

Desserts

Death by Chocolate, Coffee Sponge, Dark Chocolate
Mousse, White Chocolate Truffle R 55

Rooibos infused Crème Brulee with Spun Sugar R 55

Baked Cheese Cake, Caramelized Meringue and Macaroon R 55

The logo for 'On the Rocks' features a stylized, hand-drawn outline of a mountain range or rocky terrain above the text. The text 'On the Rocks' is written in a large, elegant, cursive script font.

On the Rocks

CAPE SEAFOOD CUISINE

Starters

West Coast Oysters, Pickled Shallots, Fresh Lemon, Chilli	R 26
West Coast Oysters, Pickled Winter Melon, Fresh Chilli, Fennel Pollen	R 28
Seared Salmon Bowl, Sesame, Spring Onion, Avocado, Wasabi Dressing	R 115
Beetroot-Cured Salmon, Crab Mousse, Cucumber, Gin and Lime Dressing	R 95
Stuffed Squid, Braised Fennel, Gremolata and Fresh Chilli	R 90
Roasted Beetroot Salad, Feta, Pinenuts, Orange and Honey	R 85
Roasted Butternut and Baby Marrow Salad, Pickled Carrot, Charred Onion, Seeds and Nuts	R 75

Mains

Grilled Salmon, Baby Potatoes, Tenderstem broccoli, Pickled Red Onion	R 275
Grilled Linefish, Mussel Risotto, Buttered Peas, Crispy Tentacles and Charred Lemon	R 150
Cape Malay Curry with Kingklip, Prawns, Fragrant Rice and Coriander	R 195
Seafood Paella with Prawns, Mussels, Calamari and Chorizo	R 200
Mussels	
Mariniere: A Fragrant White Wine Sauce with Onions and Fresh Herbs	R 80
Cape Malay: Mild curry, Butternut, Roasted Fennel and Leeks	R 90
Provencale: Roasted Tomato, Onion and Garlic Served with Bruschetta, French style Chips	R 85
Plate of the Sea	R 380
Cape Malay Mussels, Cajun Squid, butterfly-garlic Prawns, Linefish Served with all the trimmings	
Add Crayfish Mornay	SQ
Dry Aged Beef Fillet, Sweet Potato, Baby Spinach, Tarragon Butter	R 230
Grilled Kudu Fillet, Olive Oil Mash, Wild Mushrooms, Bacon Jus	R 175
Herb Crusted Rack of Lamb, Fondant Potato, Charred Baby Marrow, Mint	R 170
Aubergine Parmegiana (V)	R 80



CAPE SEAFOOD CUISINE

Breakfast Menu

Single Toasts

The following breakfasts are all served on top of a large slice of sourdough

Florentine R 78

Smoked trout, Baby Spinach, Poached Eggs, Mornay Sauce, Salmon Roe

West Coast R 95

Smoked Haddock, Scrambled Egg, Hollandaise, Parmesan

Benedict R 70

Parma Ham, Slow Cooked Tomato, Poached eggs, Hollandaise

Croque Madame R 85

Gypsy Ham, Bacon, Emmental, Fried Egg

Spanish R 75

Grilled Chorizo, Marinated Peppers, Scrambled Egg, Harissa, Bacon Crumb, Rocket

Jonkershuis R 72

Crispy Pork Belly, Avocado, Poached Egg, Field Mushroom, Pesto

Plates

Hash Breakfast R 58

Roasted cauliflower, Crispy Potatoes, Peppers, Poached eggs, Grilled Asparagus, Hollandaise

Fry-up R 75

Grilled Pork Sausage, Bacon, Tomato, Field Mushroom, House Baked Beans, Eggs, Sourdough

Shakshuka

V- Slow Cooked Tomato, Peppers, Chickpea, Potato, Poached Eggs R 50

P- Chorizo, Tomato and Chickpea Stew, Streaky bacon, Poached Eggs R 68

Brioche French Toast

- Streaky bacon, Orange Crème Friache, Pinenuts R 68

- Grilled Banana, Vanilla Ice Cream, Berries R 55

Classic 3 Egg Omelette R 25

Build your own

Smoked salmon	R 30	Emmenthal cheese	R 12
Baby spinach	R 10	Chorizo	R 15
Haddock	R 18	Peppers	R 7
Parmesan	R 9	Mushrooms	R 16
Tomato	R 5	Pork sausage	R 14
Onion	R 4	White cheddar	R 11
Gypsey ham	R 12	Cheddar	R 11
Bacon	R 12		