

MENU

Delicious. Tasty. Simply Irresistible.

Our menu is produced seasonally for our guests enjoyment and has been locally sourced, and carefully hand-crafted by our executive Chef.

STARTERS

Honey Roasted Baby Carrots cottage cheese, Dhukka spice, toasted pumpkin seeds and extra virgin olive oil	R85
Roasted Pumpkin and Coconut Soup served with soy garlic yoghurt, toasted coconut flakes and garlic croutons	R75
Biltong Spice Ostrich Carpaccio horseradish yoghurt, red onion, caper berries and green olives with shaved parmesan	R105
COPA House Salad salted roasted baby beets, artichoke hearts, calvados sultanas, BBQ butternut purée, mixed leaves and dressing	R80
+ Parma ham	R25
+ Line fish goujons	R25
Duo of Norwegian Salmon (Cured Salmon and Tartar) served with grilled baby corn, glazed beetroot, vanilla apricot purée and foraged leaves	R125
North African Spiced Chicken and Grapefruit Salad served with bean sprouts, spring onion and shaved pickled cucumber in a lime yoghurt dressing	R95

MAINS

Guinness and Apple Braised Lamb Shoulder parsley mint and lemon chickpea salad and crispy onions	R205
Pan Fried Norwegian Salmon served with caper butter sauce, pickled red onion, mange tout , tomato salad with grilled lime	R215
Butternut, Spinach and Goats Cheese Cannelloni served with salted roast baby beets, spinach cream and sweet potato crisps	R155
Crispy Paprika Calamari served with smoked tomato, roasted red peppers, chorizo, coriander and saffron aioli	R165
Duo of Karan Beef beef fillet with a basil pesto crust, beef short rib croquette, tomato, red onion ragout and béarnaise sauce	R220
Line Fish of the Day served with grilled tender stem broccoli, smoked tomato hollandaise, orange radish and fine bean salad	R180
Grilled Ostrich Fillet served with cauliflower purée, roasted baby beets and tempura spinach	R195

GRILL SECTION

Choice of one of the following sauces: green Madagascar peppercorn sauce / mushroom sauce / lemon butter

Sirloin Steak – 250g	R165
Beef Fillet – 200g	R195
Norwegian salmon – 180g	R185
Ostrich Steak – 200g	R170
Chicken supreme – 180g	R100

We recommend you add at least 1 side with your protein

SIDE ORDERS

Triple Cooked Rosemary Salted Fries	R30
Braised Cabbage and Parmesan Cream	R30
Greek Salad	R30
Sumac Spiced Sweet Potato Wedges with Balsamic Vinegar	R30
Bok choy With Ginger, Chili Soy and Honey	R30
Truffle Mash Potatoes	R30

DESSERT

PB & J Molten Lava Cake	R80
peanut butter and raspberry molten lava cake, raspberry compote and peanut butter ice cream	
Coconut Crème Brûlée	R70
cardamom and coconut crème brûlée, pistachio nut biscotti served with coconut ice cream	
Passionfruit Cheesecake	R75
passionfruit cheesecake, mango gel served with pineapple sorbet	
Sugar free Rose Geranium Panna Cotta	R65
rose geranium infused panna cotta, homemade vanilla bean shortbread served with strawberry sorbet	
Selection of Ice Creams and Sorbets	R55
3 scoops	
Cheese Board for 1	R125
Brie, Chevin, Blue rock, Camembert, fig and onion marmalade, toasted nuts, grapes and crackers	

5-COURSE TASTING MENU

R425 | With Wine R625

Home-made Cape Seed Flat Bread with Babaganoush and Butter

Crispy Paprika Calamari

served with smoked tomato, pickled red onion, coriander, dill oil, sweet potato chips and saffron aioli

Durbanville Hills Sauvignon Blanc

Curried Butternut, Spinach and Goats Cheese Cannelloni

served with salt roasted baby beets, spinach cream and sweet potato crisps

Villiera Jasmine

Line Fish of the Day

served with grilled tender stem broccoli, red radish, autumn crisps, pickled red onion, orange velouté and honey mustard potatoes

Marklew Chardonnay

Duo of Karan Beef

beef fillet with basil and marrow crust, beef short rib croquette, mushroom ragout, shiraz onion shells, crispy onion rings and rosemary salted fries

Oldenburg Cabernet Sauvignon

Passionfruit Cheesecake

passionfruit cheesecake, mango gel and pineapple sorbet

Nederburg Late harvest

COPA