



A CULINARY LEGACY,  
WHERE TRADITION FINDS  
NEW EXPRESSION

*Drawing inspiration from local flavours, our menu commemorates our land, the people, and the culinary practices passed down through generations. We offer a taste of South Africa's cultural lineage while celebrating the legacy of Cape Grace.*

À LA CARTE

APPETISERS

6 Freshly Shucked Saldhana Bay Oysters / 280

*natural  
white wine mignonette  
fermented chilli, pickled spekboom crispy garlic*

**Boschendal Brut Glass / 330**

**Moët & Chandon Supplement / 250**

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## STARTERS

### Newlands Forest Floor / 180

*pickled shimeji mushrooms, garlic purée, mushroom soil*

### Avocado Butternut / 150

*feta, rocket, red onion*

### Smoked Hake Paté / 160

*mustard pickled cherries, lavash*

### Tuna Tartare / 220

*waatlemoen konfyt, goats cheese, sourdough crisp*

### Venison Tartare / 200

*african birds eye chilli, amagwinya*

### Grilled West Coast Sardines / 150

*foraged seaweed butter, sorrel salad*

### Cape Malay Mussel Pot / 180

*pickled spekboom raita, crisp roti*

### Local Artisanal Charcuterie Plate / 250

*mustard, pickled onions, cornishons*

### Roasted Quail Breast / 180

*smoked madumbi, elgin apple sauce, lemon thyme*

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## MAINS

### Grilled Black Tiger Prawns / 450

*umqambothi, puffed sorghum*

### Smokey Samp & Beans with 'Meaty Bones' / 350

*parsley, pickled red onion salad*

### Braai Lamb Rack / 500

*coriander seed, tomato & onion*

### Charcoal Roasted South Coast Rock Lobster Tail / 800

*chef albert's bisque*

### Pan-fried Linefish / 330

*wilted mustard greens, courgette flower, green tomato*

### Butter Poached Chicken Breast / 270

*Mrs. Balls butter sauce, crispy potatoes*

### Veld-Raised Beef Filet / 400

*moer koffie & klippies, spring vegetables*

### Millet Risotto / 220

*rye grain crunch, new season vegetables, rye whiskey sauce*

## Sides

*thick cut fries / 60*

*sweet potato fries / 60*

*steamed rice / 60*

*pomme puree / 60*

*baby leaf salad / 70*

*steamed vegetables / 80*

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## DESSERTS

### Roasted Apricot Mousse / 130

*torched meringue, milk sherbet, oat streusel, milk skins*

### 80% Chocolate Couverture / 160

*mucilage, cocoa nibs*

### Peanut, Cherry & Sheep's Yoghurt Parfait / 140

*dacquoise, toasted buckwheat, coffee ice cream*

### Granadilla Lolly / 110

### Orange Sweet Potato Tart / 130

*corn frangipane, sage streusel, inkomazi sorbet*

### Whipped Goats Chevin / 130

*hot fynbos honey, crispy black forest ham, hibiscus vinegar gel,  
green fig konfyt, sourdough melba*

*Each plate reflects our connection to the past,  
designed with an eye toward the future. Expect to  
find comforting, nostalgic flavours discerned by  
contemporary flair and refined technique.*

