

Summer 2026 Al a Carte Menu

STARTERS

Beetroot Tarte Tatin R100

Topped with Ricotta mousse and dill pesto. Drizzle of balsamic reduction (Veg)

Crispy Squid R120

Served with a Lemon mayonnaise on a bed of cos lettuce, and a charred lime

Vietnamese Spring Rolls R100

Filled with cucumber, ginger, carrot, bell pepper and served with soy dipping sauce (Vegan)

Seared Duck Breast R160

Served with Kimchi, soy-glazed soba noodles and a tom yum mayonnaise

Charred Stone Fruit Salad R125

Lemon labneh with grapefruit segments, cos lettuce and pickled red onion (Veg)

Marinated Grilled Chicken Breast salad Full R165 Half R145

Bed of Rocket with Feta mousse, burnt tomatoes and topped with crispy onions

Venison on Mushroom & Leek Fricassee R150

served with crispy Kale and a cherry reduction

Grilled Aubergine R100

Garlic flatbread with roasted bell pepper, coriander yoghurt and topped with crispy onions

MAINS

Choice of 250g Ribeye or 250g Fillet R395

Topped with Creole butter and served with Triple-cooked chips and a seasonal salad

Battered Hake- All time favourite R195

Tartar sauce, triple-cooked chips, seasonal salad

Pasta of the Day – ask your waitron R210 (veg /vegan)

Line Fish of the day R290

Served with couscous, Lemongrass and coconut sauce with roasted baby beetroots & charred tender stem broccoli

Lamb Rump R275

Sous vide lamb served with creamy parsnip infused mashed potatoes with mint jus, pea purée and aubergine

Pork Belly – Our signature dish R240

Smashed baby potatoes with roasted turnips, miso glazed carrot and mangetout topped with thyme and honey glaze

Chicken Supreme R190

Topped with Chimichurri and served with mushroom, baby carrots, romesco and sweet potato

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MAINS

CONTINUED

Halloumi Tabbouleh R185

Bulgur wheat, sun-dried tomato, ginger, tomato, cucumber, basil and grilled Halloumi (Veg)

Cassia Burger Topped with mature Cheddar cheese, and homemade bacon jam served with triple-cooked chips

Wagyu Beef – R210

Chicken Breast -R180

Cassia Mixed Platter – For Two R380

A generous platter of four cheeses, three charcuteries, homemade focaccia, cheese straws, Melba toast, homemade preserves, pickled vegetables and fresh seasonal fruit

DESSERTS

Tiramisu R120

Classic Italian dessert layered with espresso-soaked sponge and silky mascarpone cream, finished with a drizzle of rich coffee syrup and a dusting of cocoa.

Coconut & Passion Fruit Panna Cotta R100

Burnt white chocolate topped with mango compote

Choux au Craquelin R105

Filled with strawberry cream cheese and served with chopped fresh Strawberry and basil concasse

New York Style Cheesecake R110

Served with a Cherry coulis and seasonal berries

Salted Caramel Crème Brûlée R100

served with brown butter soil topped with vanilla ice cream

Trio of Sorbet – ask your waitron for flavours of the day R100 (Vegan)

Local Cheese selection - R210

A curated tasting of 4 local cheeses, accompanied by cheese straws, homemade preserves, preserved figs, and melba toast