

THE  
*Library*



**Saldanha Bay Oyster | 100**

*mignonette, natural or horseradish,  
pickled celery (3 pieces)*

**Imperial Heritage Caviar (30g)**

*buckwheat blini,  
traditional accoutrements*

**Connoisseurs** | 3500

**Oscietra** | 3900

**Yellowfin Tuna Tartare | 200**

*spring onion, ginger dressing, black garlic aioli*

**Courgette Soup | 140**

*cape seed loaf*

**Salt Baked Beetroot Carpaccio | 150**

*inkomazi cheese, coriander  
pesto, puffed grains*

**Jamon Iberico (50g) | 380**

*lavash*

**South Coast Rock Lobster Roll | 550**

*remoulade, garlic-herb butter*

**Caesar Salad | 150**

**Bacon** | 60

**Smoked chicken** | 60

**Heirloom Tomato Salad | 160**

*basil-infused vinegar, piquetberg  
olive oil, homemade pickles*

**Baby Leaf Salad | 90**

*hibiscus vinegar dressing*

**Add cucumber, tomato,  
avocado** | 70

**LARGER OPTIONS**

**Whole Roasted Eggplant | 180**

*garlic pita bread, hummus, za'atar*

**Pumpkin Fritter | 220**

*warm lentil salad, preserved lemon, charred broccoli*

**Mussel Curry | 250**

*coconut chili paste, jasmine rice*

**Beef Burger | 200**

*add bacon, cheese, pickled jalapeños  
served with a choice of side salad or fries*

**Buttermilk Fried Chicken Burger | 230**

*spicy coleslaw, gherkins served  
with a choice of side salad or fries*

**200g Jersey Sirloin | 350**

*monkey gland sauce, truffle butter or tagliata  
served with a choice of side salad or fries*

**French Dip | 250**

*rare roast beef, crispy shallots,  
raclette, au jus, pommes frites*

**B.L.T. | 250**

*house-smoked pork belly, butter  
lettuce, heirloom tomato*

**Smoked Trout Bagel | 250**

*chive crème fraîche,  
capers, shaved red onion*

**Braised King Oyster Mushroom | 230**

*sourdough, harissa,  
mozzarella, basil aioli*

**BETWEEN THE SLICES**  
*Served with a choice of side salad or fries*

**SIDES**

**Pommes Frites | 80**

*truffle aioli, parmesan*

**Steamed Greens | 90**

*burnt citrus, ponzu dressing*

**Sweetcorn Ribs | 90**

*chimichurri, garlic chips*

**Pommes Purée | 90**

**DESSERTS**

**Artisanal Cape Cheese Platter | 250**

*sesame lavash, whipped butter, membrillo*

**Citrus-Infused Crème Caramel | 160**

**Tahitian Vanilla Crème Brûlée | 170**

**New York Baked Cheesecake | 160**

*candied orange, apricot sorbet*

**Salted Caramel Kidavoa Chocolate Tart | 190**

# JUNIOR SELECTION

SERVED ALL DAY

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*all burgers and toasted sandwiches  
are served with fries or a side salad*

**Hamburger** | 120

**Cheeseburger** | 120

**Crispy Chicken Burger** | 120

**Cheese and Tomato Toasted Sandwich** | 100

**Fish and Chips** | 120

*mayonnaise or ketchup*

**Penne Pasta with Tomato Sauce** | 100

**Fries** | 65

**Molten Chocolate Cake** | 90

**Waffle** | 100

*with vanilla ice cream and maple syrup*

**Milkshake** | 85

*strawberry - vanilla - chocolate*

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# TEA TIME

SERVED DAILY | 12H00 - 18H00

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**Carrot Cake** | 120

**Hazelnut Mango Choux Croustillant** | 95

**Kidavao Chocolate & Salted Caramel Tart** | 120

**Gateau Opera** | 120

**Lemon Drizzle Cake** | 85

**Almond Cake, Stone fruits, & Sauce Anglaise (GF)** | 120

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## HOT BEVERAGES

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**Single Espresso** | 45

**Double Espresso** | 55

**Americano** | 50

**Cappuccino** | 60

**Red Cappuccino** | 60

**Caffee Latte** | 65

**Hot Chocolate** | 65

**Tea & Herbal Infusion** | 45

*Earl grey, English Breakfast, Rooibos,  
Green Tea, Peppermint, Chamomile*

**Loose Leaf Tea** | 65

*Cape Grace Blend, Strawberries & Kiwi,  
Ceylon, Lapsang Souzhang*

## SOFT DRINKS & WATER

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**Coca-Cola - Coca-Cola No Sugar** | 45

**Ginger Ale - Lemonade - Soda Water - Dry Lemon** | 45

**Tonic - Light Tonic - Pink Tonic** | 45

**Tomato Cocktail - Appletiser - Red Grapetiser** | 45

**Verve Still - Sparkling Water 250ml** | 40

**Verve Still - Sparkling Water 750ml** | 75

**Acqua Panna - San Pelegrino 250ml** | 80

**Acqua Panna - San Pelegrino 750ml** | 140





