



RESTAURANT • BAR • VENUE

## Summer 2024 Ala Carte Menu

### STARTERS

Smoked Chicken salad with parmesan, mixed lettuce, avocado dressing, spring onion topped with bread croutons

R125/R155

Chilled tomato & cucumber soup served with basil & cashew pesto and toasted Cassia bread

R95

Pork & apricot terrine served with apple chutney, pickled onion, & melba toast

R110

Beef tataki, chili, spring onion & soy dressing, glass noodles, miso mayo, radish crudité, toasted sesame, coriander

(vegan option available)

R110

Wedge Salad of crispy iceberg lettuce, blue cheese, homemade ranch dressing, red onion, crispy bacon & cherry tomato

R125

Steamed Saldanha Bay mussels in coconut milk & ginger sauce served with lemon wedge and toasted bread

R120

Cassia sustainable fish cake served with fennel & cucumber slaw and a lemon wedge

R115

Roasted beetroot carpaccio, black pepper crumble, toasted pecan, orange segments, balsamic reduction, roasted baby beetroot & wild rocket (vegan)

R95

### MAINS

Pork belly topped with fermented soy & ginger glaze, braised white cabbage, gochujang charred sweet potato topped with sour cream, spring onion & sesame seeds

R230

Grilled beef sirloin topped with chimichurri sauce, with roast baby potatoes, charred baby leeks & baby carrots

R245

Grilled chicken supreme served on homemade herbed focaccia bread, hummus, roasted bell pepper drizzled with basil pesto and topped with wild rocket

R195

Malay style chicken curry with toasted coconut flakes, steamed basmati rice, toasted roti, spicy pineapple sambal & pickled cucumber (vegan option)

R195

Pan fried line fish of the day served on a bed of warm orzo salad, bell pepper salsa, shrimp, with garlic & herb sauce, grilled lime

R250

Wagyu beef burger topped with melted Swiss cheese, lettuce, tomato, and pickled red onion & served with hand-cut chips and a side salad

R200

Beer battered hake served with hand cut potato chips, sesame & cabbage slaw, lemon wedge and tartare sauce

R180

# Cassia

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### MAINS

CONTINUED

Miso roasted aubergine, arrabbiata sauce, fried spinach & aubergine dumpling, wilted spinach, plant-based cheese, toasted pumpkin seed (Vegan)

R195

Pasta of the day – Ask your waitron (vegetarian option available)

R170

Slow braised beef short rib with roasted mushroom, potato gnocchi in creamy roasted garlic sauce, brûlée baby onion, Swiss chard and crumbed mushrooms

R260

Mixed platter for 2

Selection of cured meats, local cheeses, homemade chutneys and preserves, selection of toasted bread and cheese straws

R340

### DESSERTS

Vanilla baked cheesecake, ginger biscuit base served with miso salted caramel, stewed sour cherries

R100

Kahlua & condensed milk Crème Brûlée served with poppyseed biscuit

R90

Soft set yoghurt & passion fruit curd with soft poached guava, toasted pecan nuts, homemade chili & lemon grass sorbet

R90

Selection of local cheeses served with homemade chutneys and preserves, selection of toasted bread and cheese straws

R185

3 Scoops Homemade Sorbet

R85

Decadent chocolate tart with chocolate brownie base served with a scoop of berry sorbet

R100

Paris Brest, filled with an almond cream, red berry compote, flakes almonds, roasted white chocolate

R90