

STARTERS

Starter / Main

TEMPURA PRAWNS <i>Served with lime and soy dressing.</i>	R125
CALAMARI <i>(Grilled or fried) seasoned with garlic, ginger, chilli and lemon. Served with aioli.</i>	R145 / R325
FRESH MUSSELS <i>In a fragrant coconut broth with lemongrass, ginger, chilli and coriander.</i>	R100 / R220
BEEF TARTARE <i>Served with a salt-cured egg yolk, whipped tahini feta, pickled red onion and wafer ciabatta.</i>	R135
OYSTERS <i>Natural</i>	One / Half a Dozen R32 / R180
TRIO OF OYSTERS <i>Fennel and apple, tomato salsa, wasabi and pickled ginger.</i>	R75
TEMPURA VEGETABLES (VE) <i>Served with lime and soy dressing.</i>	R90

salads

CAESAR <i>Baby gem lettuce with classic Caesar dressing, egg, Pancetta, shaved Parmesan, boquerónes and garlic croutons.</i>	R180
GRAND SALMON <i>Seared salmon, toasted pine nuts, tomato, avocado, rocket and shaved Parmesan. Served with a soy dressing.</i>	R415
GREEN GODDESS (V / VE) <i>Wild rocket, avocado, peas, grilled broccoli, cucumber ribbons, toasted seeds, feta and basil pesto mayo.</i>	R145
ADD: Grilled chicken breast.	R45
GRILLED BABY VEGETABLES (VE) <i>Cumin roasted chickpeas, tahini dressing and chimichurri.</i>	R135
GRAND CLUB SALAD <i>Cos lettuce, artichoke, rocket, tomato and olives, with a honey mustard dressing.</i>	R125

PASTA

STEAMED MUSSEL LINGUINE <i>Mussels, white wine, chilli, olive oil, garlic and fresh herbs.</i>	R160
PRAWN LINGUINE <i>Pan fried prawns, Parmesan cream, basil and chilli.</i>	R295
CHICKEN AND BROCCOLI PAPPERDELLE <i>With broccoli, parmesan cream topped with Parmesan shavings.</i>	R200
LINGUINE MEZZANOTTE (V) <i>Olives, capers, cherry tomatoes, Parmesan, parsley, chilli and garlic.</i>	R115

SIDES

HAND CUT CHIPS (V) <i>Served with roasted garlic aioli.</i>	R60
GREEK SALAD (V) <i>With tomatoes, peppers, feta and olives.</i>	R60
GREENS (VE) <i>Tender stem broccoli, zucchini, vinaigrette and toasted seeds.</i>	R60
ROAST CAULIFLOWER (VE) <i>Served with salsa verde and almonds.</i>	R60
ROCKET AND PARMESAN SALAD (V) <i>Served with balsamic reduction and red onion.</i>	R45

mains

Served with a side of your choice

FILLET BÉARNAISE <i>300g Grass fed beef fillet with tarragon emulsion.</i>	R425
GRAND WAGYU BURGER <i>200g Wagyu beef with rocket, red onion, gherkin, tomato chutney and cheddar.</i>	R220
PRIME CUT BEEF <i>500g Grass fed beef, béarnaise sauce and café de Paris.</i>	R495
ROTISSERIE CHICKEN <i>Whole slow roasted chicken, portioned and served with your choice of two sides.</i>	R350
SUGAR SALMON <i>Seared Norwegian salmon with sugar and soy reduction.</i>	R370
GRILLED PRAWNS / TIGER PRAWNS <i>Lemon and butter basting with homemade peri-peri sauce.</i>	R395 / R995
LINEFISH TAGLIATA <i>Grilled linefish, sundried tomato, soy, rocket, Parmesan and olive oil.</i>	R270
BEER BATTERED FISH AND CHIPS <i>Served with homemade tartar sauce and minted peas.</i>	R180

to share

GRAND SEAFOOD PLATTER SINGLE / DOUBLE - SQ <i>Grilled prawns, langoustines, linefish, calamari and mussels. Served with peri-peri and garlic sauce.</i>

PIZZA

Normal / Grand

MARGHERITA <i>Oreganum, mozzarella and basil.</i>	R95 / R180
PARMA HAM <i>Rocket, Parmesan, cherry tomatoes and mozzarella.</i>	R154 / R290
GRAND SEAFOOD <i>Prawns, mussels, calamari, salmon and mozzarella.</i>	R320 / R580
VEGETARIAN (V) <i>Grilled marinated vegetables, basil pesto and mozzarella.</i>	R140 / R250
CHICKEN <i>Basil pesto, rocket, shimeji and button mushrooms.</i>	R165 / R300
FILLET AND PROVOLONE <i>Beef fillet, sundried tomato, basil pesto, caramelised onions and smoked mozzarella.</i>	R235 / R485

dessert

CHOCOLATE POT (V) <i>Served with hazelnut praline and caramel ice cream.</i>	R85
AFFOGATO <i>Scoop of vanilla bean ice cream topped with a shot of hot espresso.</i>	R45
PINK PAVLOVA <i>Served with seasonal berries and whipped cream.</i>	R105
TIRAMISU <i>Heavenly and decadent. Layers of vanilla mascarpone, coffee liqueur, lady fingers and 70% cocoa. Served tableside by your waiter.</i>	R65
CRÈME BRÛLÉE <i>Vanilla bean crème brûlée, served with fresh berries.</i>	R115



EST. 2022

GRAND
Country