

## CAFE SET MENU R450

Housemade breads & butter

### CHOICE OF SMALL PLATES

---

#### Miso Broccoli (V)

Tenderstem broccoli, misoyaki butter, veloute, olive grissini pangratata

#### Crispy Calamari

Fried calamari, sweet & sour tamari glaze, jalapeno, crispy curry leaves, toasted coconut

#### Teriyaki Chicken

Grilled chicken thighs, marinated in teriyaki. Sesame seeds, spring onion, daikon & sprouts

#### Nuoc Cham Pork Belly

Caramelized chilli & lime pork belly, roasted peanuts, leek & cucumber salad, lime dressing (N)

### CHOICE OF MAINS

---

#### Coal-Fired Vegetables

Teriyaki smoked sweet potato, cumin & honey marinated butternut, green harissa cauliflower, chilli-roasted leeks, red pepper couscous salad, garlic yoghurt

#### Grilled Linefish

Lemon butter braised peas, edamame, baby gem, toasted coconut flakes, coriander & fresh lime

#### Chicken Orzo

Moroccan spiced deboned chicken thighs, olive & tomato orzo pasta, whipped feta, toasted almonds, peaches, coriander & mint (N)

#### BBQ Cheese Burger

Black Angus patty, double cheese, pickles, crunchy lettuce, onion, wholegrain mustard mayo. Triple fried chips & garlic aioli

### DESSERT OPTION

---

The Cafe Set Menu is also available as a Mains & Dessert option. Should you wish to substitute small plates for desserts, the dessert options are as per Mary's Set Menu

## MARY'S SET MENU R550

Housemade breads & butter

### CHOICE OF SMALL PLATES

---

#### Miso Broccoli (V)

Tenderstem broccoli, misoyaki butter, veloute, olive grissini pangratata

#### Crispy Calamari

Fried calamari, sweet & sour tamari glaze, jalapeno, crispy curry leaves, toasted coconut

#### Teriyaki Chicken

Grilled chicken thighs, marinated in teriyaki. Sesame seeds, spring onion, daikon & sprouts

#### Nuoc Cham Pork Belly

Caramelized chilli & lime pork belly, roasted peanuts, leek & cucumber salad, lime dressing (N)

### CHOICE OF MAINS

---

#### Tomato & Goat Cheese Risotto (V)

Roasted red pepper risotto, smoked tomato, goat cheese, fresh basil & dill, marscapone & pecorino

#### Harissa Chicken

Harissa spiced, deboned, half baby chicken. Smoked chilli & caramelized pumpkin wedge, rose infused labneh, feta, toasted pumpkin seeds & paprika oil

#### Grilled Linefish

Lemon butter braised peas, edamame, baby gem, toasted coconut flakes, coriander & fresh lime

#### Rib-Eye Frites

Coal-fired rib eye, 300g. Béarnaise sauce, beef fat parmesan chips

### CHOICE OF DESSERT

---

#### Coconut Brûlée Cheesecake

Vanilla cheesecake, white chocolate & coconut ganache, coconut ice-cream

#### Chocolate Brownie Torte (N)

Hazelnut & dark chocolate torte, nougatine, creme patisserie, white chocolate snow, Tonka bean gelato

## PROUD SET MENU R650

Housemade breads & butter

### CHOICE OF SMALL PLATES

---

#### Artichoke Hearts (VG)

Citrus marinated artichoke hearts, baked in the coal-oven. Fennel, grapefruit & mint salad with sumac

#### Teriyaki Chicken

Grilled chicken thighs, marinated in teriyaki. Sesame seeds, spring onion, daikon & sprouts

#### Crispy Calamari

Fried calamari, sweet & sour tamari glaze, jalapeno, crispy curry leaves, toasted coconut

#### Lamb Kofta

Spicy lamb koftas, garlic labneh, green chilli, lemon

### CHOICE OF MAINS

---

#### Tomato & Goat Cheese Risotto (V)

Roasted red pepper risotto, smoked tomato, goat cheese, fresh basil & dill, marscapone & pecorino

#### Seared Salmon

Thai black rice salad with pomegranates, fresh orange, dill & coconut. Citrus butter dressing & yuzu crème fraiche

#### Coal-Fired Fillet

Beef fillet 300g, roasted dill carrots, roasted broccolini, confit potatoes, red wine jus, pickled onion petals

#### Chimichurri Lamb Chops

Marinated, grilled lamb chops, chilli feta & chimichurri sauce. Crispy potato wedges & parsley butter

#### Pork Belly

Confit pork belly, fennel & celery salad, pork croquettes, pork crackling, pickled borlotti beans, mustard & palm jus

### CHOICE OF DESSERT

---

#### Coconut Brûlée Cheesecake

Vanilla cheesecake, white chocolate & coconut ganache, coconut ice-cream

#### Chocolate Caramel Fondant

Dark chocolate fondant, caramel, chocolate soil, caramel popcorn, salted caramel gelato

KINDLY NOTE Dishes are subject to change due to seasonality & availability  
Please inform us of any dietary requirements or allergies when selecting a menu  
(V) Vegetarian (VG) Vegan (N) Nuts