



RESTAURANT • BAR • VENUE

## Winter 2025 Ala Carte Menu

### MAINS

CONTINUED

Greek-Style Braised Venison Shank served with orzo "risotto" enriched with braising sauce, tomato, bell pepper, and red onion, finished with herb gremolata

R260

Vegan Grain Bowl of wild rice, quinoa, avocado, chili dressing, roasted sweet potato, mushrooms, zucchini, black beans, spring onion, pumpkin seeds, almonds. (Vegan)

R160

Mixed platter for 2 - A curated selection of cheeses, charcuterie, homemade preserves, and pickles, served with various freshly baked breads.

R360

### DESSERTS

Cassia baked cheesecake with chocolate biscuit base, coffee & dark chocolate ganache

R100

Salted Caramel Crème Brûlée with crispy shredded phyllo & hazelnut dusting

R90

Dark chocolate tart on a chocolate almond base, with candied sesame, dairy-Free Whipped Cream & fresh berries (vegan)

R100

Warm Treacle Tart served with citrus marmalade ice cream and burnt honey sauce

R90

Rich chocolate fondant with cherry compote & crème fraîche ice cream

R110

Caramel-Baked Apple with almond cake, ginger streusel, and vanilla ice cream

R90

Cheese plate: a selection of 4 cheeses, served with celery sticks, tomato jam, toasted homemade seeded bread & pickled vegetables

R190

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### STARTERS

Burnt pork ends with pickled cabbage, pear puree, radish crudité & spring onion

R90

Steamed Saldanha Bay mussels in a smoked mussel sauce, lavache & lemon wedge

R140

Warm Halloumi Salad with marinated artichokes, roasted bell peppers, aubergine, olives, tomato, and red onion, finished with an avocado vinaigrette

(Vegan option available)

R130/R160

Braised beef bobotie spring rolls with homemade raisin chutney

R95

Cassia Fish cake with traditional tomato & onion smoor, celery crudité & baby salad leaves

R120

Sweet potato gnocchi, peanut sauce, toasted pecan & black pepper crumble (vegan)

R90

Cassia-Roasted Pumpkin Soup served with warm flatbread (Vegan)

R100

### MAINS

Cola braised beef short rib served with potato dumplings, silky butternut purée, roasted butternut, broccoli, and a rich braising sauce, finished with fresh wild rocket

R225

Grilled sirloin steak accompanied by peppercorn compound butter, creamed spinach croquette, charred baby carrots, and golden potato wedges.

R250

Three-hour roasted pork belly with an apple cider and sweet mustard glaze, served with creamy mashed potatoes, sautéed green beans, blistered cherry tomatoes, and toasted flaked almonds

R235

Line caught fish of the day served with a courgette and potato rösti, wilted spinach, garden peas, parmesan cream sauce, and grilled lemon.

R250

Battered hake, served with hand-cut potato chips, a chef's side salad, and a lemon wedge

R185

Pasta of the day (vegan option available)

R175

Fragrant Malay-inspired chicken curry served with saffron roasted potatoes, crispy poppadum, pickled red onion, and apricot chutney.

(Vegan option available)

R195

Cassia burger - Wagyu beef or vegetarian burger on a toasted brioche bun with lettuce, tomato, mozzarella cheese, and crispy onion. Served with your choice of chips or a side salad.

R210