



SOUPS

Prawn Chowder “F”

Tasty Prawn, wild Fennel and Potato Soup with a touch of double Cream flamed with Cape Alambic Brandy and served with wild Ginger-Sesame Toast fingers

R 85

Home-Made Chicken Noodle Soup “S”

Delicious free range Chicken Broth with Carrots, Celery and Noodles served with a mini Chicken Bobotie Spring Roll

R 60

Hearty Winter Vegetable Soup “V”

Root Vegetable soup with Cabbage and Broccoli topped with Chive Crème Fraîche, served with a Curried Apple and Cinnamon Dim Sum

R 55

SALADS

Crayfish and Prawn Cocktail “S”

West coast Crayfish and Mozambican Queen Prawn cocktail with Avocado, Lemon segments and dressed with Marie Rose Sauce

R 165

Chopped Hunter’s salad “V”

Chopped garden Salad, Onions, Tomatoes, Beetroot, Celery, Carrots and Avocado with the Azures famous Dijon Mustard dressing

R55

Warm Barbecue Chicken Salad

Warm barbecued Chicken fillet with baby Salad leaves, slow roasted Tomatoes, Avocado, Bacon and tangy Avocado Mayonnaise

R 75

APPETIZERS

West Coast Mussels “S”

Simmered in a creamy Chardonnay, Saffron and Garlic Sauce accompanied by a traditional Sourdough Roll
(This dish can be prepared without the cream)

R 75

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 75

Creamed Mushrooms “V” “F”

A combination of flavoursome sautéed Shiitake, Oyster and Button Mushrooms with Shallots, dressed in wild Garlic Cream reduction and served in a grilled Portabella Mushroom

R 60

Knysna / West Coast Oysters

6 Medium Oysters served on crushed ice with Chilli Salsa, Tabasco Sauce, fresh Lime wedges and cracked Black Pepper

R 135

Sweet Corn Fritters

Freshly cut Corn, Spring Onion, Coriander, red Pepper and Paprika Fritters served with Rocket, grilled Bacon rock Salted roasted Tomatoes and Avocado–red Onion Salsa

R 70

“S” Azure Signature Dish

“F” Fynbos Signature Dish

“V” Vegetarian Dish

VEGETARIAN MAIN COURSE

Spinach and Ricotta Panzarotti “V”

Topped with home-made Tomato and Basil Sauce, Mozzarella and Parmesan Cheese and crisp Rocket leaves
R 100

Mushroom and Leek Bobotie Pie “V” “F”

A traditional Cape Malay dish set in a pastry case topped with Truffle and wild Rosemary Custard, served with Buchu steamed Basmati Rice, grilled Asparagus smoked red peppers and Pineapple-Peppermint Geranium Salsa
R 100

Root Vegetable Potjie “V”

Carrot, Turnip, Beetroot, Parsnip and Tomato Casserole served with yellow Rice and Watermelon preserve
R 100

SEAFOOD MAIN COURSE

Grilled Seafood Platter – (Serves 2) “S”

An abundant Seafood selection consisting of West Coast Crayfish (500gm), Mozambican King Prawns (350gm), Medium Mozambican Langoustines (300gm), Fish of the day (220gm), Grilled baby Calamari tubes (250gm), West Coast Mussels (200gm) in creamy Chardonnay, Saffron and Garlic Sauce served with thick cut Potato Chips, steamed Basmati Rice, side Green Salad, traditional Piri-Piri, Garlic and Lemon Butter Sauces
R 920

Oven Roasted Fish of the Day (220 grams)

Oven Roasted fresh Fish of the day seasoned with Maldon Sea Salt and freshly cracked Black Pepper served with Prawn and Tomato Risotto, grilled Vegetable skewer and Lime Beurre Blanc
R 140

Seafood Espetada “S”

A sumptuous combination of medium Mozambican Langoustines (3), Mozambican King Prawns (3) and Line fish (150gm) 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 and a mini Portuguese Roll
R 285

Franschhoek Salmon Trout (200 Grams) “F”

Served with wild Garlic, Peppadew and mashed Potato Spring Rolls, Vegetable Sossatie (skewer) and dressed with a creamy Buchu Butter Sauce
R 140

MEAT, GAME AND POULTRY MAIN COURSE

Namaqualand Springbok Shank (400 Grams) “F”

Succulent slow cooked Springbok shank with wild Rosemary and Shallots, served with a Maize-meal roasted Butternut tower, sautéed red baby Spinach and green Figs in Buchu Syrup
R 130

Char-grilled South African Beef Fillet (200 grams)

Well matured South African Fillet of Beef served with grilled vegetable cottage pie and Cape Country Mustard Sauce
R 135

Braised Karoo Lamb Neck (200 grams)

Tender Lamb neck portions with a crispy Thyme and Rosemary Herb crust served with Potato Dauphinoise, grilled baby Vegetables, Port Sauce and tangy Mint Sauce as an accompaniment
R 135

Cape Malay Chicken Curry “S”

Supple Chicken strips cooked with Onions, Garlic, fresh Ginger, Chilli and homemade Curry Powder, served with spiced steamed Basmati Rice, Apple Chutney, Apricot Chutney, Tomato-Onion and Chilli sambal and a warm home-made Butter Roti
R 135

Crispy Oven Roasted Duck “S”

A slow roasted free range half Duck served with roasted Châteaux Potatoes, pan fried Vegetables and flavoursome Citrus Duck Jus
R 145

FROM THE GRILL

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

Beef Fillet (200 grams)	R 135	Crayfish (500 grams)	R 395
Fresh fish of the day (220 grams)	R 150	8 Medium Tiger Prawns	R 235
Franschhoek Salmon Trout (200 grams)	R 140	6 Medium Langoustines	R420

SAUCES

Authentic Piri-Piri
Creamy Chardonnay, saffron and Garlic
Garlic Butter
Lemon Butter

Buchu Butter Sauce
Cape Country Mustard
Port Sauce
Mushroom

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
French Fries with Chilli Mayonnaise
Thick cut Potato Chips
Sautéed Baby Vegetables
Potato Fondantes

R 25 (Per Side Order)

DESSERTS

Bea's Cheesecake "S"

New York style baked Cheesecake with Apricot Sorbet and fresh Berries

R 60

Rooibos Crème Brûlée "F"

Served with hot Chocolate "Espresso"

R 60

"Lindt" Chocolate Pavé "F"

White and dark Chocolate Mousse with wild Dagg layered together and served with Orange Sabayon

R 60

Winter Fruit Plate "V"

Seasonal Fruit slices and fresh Berries drizzled with Honey and Greek Yoghurt

R 60

12A Style Baked Alaska "S"

Made with Honeycomb Ice Cream and served with a tropical fruit Salsa on the side

R 65

Warm Cape Brandy Pudding "F"

Served with hot Amarula Custard and Honeybush-Buchu Ice Cream

R 55

Quartet of Desserts (Four of the best) "S"

Bea's Cheesecake
"Lindt" Chocolate Pavé
Rooibos Crème Brûlée
Winter Fruit selection

R 95

South African Cheese Board "S"

Three of South Africa's premium cheeses from the Fairview 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 Zevenwacht Estate Farmhouse Cheddar with home-made Walnut Bread, Crackers, Celery sticks and green Figs

R 95