

# BASCULE FOOD MENU

## SMALL PLATES

**FRESHLY SHUCKED OYSTERS | C**

180

3 oysters  
- pear, ponzu & ginger  
- green chilli & cucumber  
- natural, lemon & onion vinaigrette

**CRISPY POTATO | L**

120

crispy roast potato | duck fat | dill mayo

**BAKED BRIE | L**

180

phyllo baked brie | sweet chili fruit relish

**CHICKEN & PEANUT POT STICKERS | G, N**

200

steamed dumpling | crispy chilli oil | spring onion | black vinegar

**CHAKALAKA WINGS | L**

180

oven roasted chicken wings | inkomazi chive dip

**CALAMARI | F, SO**

250

crispy fried calamari | bean sprouts | micros salad | asian dressing

**BAKED KINGKLIP | SO, F, L**

220

soy glazed kingklip | ginger cauliflower purée

**LAMB LOLLIPOPS | N, G, M**

320

grilled lamb | mint pesto

**BEEF BUNNY CHOW | G, L**

200

curried beef | mini loaf bread | coriander salad | mint yoghurt

 *locally sourced*

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.

## A BIT MORE

|                                                                                                                                       |     |
|---------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>BUFFALO CHICKEN BURGER</b>   G<br>crispy fried chicken   hot sauce   ranch dressing   lettuce   fries                              | 250 |
| <b>MATURE CHEDDAR &amp; BILTONG BEEF BURGER</b>   G, L<br>200g beef patty   lettuce   tomato   mature cheddar   biltong onion   fries | 280 |
| <b>SOUTHERN CAULI BURGER</b>   G<br>crispy fried cauliflower   sweet hot sauce   lettuce   pickles                                    | 220 |
| <b>PARCEL FISH &amp; CHIPS</b>   F, G, L<br>crispy fried hake   rustic chips   malt vinegar   tartare                                 | 290 |

## DESSERTS

|                                                                                                            |     |
|------------------------------------------------------------------------------------------------------------|-----|
| <b>CRÈME BRÛLÉE</b>   L<br>tahitian vanilla                                                                | 150 |
| <b>BAKED CHEESECAKE</b>   G, N<br>dulce crème   pineapple confit   almond streusel<br>crème fraîche sorbet | 160 |
| <b>SALTED CARAMEL CHOCOLATE TART</b>   G, L                                                                | 160 |
| <b>SELECTION OF SOUTH AFRICAN ARTISANAL CHEESE</b>   G, N, L<br>roasted nuts   green fig confit   lavash   | 280 |



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