



THE CAPE

RESTAURANT & BEACH BAR

APPETIZERS

WILD MUSHROOM SOUP 12

Sherry Cream Foam / Truffle Oil
Crispy Shitake Mushrooms

CAPE POPCORN 8

Sea Salt, Peri-Peri, Parmesan
Add Biltong \$4

SPICY TUNA ROLL* 16

Peri-Peri, Ginger, Wasabi

SHRIMP TEMPURA ROLL 16

Peri-Peri Aioli, Ginger, Wasabi

TUNA TATAKI* 18

Seared Tuna, Rice Paper, Avocado,
Cucumber, Jalapeño, Ponzu Sauce

CRAB DIP 16

Lump Crab, Gruyere Cheese,
Peppadew Relish, Pita Chips

RED BEAN HUMMUS 12

Carrot Romesco, Feta, Marinated Tomato,
Crudités, Toasted Baguette

BILTONG 11

South African Beef Jerky

FRITTURA MISTA 18

Lightly Breaded Halibut, Calamari,
Prawns, Peri-Peri Aioli

MUSSELS 18

White Wine, Lemon,
Garlic Cream, Toasted Baguette

BOBOTIE CRÊPES 16

Sweet & Savory Ground Beef Curry,
Apples, Raisins, Hollandaise

OSTRICH SLIDERS 30

Roasted Tomatoes, Arugula,
Rosemary, Aioli

CHARCUTERIE 32

Manchego, Brie, Mahone, Prosciutto,
Sopressata Salame, Biltong
Chutney, Candied Pecans, Crackers

ENTREES

CHICKEN PAILLARD 25

Arugula Salad, Kalamata Olives, Shaved Parmesan, Tomatoes, Basil Oil,
South African Shiraz Balsamic

WHOLE RED SNAPPER MKT

Crispy Snapper, Pickled Pico De Gallo, Sweet Cilantro Coconut Sauce,
Peri-Peri Sauce

HALIBUT 30

Red Butter Curry Sauce, Broccolini, Coconut Rice

SCOTTISH GRILLED SALMON 28

Miso Beurre Blanc Sauce, Bok Choy, Crispy Sticky Rice

PERI-PERI PRAWN TACOS 24

Spicy Giant Prawns, Avocado, Mango Pico De Gallo, House Flour Tortillas,
Peri-Peri Aioli, Coconut Rice

LAMB CHOPS 40

Rosemary Marinade, Roasted Carrots, Tomato Couscous, Mint Chutney, Tzatziki

BOLOGNESE 33

Ostrich Ragù, Wild Mushroom, Spinach, Manchego, Tagliatelle

RIBEYE 52

Black Angus Meats by Linz 12oz Ribeye, Peri-Peri Rub, Grilled Corn,
Fingerling Potatoes, Caramelized Vegetables & Onions

SALADS

Add Prosciutto \$8, Shrimp \$12,
Springer Mtn. Chicken Breast \$10,
Seared Tuna \$12, Grilled Salmon \$14

HOUSE SALAD 12

Arugula, Shaved Parmesan,
Artichoke, Fresh Lemon

CLASSIC CAESAR SALAD 12

Hearts of Romaine, Spiced Garbanzo
Beans, Parmesan Reggiano,
House Croutons, Anchovy Dressing,
Lemon Zest

SESAME KALE & GRAIN BOWL 15

Ancient Grain Quinoa, Tuscan Kale,
Cucumber, Edamame, Almond Slices,
Avocado, Soy Sesame Vinaigrette

SIDES

THREE CHEESE ORECCHIETTE

CURRY CAULIFLOWER

ROASTED BROCCOLINI

HOUSE CUT FRIES

SAUTÉED SPINACH

each 9

SAUCES

PERI-PERI

SWEET CILANTRO COCONUT

PEPPERCORN

TZATZIKI

each 3

DESSERT

GLUTEN-FREE CHOCOLATE TORTE & BERRIES

STRAWBERRY CHEESECAKE

OPERA COFFEE CAKE

all contain nuts each 12

A 20% gratuity charge will be added to split checks for large parties of 6 or more