

## STARTERS

### TRIO OF WEST COAST OYSTERS | R 105

lemon, mignonette, spring onion - ginger,  
jalapeño lime remoulade  
+1 oyster | R35

### (CC) CELLARS' CLASSIC CAESAR SALAD | R175

gem lettuce, crispy hen's egg, parmesan, bacon bits,  
anchovies, caesar dressing  
+3 grilled prawns | R95 +grilled chicken | R65

### (CC) AGED BOLAND DOUBLE BAKED CHEESE SOUFFLÉ (v) | R160

parmesan, juniper infused cheese sauce

### FALAFEL BUDDHA

#### BOWL (v) (gf) | R175

beetroot hummus, cucumber, avocado, spiced chickpeas,  
heirloom tomatoes, red cabbage, boutique salad  
+smoked salmon ribbons | R95  
+3 grilled prawns | R95  
+fresh tuna | R95

### KLEIN KAROO OSTRICH TARTARE | R160

fried quail egg, roast garlic - caper foam, parmesan soil, lavash

### BUFFALO BURRATA (v) | R175

sundried tomato & red pepper pesto, pangrattato,  
raspberry vinaigrette, toasted sunflower & pumpkin seeds,  
baby herb mix, ciabatta croutons

### CRISPY CALAMARI | R170

togarashi spice, scallion aioli, pineapple salsa,  
cucumber, black vinegar & soya dressing

### TEMPURA PRAWN LAKSA | R185

rice noodle, tangy bean sprout salad, cilantro oil

### SEARED ATLANTIC TUNA TATAKI (gf) | R175

grilled gem lettuce, avocado, elderflower, pickled papaya,  
lime emulsion

### FRAGRANT STEAMED BLACK MUSSELS | R165

sesame croutons, green onion, coconut, lime, coriander

## MAINS

### GRILLED CATCH OF THE BAY | R275

prawn & leek tortellini, parmesan, lemon butter espuma

### PASTA PUTTANESCA | R225

capellini, black olive, sundried tomato, grana padano,  
anchovies, capers

### 200G GRILLED CHALMAR BEEF FILLET (gf) | R 315 or 250G GRILLED AGED BEEF SIRLOIN (gf) | R285

pomme pavé, root vegetables, brussels,  
zesty chimichurri, jus

### CONFIT DUCK LEG (gf) | R280

citrus glaze, grain risotto, mange tout, pak choi,  
charred citrus, duck jus

### (CC) TRADITIONAL CAPE MALAY BOBOTIE

#### KAROO LAMB | R235 or

#### MUSHROOM & LENTIL (v) | R225

steamed white rice, minted pea samosa, roti, sambals

### BAKED SEASONAL VEGETABLE LASAGNE (v) | R225

ratatouille, napolitana, mornay sauce, zucchini purée,  
basil cream

### TANDOORI SPICED SEAFOOD CURRY | R285

medley of seafood, fragrant steamed jasmine rice, roti

### FREE RANGE CHICKEN BREAST (gf) | R275

green herb stuffing, textures of corn, grilled king oyster  
mushrooms, lemon - thyme jus

### CHALMAR BEEF BURGER | R235

exotic mushrooms, red onion marmalade, matured cheddar  
cheese, sundried tomato relish, triple cooked chips,  
umami ketchup

### GRILLED KAROO LAMB LOIN (gf) | R 315

pumpkin tart, harissa dust, rapini, young carrots, red wine jus

### SEARED OUTENIQUA SPRINGBOK LOIN (gf) | R 295

pommes dauphine, cucumber - pear,  
coconut masala emulsion

## SIDES | R65

steamed seasonal vegetables | side garden salad | triple cooked chips | steamed basmati rice

## DESSERTS

### (CC) LIZ MCGRATH CHOCOLATE PLATE | R175

passion fruit, dark chocolate fondant, white chocolate ice cream

### KAHLÚA AND COFFEE | R185

crèmeaux, coffee foam, jellies, mascarpone and kahlúa ice cream

### ROULÉ FRAMBOISE | R175

raspberry, chiffon, thyme and citrus ganache, white chocolate streusel, raspberry swirl ice cream

### MATCHA AND WHITE PEACH GATEAUX | R185

lime gel, white peach whipped crème, tahini ice cream

### STRAWBERRY AND PLUM TARTE | R165

pistachio streusel, basil & vanilla crème, earl grey ice cream

### MINTED CARAMEL SEMIFREDDO | R170

coconut crumb, salted caramel, mint, cocoa granita

### LOCAL FOUR-CHEESE PLATTER | R210

homemade preserves, lavash

## VEGAN MENU ON REQUEST

CC Cellars' Classic | v vegetarian | gf gluten-free

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SOYA & DAIRY.  
Please notify your server if any of the above dietaries apply to you.  
Please note that we are a cashless establishment.