



STARTERS

FIOR DI LATTE , PROSCIUTTO & PEAR SALAD R125

smoked almonds, sugar snaps, fennel bulb, lemon verbena dressing

TEMPURA PRAWNS R145

Mung bean salad, Num prik dipping sauce

ANCIENT GRAIN RISOTTO R110

kale, parsley, Edamame beans, stone fruit, Grana Padano, broccoli

DALEWOOD HUGUENOT SOUFFLE R95

brandy caramelized apple, cheese fondue

WOK SEARED CALAMARI R125

soba noodles, vegetable stir fry, sesame dressing, coriander, green chili, lime

MAINS

GRILLED CATCH OF THE DAY R205

artichoke gratin, chive velouté, baby fennel, heirloom tomato, pancetta

TANDOORI HAKE R175

pineapple butter curry, beluga lentils, cumin mushy peas, coriander yoghurt chutney

BEEF FILLET STEAK R285

oxtail hash browns, shiitake duxelles, wagyu butter, baby spinach

SPRINGBOK SHANK R285

cardamom squash, wine – braised shallots, butterbeans, sago jus, baby marrow

KAROO LAMB ROAST R295

lamb shoulder, parsnip puree, date, snow peas, hazelnut carrots

SEAFOOD KORMA R285

sticky cashew coconut rice, cucumber- fish sauce relish

ADDITIONAL SIDES

Overberg tartiflette R55

Corn on the cob with miso dressing and truffle popcorn R55

Broccoli with roast garlic dressing and toasted almonds R55

Triple cooked chips, parmesan, umami ketchup R55

VEGAN SMALL PLATES

CARROT & MUNG BEAN SALAD R125

rice paper roll, sprouts, grapefruit, radishes, basil, chili, avocado, Vietnamese dressing

SMOKED HEIRLOOM BEETROOT R125

black quinoa salad, kale, walnuts dressing, granny smith, edamame beans, coconut yoghurt

TANDORI CAULIFLOWER STEAK R125

pineapple lentil curry, cumin mushy peas, coriander & coconut chutney

SHIITAKE RISOTTO R125

edamame beans, nutritional yeast, baby spinach, broccoli

KING OYSTER MUSHROOMS R125

parsnip sago pudding, peas, baby carrots, buckwheat hazelnut granola

VEGETABLE STIR-FRY R95

soba noodles, sesame dressing, pak choi, marinated tofu

DESSERTS

APPLE SOUFLÉ R95

miso & sweet potato ice cream

PASSIONFRUIT BOMBOLONI R95

nutella ice-cream, raspberry pastilles, white chocolate milk crumb

SELECTION OF ICE CREAM & SORBETS R90

with fresh seasonal fruits, Lanque de chat biscuit

LOCAL CHEESE BOARD R170

with fresh grapes, lavash, compotes

#MyMarineHermanus