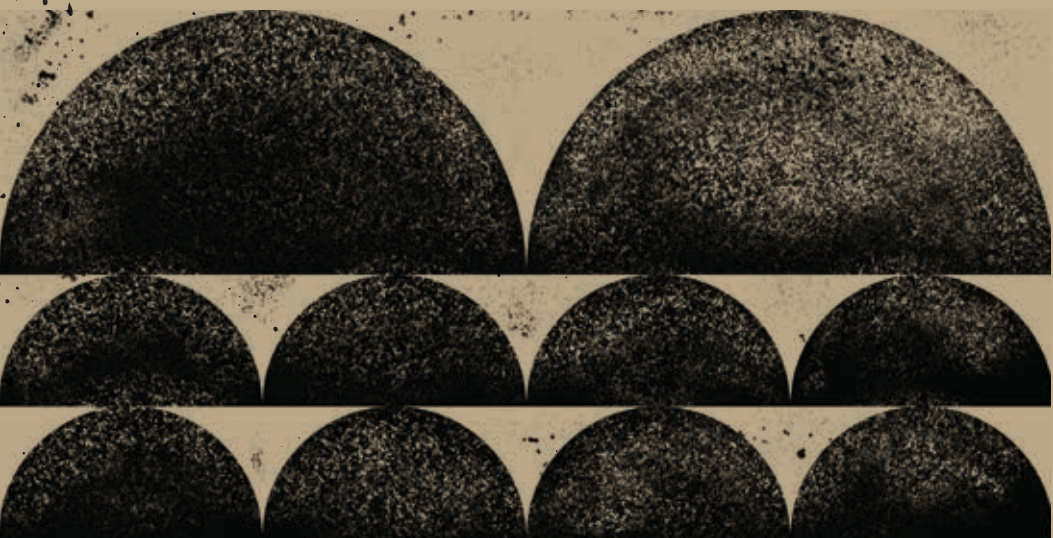


Solo
West Bar





Tapas

FISH CROQUETTE

Fresh Line Fish Cakes. Masala Pineapple Salsa.
Guacamole. Tagaroshi Aioli.

150

NORTH AFRICAN BARRAMUNDI

Crispy Polenta. Fresh Salsa.

95

OYSTER TRILOGY

Passion Fruit Black Pepper. Wasabi Pickled Nori and Caviar.

120

Chef's Wine by the Glass Suggestion:
Steenberg 1682 Chardonnay MCC (R80)

PRAWN KATAIFI

Three Dips: Aioli. Ponzu Mayo. Hot African Pepper Sauce.

140

Chef's Wine by the Glass Suggestion:
Steenberg Sphynx Chardonnay (R60)

PORK TACO

Pickled Mushrooms. Edamame. Young Peas. Umami Dressing.

110

Chef's Wine by the Glass Suggestion:
Steenberg Semillon (R60)

BUNNY CHOW

Slow Roasted Lamb Neck Curry. Mango Atchar.
Mojito Yoghurt. Dombolo.

115

SHORTRIB

Pickled Mushrooms. Edamame. Young Peas. Umami Dressing.

145

Chef's Wine by the Glass Suggestion:
Steenberg Nebbiolo (R90)

BRAAI'ED SIRLOIN SOSATIES

Grassfed Beef. Oregano. Lemon.
Black Pepper. Coleslaw Salad. Sekelbos Mayo.

145

Chef's Wine by the Glass Suggestion:
Steenberg Catharina (R90)

MUSHROOM ARANCINI

Crispy Fried Wild Mushroom Risotto. Smoked Parmesan Creme.
Charred Balsamic Aubergine Puree. Basil Oil.

110

MEAT, CHEESE & OLIVES

Fine Selection of Local Artisan Charcuterie.
Cheeses. Olives. Dips.

250