



THE CAPE

APPETIZERS

BUTTERNUT SQUASH SOUP 8
Roasted Vegetable And Squash Puree,
Red Curry, Coconut Milk Foam

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

HUMMUS 12
Peri-Peri Oil, African Spices, Cucumber
Herb Salad, Olives, Garlic-Herb Pita
+ crudite for 6

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

SALADS

Add Prosciutto \$8, Shrimp \$12,
Grilled Chicken Breast \$10, Biltong \$4
Seared Tuna \$12, Grilled Salmon \$14

HOUSE SALAD 12
Arugula, Shaved Parmesan,
Artichoke, Lemon Vinaigrette

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

CUCUMBER & TOMATO SALAD 14
tomato / cucumber / feta / olive oil
pickled red onions / bell peppers

SIDES

THREE CHEESE ORECCHIETTE

CRISPY BRUSSEL SPROUTS
With Peri-Peri Ranch

SAUTÉED SPINACH

HOUSE CUT FRIES
With Lemon Aioli

CURRY CAULIFLOWER

each 8

SAUCES

PERI-PERI

SWEET CILANTRO COCONUT

MINT CHUTNEY

ROSEMARY AIOLI

each 2

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* 32
Red Butter Curry Sauce, Broccolini, Coconut Rice

SCOTTISH GRILLED SALMON* 28
Marinated Olives & Peppadews, Capers, Sautéed Spinach,
Quinoa, Brown Butter Sauce

PERI-PERI PRAWNS TACOS 24
Spicy Prawns, Avocado, Mango Pico De Gallo, Flour Tortillas,
Peri-Peri Aioli, Coconut Rice

LAMB CHOPS* 42
Rosemary Garlic Marinated Lamb, Roasted Beets, Baby Carrots, Mint Chutney

BOLOGNESE 33
Ostrich Ragù, Wild Mushroom, Spinach, Manchego, Pappardelle

CHAR-GRILLED FILET MIGNON* 49
Meats By Linz 8oz Filet, Shallot Demi Glaze, Grilled Corn, Fingerling Potatoes,
Caramelized Vegetables