

THE
Library

ALL DAY DINING

10 AM TO 10 PM

STARTERS

Fresh Shucked Oysters x 3 | C

*apple, ponzu, ginger
green chili, cucumber
natural, lemon, mignonette* 180

Beef Salad | G

*crispy onions, sliced jalapeños, smoked tomatoes,
aubergine caviar* 280

Caesar Salad | G | E | C | F | L

*poached egg, anchovies, crispy croutons, caesar dressing,
shaved grana padano* 180

*crispy chicken 280
prawn 350
pork belly 250*

Roasted Butternut & Quinoa Salad | L

*cranberries, feta, cherry tomatoes, cucumber, micro leaves,
hibiscus dressing* 180

Chicken Broth | G | L

seasonal vegetables, garlic bread 180

Butternut & Burnt Orange Soup | G

broken seed croutons, green oil 160

MAINS

Grilled Baby Kingklip | F | L

garlic butter basted, rosemary potato batons 350

Pan Seared Norwegian Salmon | F | G

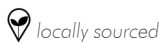
greek cous cous, lemon reduction 420

Chicken & Prawn Curry | C | G

steamed rice, roti, sambals 380

Chickpea & Cauliflower Curry | LU | G

lentil, spinach, steamed rice, roti, sambals 250



G - Gluten | C - Crustaceans | E - Eggs | F - Fish | Lu - Lupin | L - Lactose | M- Mollusc | N- Nuts | P - Peanuts | S - Sesame | So - Soya | M - Mustard | SD - Sulphur Dioxide | Ce - Celery

*At Cape Grace, our menu items may change and could include common allergens. We recommend that you inform your waiter of any special dietary needs, including intolerances and allergies.

MAINS

Beef Ribeye | L

onion rings, sweet potato batons, semi dry tomatoes

*sauce of your choice
mushroom sauce
pepper sauce
beef jus*

450

Basil Pesto Gnocchi | L

pesto, spinach, green peas, green chilli, sliced sugar snaps, parmesan

260

Aglio e olio | G | C | L

spaghetti, garlic, extra virgin olive oil, chilli, parmesan, basil

*Prawn 350
Chicken 280
Pork bits 250*

180

DESSERTS

Crème Brûlée | L

tahitian vanilla

150

Baked Cheesecake | G | N

dulce crème, pineapple confit, almond streusel, crème fraîche sorbet

160

Selection of South African Artisanal Cheese | G | N | L

roasted nuts, green fig confit, lavash

280

Salted Caramel Chocolate Tart | G | L

160



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