



6 Knysna Oysters	240
Lime & Chilli	
Seared Ahi Tuna	115
Fired avocado quail egg potato & black garlic aioli	
Grilled Octopus	95
Seaweed taco compressed watermelon kimchee chia seeds red onion coriander & avocado mayo	
Kudu Tacos	125
Avocado Pico de Gallo White Bean Garlic Chips	
Vegetarian Mezze	150
falafel Aubergine Artichokes	
Olives Organic Tomatoes Baba Ghanoush	
Tzatziki Hummus Garlic Sour Dough Bread	
South African Biltong & Charcuterie Selection	115
Local Artisanal Cheese Board & Preserves	125

Cocktails

*Toucan Sam	95
Rum Sugar Syrup Lime Wedges Mint Leaves Granadilla Half	
Sun Tans & Ray Bans	150
Gin Raspberry Syrup Lemon Juice Dry Vermouth	
Tropic Thunder	150
Scotch Lemon Juice Red Pepper Syrup Angostura Bitters	
4 All Seasons G&T	125
Grapefruit Rosemary Thyme	
* Bikini Weather	150
Vodka Bitter Orange Syrup Lemon Juice Sparkling Wine	

*available in non alcoholic

Wines By glass

GH Mumm Grand Cordon Brut	285
Rose of Sharon MCC Rosé, Hemel & Aarde Valley	140
Hartenberg , Stellenbosch, Chardonnay	98
Tokara Premium Collection, Sauvignon Blanc	98
Jordan , Inspector Peringuey, Chenin Blanc	98
Delair Graff , Cabernet Franc, Rose	98
Jordan , Stellenbosch, Cabernet Sauvignon	134
Mienert , <i>The Graduate</i> , Stellenbosch, Shiraz	134
Thelema , Stellenbosch, Merlot	134

Full Beverage Selection Available on Request

The above prices include 15% VAT
12.5% service charge will be added to parties of 8 or more.