

SEAC

Our menu is designed as a small plate menu. Where there is a second price this is for a main course or larger size portion. The menu is a compilation of ingredients we most enjoy cooking. We encourage ordering multiple plates for the table to share.

ENJOY THE EXPERIENCE!

Oysters (Min 3) R 43 Each

Toppings:

Spicy Mignonette; Green leche de tigre; Bloody Mary or Ginger and scallion

Bruschetta R 140

Garlic rubbed toasted ciabatta topped with grilled tomato, mozzarella, pesto and rocket

Halloumi in pita R 140 R 250

Grilled halloumi cheese, vine tomatoes, tahini, za'atar, honey, mini pita breads

Asparagus and salmon R 220 R 380

Grilled asparagus, salmon gravlax, leeks, peas and smoked oyster custard

Our venison laab kua - raw R 210

Springbok tartare with aromatic spices, sticky black rice, mixed crunchy vegetables, fried garlic and coconut sauce

Duck mousse and shitake R 320

Duck mousse, fried guanciale (bacon), shitake mushrooms, fig and apple preserve

Grilled sea bass R 220 R 380

Dashi foam, carrots, shitake mushrooms, radish, bracken

Crumbed hake and chips R 90 R 180

Tartare or lemon butter. Chips

Shio Koji Scallops R 240 R 405

Smoked mussel and dill broth, green onion ginger salsa, paprika angel hair

Okonomiyaki R 220 R 350

Japanese street food griddle cake of seafood, cabbage and oyster sauce with Japanese mayo and bonito flakes

Crayfish R 400 R 750

Green leche de tigre, black garlic, cheddar crackers, red onions, chipotle

Prawn tails R 240 R 440

Glass noodles, spicy noodle sauce, ginger, shitake mushrooms, pickled cucumber

Pan seared duck breast R 230 R 390

Muhammara, pomegranate, balsamico, citrus, crispy basil, amadlavudlavu

Springbok loin R 220 R 360

Hoi sin glaze, truffle mash, walnut, baby beets, parmesan

Beef (200 g or 350g)

Fillet R 240 R 370

Ribeye R 220 R 350

Sirloin R 200 R 320

Olive oil and rub standard with jus. Chips, rice or mash. Fried zucchini and onion

Sauces / Toppings

Bacon, tomato, cheddar bake, jus R 60

Creamy mushroom R 45

Portuguese peri peri R 40

Asian dipping sauce R 55

Upscale package R 750

Duck mousse, truffles, gold leaf

To eat is a necessity, but to eat intelligently is an art.

FRANÇOIS DE LA ROCHEFOUCAULD

DESSERTS

Chocolate R 140

Rich chocolate sponge, chocolate truffle, salted brownie, hazelnut, mousse, dark chocolate sauce, chocolate ice cream

Frozen Cheesecake R 140

Curd, limoncello gel, citrus cocktail, lemon gastrique, dried naartjie powder

Affogato R 140

Vanilla or chocolate ice cream, espresso, hazelnut biscotti

Apple caramel Sundae R 150

Stewed apples, butterscotch, custard, nuts, toffee, caramel ice cream

PB & J R 130

Peanut butter fat bombs, peanut brittle, butterscotch, berry pastilles, berry gel

Waffles R 140

Cream, sugar, strawberries, black pepper, custard, syrup, nuts

Panettone pudding R 140

Cream, sugar, butter, panettone,, nuts, honey

TASTING MENU

R 900 food only, R 1300 with wine

ONE: Our venison laab kua - raw

Springbok tartare with aromatic spices, sticky black rice, mixed crunchy vegetables, fried garlic and coconut sauce

Wine: Ghost Corner Semillon

TWO: Shio Koji Scallops

Smoked mussel and dill broth, green onion ginger salsa, dried paprika angel

Wine: Babylonstoren Viognier

THREE: Pan Seared Duck Breast

Muhammara, pomegranate, balsamico, citrus, crispy basil, amadlavudlavu

Wine: Beaumont Pinotage

FOUR: Beef fillet

Duck mousse, shitake, guanciale, truffle

Wine: Endura Cape Blend

FIVE: PB & J

Peanut butter fat bombs, peanut brittle, butterscotch, berry pastilles, berry gel

Wine: Thelema Vin De Hel

PESCATARIAN TASTING MENU

R 950 food only, R 1350 with wine

ONE: Oysters

3 Toppings: Spicy Mignonette; Bloody Mary; Ginger and scallion

Wine: Ghost Corner Semillon

TWO: Prawn Tails

Glass noodles, spicy noodle sauce, ginger, shitake mushrooms, pickled cucumber

Wine: Ridgeback Viognier

THREE: Grilled sea bass

Dashi foam, carrots, shitake mushrooms, radish, bracken

Wine: Babylonstoren Chardonnay or Beaumont Pinotage

FOUR: Crayfish

Green leche de tigre, Black garlic, cheddar crackers, red onions, chipotle

Wine: Die Waghuis White Blend or Ridgeback Shiraz

FIVE: PB & J

Peanut butter fat bombs, peanut brittle, butterscotch, berry pastilles, berry gel

Wine: Thelema Vin De Hel

VEGETARIAN TASTING MENU

R 750 food only, with wine R 1150

ONE: Cous cous

Lemongrass, coriander, lime, sun dried tomato, mushrooms, lime, muhammara, grilled tofu cubes

Wine: Ghost Corner Semillon

TWO: Kimchee Dim Sums

Asian dipping sauce, ginger, shiso, sesame

Wine: Ridgeback Viognier

THREE: Lentil mushroom Wellington

Leeks, corn, grilled vine tomato, sour cream, mushroom gravy

Wine: Babylonstoren Chardonnay or Beaumont Pinotage

FOUR: Vegetable Hot Pot

Pumpkin, assorted mushrooms, zucchini, asparagus, roasted baby onion, risotto cake, black garlic and chive butter, truffle

Wine: Endura Cape Blend

FIVE: PB & J

Peanut butter fat bombs, peanut brittle, butterscotch, berry pastilles, berry gel

Wine: Thelema Vin De Hel

4000 at Chico

NEAPOLITAN STYLE PIZZA

Fermented dough

MARGHARITA R 140
Fior di latte and hard mozzarella, San Marzano tomato, olive oil, fresh basil

VERDURE ROSSE R 210
Fior di latte and provola, San Marzano tomato, olive oil, roasted red peppers, sun dried tomato, red onion, red chilli, grilled vine tomatoes, Muhammara paste, Parmesan

LOMBARDIA R 260
Fior di latte and provola, San Marzano tomato, olive oil, prosciutto, Gorgonzola, pears, honey, arugula

SALSICCE DI SPAGNA R 210
Fior di latte and hard mozzarella, San Marzano tomato, olive oil, chorizo, red onion, olives, chilli, mascarpone, harissa

FUNGHI R 190
Fior di latte and hard mozzarella, San Marzano tomato, olive oil, exotic mushrooms, garlic, parmesan

CAPRICCIOSA R 220
Fior di latte and hard mozzarella, San Marzano tomato, olive oil, salami, ham, olives, mushrooms, basil

SALMONE R 220
Fior di latte and hard mozzarella, San Marzano tomato, olive oil, smoked salmon, mascarpone, fennel, capers, caramelised onion

SICILIANA R 220
Fior di latte and hard mozzarella, San Marzano tomato, olive oil, anchovy, olives, capers, red onions

Options

Basic salad is lettuce, tomato, onion, cucumber

Med – Peppers, artichokes, feta, olives, lettuce, tomato, cucumber R 150

Prawn R 290

Chicken R 190

Beef R 225

AMERICAN STYLE PIZZA

Thin base, flat crust, non-fermented dough

All pizzas have a base of grated mozzarella and tomato sauce.

Gluten free options available in the below pizzas.

MARGHARITA R 105
Base, topping of cheese and tomato only

LA REGINA R 135
Base, ham, mushrooms

TROPICANA R 135
Base, ham, pineapple

BBQ CHICKEN R 145
Base, BBQ chicken, feta, bacon, pesto

MESSICANA R 145
Base, bolognese, peppadews, red onion, chilli

QUATTRO R 155
Base, ham, mushroom, olives, artichokes

MEAT FESTA R 155
Base, ham, bacon, salami, roasted pork belly

TORRE DEL GRECO R 145
Base, bacon, feta, avocado

FRUTTI DI MARE R 185
Base, mussels, prawns, calamari, garlic, parsley

CAPRICCIOSA R 135
Base, salami, olives, artichokes

VEGETERIANA R 145
Base, olives, brinjal, zucchini, artichokes, avocado

SALADS

Salad styles for Prawn, Chicken and Beef Salads.

These salads can be done in the following styles

Asian style with cashews, sesame, noodles, scallions

Med added to the Med salad bowl

Creamy with Caesar style dressing, croutons, parmesan and white anchovy

Disclaimer: Whilst every care is taken in the preparation of our food we cannot guarantee against cross contamination. Please ensure you advise us of any life-threatening allergies beforehand.

RISOTTO

Our risotto is made with Acquerello (meaning water coloured) rice which is aged for seven years in silos in Piedmont to produce the best risotto rice. It is carnaroli rice rather than arborio rice.

Mushroom, Truffle and Parmesan R 220

Green Pea, Pancetta and Leek R 190

Prawn, Tomato and Roasted Pepper R 210

PASTA

Our pastas are coated in sauce in the traditional way, not swimming in the sauce. Sugo is the Italian word for sauce.

RIGATONI CON SUGO ALLA GENOVESE R 165

Large macaroni style pasta noodles, slow cooked onion and beef sauce

PENETTE BOSCAROLA R 175

Thin penne style noodles, assorted mushrooms, roasted baby onions, cream, tomatoes, guanciale (Pork cheek bacon)

PANZEROTTI DI ZUCCA R 165

Piedmont inspired pasta pockets, butternut, ricotta, nutmeg, sage butter, toasted almonds, parmesan

SPAGHETTI PESTO R 185

Basil pesto with nuts, grilled vine tomatoes, roasted peppers, olives, fior di latte mozzarella, parmesan

SPAGHETTI FRUTTI DI MARE R 245

Mixed seafood, tomato, cream, sweet and smoked paprika, garlic, lemon

RIGATONI ANATRA R 240

Large macaroni style pasta noodles, sliced grilled duck breast, truffles, jus, grilled exotic mushrooms

BURGERS

Brioche bun filled with lettuce, tomato, pickles, mayo and red onions, with a patty of your choice. Served with fries

Chicken R 145

Beef R 155

Lamb R 165

Extras

Bacon R 40

Mushrooms R 30

Cheese – Blue or cheddar R 45

Avocado R 30

Egg R 15

Vegetarian Burger R 155

Lentil, mushroom and cous cous patty, standard fillings, muhammara, avo and hummus to complete.