

Starters and Salads

Slow cooked winter soup with bread R75

Creamy thyme mussels R85

Fresh local half shell mussels, served on a white wine, thyme and cream sauce

Warm cape style fish-cakes R85

Tomato Smoor, rocket and chilli mint oil.

Prawn and Avocado salad R100

Panko prawn & Avocado, pineapple salsa served with spicy mayo

House warm vegetable Salad R110

Roasted vegetables, mozzarella Bononcini, balsamic reduction with basil pesto

Zepi style Sabich Salad R150

Fresh vegetarian friendly salad with roasted eggplant, and boiled eggs.

Fresh Poke bowl R155

Smoked salmon trout, edamame beans, fresh avocado, cucumber, carrots & lettuce

^{*}The items on this menu are produced in a kitchen that uses nuts, seeds, cereals, flour, Crustaceans, fish, eggs. Air, soya, lupin and traces of sulphur dioxide



Grills

Asian BBQ Wings	R120
10 Sticky BBQ chicken winglets with chips	
Bazaruto Chicken	R160
Half rotisserie-style chicken served with hand cut chips and garden vegetables.	
Choose from one of our sauces:	
Lemon & Herb	
Medium Hot	
Scorching Hot	
House BBQ Sauce	
Texan Pork belly	R190
Served with cream mash and green beans	
600g Pork Spare Ribs	R250
Served with hand cut chips and garden vegetables	
600 Beef Ribs	R250
Served with hand cut chips and garden vegetables	
300g Beef Sirloin Steak	R275
Served with chips, onion rings and green vegetables	
300g BBQ Grilled Lamb Chops	R295
Served with baked potato gratin and fresh basil pesto	



Pasta

Build you own pasta dish

Plain pasta with toppings of your choice

Fresh house Pesto Tagliatelle	R165
Extra bacon	R 65
Extra cream parmesan sauce	R60
Plain pasta of the day	R55
Extra Napolitano sauce	R50
Extra Grilled chicken	R 50
Extra black olives	R37
Extra basil leaves	R30
Extra mushroom	R30
Extra Cocktail tomatoes	R30

Homemade basil pesto, broccoli florets, Romanita Tomato, parmesan shavings

Smoked salmon linguine

R190

Salmon trout served in a creamy white wine and thyme sauce served on Italian linguine

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Ala Carte Menu

Mains

Butter Chicken Curry

R185

Served with garlic flat bread, pineapple and tomato salsa, plain yogurt

Tempura battered Hake

R190

Served with mashed green peas, tartar sauce, chips

Grilled Line Fish

R250

Served with mashed potato or chips, garden vegetables and Lemon and cream sauce

Mutton knuckle curry

R260

Served with Rice, onion and tomato salsa, cucumber Raita

Braised lamb shank

R285

Served with butter wholegrain mustard mash potato and garden vegetables

Desserts

Trio of local Ice Cream R60

Crème brûlée R75

Crème custard and vanilla pod ice cream

Fresh Fruit Salad with cream/ice cream R75

Marshmallow and chocolate spring roll with whipped cream R75

Velvet cake of the Night R80

Chef's cake choice

Cape Malva R85

With Vanilla Anglaise