced Cauliflower Steak
(N)(V)(VG) R 165**Humus / paneer / coconut labneh /
black rice pilaf / nuts & seeds

GOURMET BURGERS

Served with hand cut fries or salad

Flame Grilled Chicken Burger (G) R 190

Romesco / jalapeno / iceberg lettuce

200g Beef Burger (G)(D) R 180Brioche bun, smoked pepper dew
relish, mature cheddar cheese**Quinoa & Red Bean Falafel
Burger (VG) R 195**Avocado / sesame seeds / cucumber
salad / beetroot humus / mint labneh

DESSERT

**Baked White Chocolate
Cheesecake R 125**

Raspberries & chocolate cremeux

"Boeber" R 95Katafi, rose water & cardamom
ice cream**Seasonal Fruit Platter R 95**

Gelato / macerated berries

**Selection of Ice Cream and
Sherbet (D) R 40****Local Artisanal Cheese (N) R 145**Fruit bread, fig mustard, nuts
& seeds