



SIGNAL

# Lunch

## Light and Fresh

SOUP - delicious and freshly prepared daily	90
FRESHLY SHUCKED SALDANHA BAY OYSTERS	160
MILDLY SPICED WEST COAST MUSSELS, roti crisps, coriander	145
SMOKED OSTRICH CARPACCIO, pickled exotic mushrooms, sultana and aniseed purée, watercress, ciabatta crisps	120
SMOKED SNOEK AND HAKE FISH CAKES, spiced tomato pickle, roasted peppers, apricot aioli	90

## Healthy and Wholesome

CHICKEN BREAST, avocado, cucumber ribbons, cottage cheese, apple, crispy celery leaves, toasted cumin dressing	120
SEARED BEEF SALAD, crunchy Asian vegetables, mint, basil and coriander, tamarind and ginger aioli	145
ROOIBOS-CURED SALMON, avocado, grapefruit, strawberry, peppered cacciota, citrus mustard dressing	145
SESAME SEARED TUNA, pickled exotic mushrooms, semi dried tomatoes, red onion, sesame-soy dressing	160
CURRIED CAULIFLOWER, avocado, pickled sultanas, coconut cheese, baby spinach, almond granola	110
ROASTED PUMPKIN & CHICKPEA SALAD, goats' milk feta, tomatoes, basil, toasted pepitas, wild rocket	110
CARAMELISED AUBERGINE, quinoa, spinach, tomatoes, onion crisps, lemon, cashew nuts, tahini cream	110

## Familiar Favourites

GRILLED BEEF FILLET, tomato and peppadew chutney, hand-cut fries	180
PAN FRIED SUSTAINABLE FISH, gnocchi, roasted tomatoes, white anchovies, olives, saffron lemon cream	175
CHICKEN & PRAWN BUTTER CURRY, whole spice pilaf, cucumber raita, pineapple salsa	180
MUSHROOM TORTELLONI, broccoli, peas, parmesan cream, pine nut crumble	140
FISH & CHIPS	140
ROASTED GARLIC RISOTTO, grilled prawns, chili, lime	180
WAGYU BEEF BURGER, smoked Gouda, gherkins, paprika mayo, ale battered onion rings, hand-cut fries	170
CLUB SANDWICH, grilled chicken, bacon, smoked Gouda, avocado, smoked pepper mayo on ciabatta	120

### ALLERGEN STATEMENT

To Our Guests with Allergies

At Cape Grace our menu offerings are subject to change and may use ingredients containing common food allergens such as peanuts and other tree nuts, seafood including fish, molluscs and crustacea, wheat/gluten, eggs, dairy, soy, alcohol and sulphites.

We advise that you should always indicate to your waiter of any special dietary requirements, including intolerances and allergies, regardless of whether you are a returning guest or not.

Where possible, our staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, due to the hand crafted nature of menu items the variety of procedures used in our kitchens, the self-service nature of our buffets and that the farming, handling and transportation of food items prior to their arrival in our kitchens is beyond our control we CANNOT guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

The information provided on our website and in our restaurants should NOT be considered as any form of guarantee but as a best faith effort to provide you with information on our dishes. You should use this information to help you assess your own level of risk, based on your personal circumstances, before consuming any of our dishes.

Cape Grace Hotel (PTY) Ltd and its staff members, shareholders, subsidiaries, affiliates, officers and/or agents, will not assume any liability for adverse reactions to food consumed, or allergens which you may come in contact with whilst in the hotel.

# 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	140
GOATS CHEESE, roasted peppers, spinach, shaved beetroot, aubergine cumin chutney	110
HAM & CHEESE, mustard béchamel, honey glazed ham, mature cheddar, tomato and peppadew chutney	120
MILDLY SPICED CHICKEN MAYO, wild rocket, onion crisps	120
SMOKED FRANSCHHOEK SALMON TROUT, lemon pepper cream cheese, avocado, wild rocket, capers	140

# Sides

HAND-CUT FRIES	60
SALAD OR VEGETABLES	50
CHICKEN BREAST	40
AVOCADO	30

# Sweet Surrender

TOASTED PECAN CHOCOLATE BROWNIE, coconut crème, silken cocoa pudding, caramel, passionfruit coconut sorbet [vegan]	85
NEW YORK BAKED CHEESECAKE, dulcey crémeux, lime jellies, blueberry ice-cream	90
DULCE DE LECHE, chocolate, vanilla ice-cream, fresh banana, honeycomb salted popcorn	85
CARDAMOM CRÈME BRÛLÉE, coffee poached pears	85
SEASONAL SLICED FRUITS, strawberry sorbet	75
HOME-MADE ICE-CREAMS AND SORBETS: an assortment of flavours available daily	80
LOCAL ARTISANAL CHEESE BOARD, green fig konfyt, roasted nuts, oat crackers	145

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GREEN GRACE