



SIGNAL

Lunch

Light and Fresh

SOUP - delicious and freshly prepared daily	75
MILDLY SPICED WEST COAST MUSSELS, roti crisps, coriander	140
SMOKED KUDU CARPACCIO, pickled exotic mushrooms, sultana and aniseed purée, watercress, ciabatta crisps	110
SMOKED SNOEK AND HAKE FISH CAKES, spiced tomato pickle, roasted peppers, apricot aioli	75

Healthy and Wholesome

CHICKEN BREAST, avocado, cucumber ribbons, cottage cheese, apple, crispy celery leaves, toasted cumin dressing	110
SEARED BEEF SALAD, crunchy Asian vegetables, mint, basil and coriander, tamarind and ginger aioli	140
ROOIBOS-CURED SALMON, avocado, grapefruit, strawberry, peppered cacciota, citrus mustard dressing	130
SESAME SEARED TUNA, pickled exotic mushrooms, semi dried tomatoes, red onion, sesame-soy dressing	140
CURRIED CAULIFLOWER, avocado, pickled sultanas, coconut cheese, baby spinach, almond granola	95
ROASTED PUMPKIN & CHICKPEA SALAD, goats' milk feta, tomatoes, basil, toasted pepitas, wild rocket	95
CARAMELISED AUBERGINE, quinoa, spinach, tomatoes, onion crisps, lemon, cashew nuts, tahini cream	110

Familiar Favourites

COFFEE AND CUMIN AGED RIB-EYE, tomato and peppadew chutney, hand cut potato chips	160
PAN FRIED SUSTAINABLE FISH, gnocchi, roasted tomatoes, white anchovies, olives, saffron lemon cream	145
CHICKEN & PRAWN BUTTER CURRY, whole spice pilaf, cucumber raita, pineapple salsa	160
MUSHROOM TORTELLONI, broccoli, peas, parmesan cream, pine nut crumble	120
FISH & CHIPS	110
ROASTED GARLIC RISOTTO, grilled prawns, chili, lime	170
WAGYU BEEF BURGER, smoked Gouda, gherkins, paprika mayo, ale battered onion rings, hand cut potato chips	160
CLUB SANDWICH, grilled chicken, bacon, smoked Gouda, avocado, smoked pepper mayo on ciabatta	110

Between the Slices

Served on artisan bread – choose between homemade white, wholegrain or ciabatta.

SLOW COOKED BARBECUE SHORT RIB, corn and red cabbage slaw, semi dried tomatoes, crispy onions	110
GOATS CHEESE, roasted peppers, spinach, shaved beetroot, aubergine cumin chutney	90
HAM & CHEESE, mustard béchamel, honey glazed ham, mature cheddar, tomato and peppadew chutney	90
MILDLY SPICED CHICKEN MAYO, wild rocket, onion crisps	95
SMOKED FRANSCHHOEK SALMON TROUT, lemon pepper cream cheese, avocado, wild rocket, capers	110

Sides

HAND CUT POTATO CHIPS	30
SALAD OR VEGETABLES	30
CHICKEN BREAST	30
AVO	20

Platters To Share

FARMSTYLE PLATTER - coppa, black forest ham, salami, chorizo, caper and tomato fricassee, duck liver parfait, olives, cheese, mango atchar, warm ciabatta	240
MALAY PLATTER - smoked snoek fish cakes, apricot aioli, lamb curry roti, carrot salad, beef bobotie, golden arancini, corn, smoked cheddar and coriander parcels	240
VEGETARIAN PLATTER - spinach and lentil fritters, hummus, pickled beetroot and goats chevin, artichoke and quinoa salad, corn, smoked cheddar and coriander parcels, aubergine chutney, roti crisps	180

Dessert

TOASTED PECAN CHOCOLATE BROWNIE, coconut crème, silken cocoa pudding, caramel, passionfruit coconut sorbet [vegan]	80
NEW YORK BAKED CHEESECAKE, dulcex crèmeux, lime jellies, blueberry ice-cream	80
DULCE DE LECHE, chocolate, vanilla ice-cream, fresh banana, honeycomb salted popcorn	80
CARDAMOM CRÈME BRÛLÉE, coffee poached pears	85
SEASONAL SLICED FRUITS, strawberry sorbet	70
HOME-MADE ICE-CREAMS AND SORBETS: an assortment of flavours available daily	85
LOCAL ARTISANAL CHEESE BOARD, green fig konfynt, roasted nuts, oat crackers	160

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