



STARTERS

West Coast Crayfish Bisque

"S"

A well seasoned wholesome Crayfish purée Soup with diced Crayfish, White Wine, Cape Alambic Brandy and double Cream served under a golden brown Puff Pastry dome

R 90

Home-Made Chicken Noodle Soup

A delicious free range Chicken Broth with Carrots, Celery, Noodles and a Cape Malay Vegetable Bobotie Pie on the side.

R 50

Azure Salad

"V"

Crisp fresh mixed baby Herb leaves with Feta, Rosa Tomatoes, Peppers, Green Olives with a Dijon Mustard flavoured dressing from the recipe of Le Cirque, the world famous New York restaurant

R 50

Warm Barbecue Chicken Salad

Fresh Cos Lettuce with warm slivers of barbecue Chicken fillet, herbed Baguette Croûtons and Pecorino shavings in a crisp Parmesan cheese ring, with your choice of a Creamy Caesar dressing or a Honey and whole Grain Cape Country Mustard dressing.

R 65

Freshly Shucked Knysna Oysters

7 medium sized Knysna Oysters served on crushed ice with a Chilli and Pineapple relish, Tabasco Sauce, fresh Lime wedges and Black Pepper

R 125

Crayfish and Prawn Cocktail

"S"

West Coast Crayfish and Mozambican Queen Prawn cocktail served in a Martini glass with fresh Rocket, Avocado, Lemon segments Onion Sprouts and dressed with a piquant Marie Rose sauce.

R 135

Creamed Mushrooms

"V"

A combination of flavoursome sautéed Shiitake, Oyster and Button Mushrooms, with fresh Chives and Shallots, dressed with a Garlic-Oregano Cream reduction and served in a grilled Portabella Mushroom.

R 60

West Coast Mussels

"S"

Simmered in a creamy Chardonnay and Garlic Sauce, accompanied by a traditional Sourdough Roll and fresh Fennel garnish

R 60

Karoo Ostrich Fillet Carpaccio

"S" "F"

Thinly sliced Ostrich fillets rolled in Thyme, wild Rosemary, Bay leaf, crushed Black Pepper, served with Rocket leaves tossed in wild Dagga Pesto, slow-roasted Tomatoes, Pecorino shavings and drizzled with Paarl Grape seed Oil.

R 65

Smoked Snoek Tart

"F"

Locally caught Oak smoked Snoek tart with wild Fennel, Coriander, wild Ginger, Herb leaves and served with Apricot-Lemon Geranium Chutney.

R 55

Mushroom and Potato Samosa

"F" "V"

Spicy Button Mushroom, wild Garlic, Potato and Peppadew Samosa, served with Sweet and Sour Baby Marrow slices, Mango Chutney spiced with a Pineapple, Red Onion and Peppermint Geranium Salsa.

R 50

MAIN COURSES

Grilled Seafood Platter – (Serves 2)

“S”

An abundant Seafood selection consisting of West Coast Crayfish (500gm), Mozambican King Prawns (350gm), Medium Mozambican Langoustines (350gm), Fish of the day (2 x 110gm), Grilled baby Calamari tubes (300gm), West Coast Mussels (150gm) in creamy Chardonnay and Garlic Sauce served with thick cut potato Chips, Steamed Basmati Rice, side Green Salad, traditional Piri-Piri, Garlic and Lemon Butter sauces

R 895

Oven Roasted Fish of the Day (225 grams)

Oven Roasted fresh Fish of the day seasoned with Maldon Sea Salt and freshly cracked Black Pepper, set on creamy Mozambican Prawn Risotto with a grilled winter Vegetable skewer.

R 135

Seafood Espetada

“S”

A sumptuous combination of medium Mozambican Langoustines (3), Mozambican King Prawns (3) and Kingklip on a large metal skewer, marinated and grilled on the open flame and served on a traditional Espetada stand with Steamed Basmati Rice, side Green Salad, Traditional Piri-Piri, Garlic and Lemon Butter sauces, Portuguese Roll and grilled Lemon cheeks.

R 265

Char-grilled South African Beef Fillet (225 grams)

Well matured South African Fillet of Beef served with English Mustard Potato Purée, crisp pan fried Vegetables and a Red Wine glazed Pearl Onion sauce.

R 150

Braised Karoo Lamb Neck (250 grams)

Tender Lamb neck portions with a crispy Thyme and Rosemary herb crust served with Potato Dauphinoise, grilled baby Vegetables, Boplaas Port sauce with a tangy Mint sauce as an accompaniment.

R 135

Pan Fried Springbok Medallions (225 grams)

“S”

Pan fried medallions served with Potato Fondantes, sautéed Red Baby Spinach with a creamy Whole Grain Cape Country Mustard sauce

R 155

Cape Malay Chicken Tenderloin Curry

“S”

Tenderloins of Chicken cooked with Onions, Garlic, fresh Ginger, Chilli and homemade Curry Powder, served with spiced Steamed Basmati Rice served with Apple Chutney, Apricot Chutney, a Tomato-Onion and Chilli sambal, accompanied by a warm home-made Butter Roti.

R 125

Crispy Oven Roasted Duck

“S”

A slow roasted free range half Duck served with roasted Châteaux Potatoes, pan fried Vegetables and a tasty Citrus Duck Jus.

R 135

Farfalle Provençale

“V”

Homemade Farfalle Pasta with fresh Basil, Calamata Olives, Capers, Pecorino shavings and a delicious Marinara sauce

R 100

Namaqualand Venison Potjie

“F”

A succulent slow cooked Kudu and Ostrich Casserole with wild Rosemary and Shallots, served with a Maize-meal roasted Butternut tower, sautéed Red Baby Spinach and green Figs in Buchu syrup.

R 135

Masala Seared Fresh Fish

“S” “F”

Filletted of fresh fish of the day seared with Masala and served with wild Garlic and brunoise Potato Spring Rolls, Vegetable Sossatie (skewer) and dressed with a creamy Buchu Butter Sauce.

R 130

Fynbos Vegetable Curry

“F” “V”

Cape Malay spicy Pumpkin, Mushroom, Lentil and mixed baby Vegetable Curry, served in a traditional African Casserole pot with Buchu Steamed Basmati Rice, Apple Chutney, Apricot Chutney, Tomato-Onion and Chilli sambal, accompanied with a folded Poppadum.

R 100

“S” Azure Signature Dish

“F” Fynbos Signature Dish

“V” Vegetarian Dish

Please refer to the “Grills” section for explanation of meat temperatures

FROM THE GRILL

Meat Temperatures

| | |
|--------------------|---|
| Blue | Very red and slightly cold, yet flavourful |
| Rare | Succulent cool red centre with superb flavour |
| Medium Rare | Warm red centre, gently cooked outside, flavour intact |
| Medium | Slightly pink centre, with gentle flavour coming through |
| Medium Well | Mostly brown, slightly dry with slightly diminished flavour |
| Well Done | Brown throughout, dry, very little flavour |

| | |
|-----------------------------------|--------------|
| Beef Fillet (225 grams) | R 140 |
| Fresh fish of the day (225 grams) | R 125 |
| West Coast Sole (300 grams) | R 125 |
| Crayfish (500 grams) | R 395 |
| 10 Mozambican Queen Prawns | R 195 |

All Grills are served with home-made thick potato Chips, mixed Salad and a Sauce of your choice

SAUCES

Authentic fresh Piri-Piri
Creamy Cape Country Mustard
Garlic Butter
Sweet and Sour
Lemon Butter

Béarnaise
Trio of Peppercorn
Red Wine glazed Pearl Onion Sauce
Mushroom
Citrus Duck Jus

R 15 *(Per Sauce if not part of a Grill Dish)*

SIDE ORDERS

Spicy Basmati Rice
Spring Onion mashed Potato
Grilled Vegetable skewers
Steamed Basmati Rice
Green Salad
Creamed Spinach
Potato Dauphinoise
Farfalle Provençale

French Fries with Chilli Mayonnaise
Thick cut Potato Chips
Sautéed Baby Vegetables
English Mustard Potato Puree
Horseradish Mashed Potato
Potato Fondantes
Roasted Châteaux Potatoes
Aniseed Steamed Rice

R 25 *(Per Side Order)*

“S” Azure Signature Dish

“F” Fynbos Signature Dish

“V” Vegetarian Dish

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DESSERTS

Bea's Cheesecake

"S"

New York style baked Cheesecake with Raspberry Ice-Cream and Lemon Curd sauce

R 50

Vanilla Pod Crème Brûlée

"S"

Served with Panforte and bitter Espresso sauce

R 50

Winter Fruit Plate

"V"

Seasonal fruit slices served with Greek Yoghurt, Fynbos Honey, and Apricot Sorbet

R 45

Sumptuous Chocolate Fondant

Served with Caramelized Banana slices and Vanilla Bean Ice-Cream

R 50

Amarula Fudge Cake

"F"

Vanilla and Lemon Geranium sponge layered with Amarula Caramel Fudge Custard and served with a sour Raspberry Compote on the side

R 45

Melktert Phyllo Parcels

"F"

Cinnamon Custard filled Phyllo parcels lightly baked; served with Honeybush-Buchu Ice-Cream and fresh Strawberries.

R 45

Bittersweet Chocolate Tart

"F"

With wild Dagga and sweet pastry served with Rooibos and Fynbos Honey Ice-Cream

R 45

Quartet of Desserts (Four of the best)

"S"

Bea's Cheesecake, Amarula Fudge Cake, Vanilla Pod Crème Brûlée; Winter Fruit selection

R 80

A South African Cheese Board (serves 1)

"S"

Three of South Africa's finest cheeses from the Fairview Vineyard and Cheese Estate which include Brie (*mild soft white cheese*), Blue Rock (*full flavoured Roquefort style blue vein cheese*) and Chevin (*soft goats milk cheese*) as well as a matured Farmhouse Cheddar from Zevenwacht Estate with home-made Walnut Bread, water Biscuits, Celery sticks, Apple-Fig Chutney, green Figs and poached baby Pears

R 85

"S" Azure Signature Dish

"F" Fynbos Signature Dish

"V" Vegetarian Dish

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