



RESTAURANT • BAR • VENUE

Ala Carte Menu Summer 2025/26

STARTERS

- Fennel & Tomato Steamed Saldanha Bay Mussels R125
Fresh mussels gently steamed with fennel and tomato, served in a warm concasse tomato sauce, finished with a lemon wedge
- Cured Linefish Salad R125
Lightly cured seasonal line fish paired with a raw cucumber salad, pickled beetroot, and smooth mango purée, served with a delicate puffed rice cracker
- Crispy Fried Chorizo & Peppadew Croquettes R100
Golden-fried croquettes with a spicy chorizo and peppadew filling, complemented by a smooth roasted garlic sauce.
- Honey-Baked Camembert Tart R120
Flaky pastry base topped with melted camembert and honey, finished with balsamic reduction, wild rocket, nut & apple jam, and melba toast.
- Vietnamese Spring Roll (vegan) R95
Fresh and crisp spring roll filled with fried rice and raw vegetables, paired with spring onion, pickled ginger, and a tangy grapefruit & chili dipping sauce.
- Smoked Trout Salad R145/R180
Delicate smoked trout with marinated cucumber, roasted tomato, red onion, feta, and focaccia croutons on mixed salad leaves, dressed in a classic Greek vinaigrette.
- Grain Bowl Salad (vegan) R110 add chicken extra R65
A nourishing mix of wild brown rice, quinoa, shredded lettuce, pickled red onion, tomato, sweet corn, bell peppers, avocado, and pumpkin seeds, tossed in a mustard dressing.
- Marinated Burrata & Beef Carpaccio R210
Creamy burrata and paper-thin beef carpaccio layered with artichokes, crispy capers, radish, rocket, pickled peppers, and a drizzle of balsamic reduction

MAINS

- Roast Pork Belly R240
Succulent slow-roasted pork belly, served with sweet potato gratin, braised baby cabbage, broccoli, baby carrots, and finished with a glossy black pepper caramel glaze.
- Beef Sirloin Steak or Fillet Sirloin R 255 Fillet R300
Prime cut, served with duchess potato, roast baby vegetables, tomato purée, and a delicate horseradish mousse.
- Fresh Line Fish R285
Chef's selection of local fish, served with a refreshing soba noodle salad, Thai-style sauce, julienne carrot, pak choi, spring onion, sesame, mange tout, daikon radish, and lime wedge.
- Lamb Chops with Mint Gremolata R295
Chargrilled lamb chops topped with fresh mint gremolata, served alongside steamed new potatoes, tomato, green beans, and crumbled feta.
- Battered Hake R195
Crispy golden battered hake fillet, served with tartare sauce, triple-cooked chips, and a fresh side salad.

Cassia

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MAINS CONTINUED

- Exotic Mushroom Tagliatelle R210
Silky tagliatelle in a creamy white mushroom sauce, topped with fresh rocket and aged cheddar (vegan option available)
- Cassia Butter Chicken Curry R195
Rich and fragrant curry, served with basmati rice, toasted almonds, and cooling minted labneh (vegan option available).
- Cassia Gourmet Burger R210
Choice of wagyu beef, chicken breast, or homemade veggie patty. Served with Monkeygland basting, melted cheddar, guacamole, and your choice of hand-cut chips or side salad.
- Thai-Style "No Fish" Cakes (vegan) R195
Plant-based fish cakes with steamed jasmine rice, a raw rainbow cabbage salad, and peanut & chili dressing.
- Cassia Mixed Platter (for two) R365
A generous platter of 4 cheeses, 3 charcuteries, homemade focaccia, cheese straws, melba toast, tomato jam, pickled vegetables, and fresh seasonal fruit.

DESSERTS

- Cassia's Baked Cheesecake R100
Rich, velvety cheesecake with cherry & ginger crumble, served with a cherry coulis.
- Hazelnut Crème Brûlée R100
Silky hazelnut custard with a caramelised sugar top, accompanied by crispy cinnamon puff pastry straws.
- Chocolate Pot de Crème (vegan) R105
Decadent chocolate custard paired with raspberry & banana sorbet, toasted coconut flakes, and chocolate brownie crumble.
- Grilled Stone Fruit R100
Caramelised stone fruit served with creamy ricotta mousse, fresh blueberries, roasted almonds, and shards of caramelised phyllo pastry.
- Éclair Ice-Cream Sandwich R120
A light éclair filled with rocky road ice cream and topped with rich chocolate sauce.
- Local Cheese Selection R195
A curated tasting of 4 local cheeses, accompanied by cheese straws, tomato jam, fig preserve, and melba toast.