





Fresh crisp naan bread, served with spiced lemon hummus, minted tzaziki and roast vegetable dip, sun blushed tomatoes, marinated feta and black olive - R85

## TRIO OF CARPACCIO

Fine slivers of South African game served with wild rocket, orange glazed onions, parmesan crackling and a rooibos balsamic dressing - R92

## CAJUN FRIED CALAMARI

Served on a bed of rocket with Pico de Gallo salsa and fresh herb oil - R69

#### CHAMOMILE CURED SALMON

Served with a citrus yoghurt dressing, radish, spring onions and crostini - R85

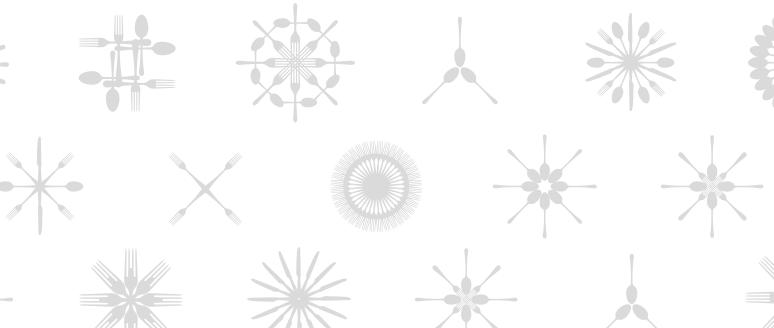
## WILD MUSHROOM RISOTTO (V)

Wild mushroom sauté, infused with sherry and truffle vinaigrette - R65

## **ESCARGOT**

Snails flambéed at your table with garlic, parsley and crispy bacon, served with homemade bread - R98













Smoked chicken breast, crispy bacon dust, fresh avocado, tomato, set on fresh green leaves & drizzled with Ginger's house dressing - R95

#### CRISPY DUCK SALAD

Confit duck crispy fried, with fresh peaches, greens and a coriander and soya dressing - R97

## **BUTTERNUT SALAD (V)**

With green beans, toasted walnuts and sunflower seeds, dressed with Ginger's house dressing and crispy fried onions and accompanied by bits of chevin goats cheese - R82



#### WILD MUSHROOM RISOTTO (V)

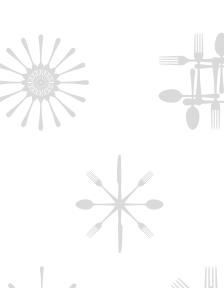
Wild mushroom sauté, infused with sherry and truffle vinaigrette - R110

## CHILLED BEETROOT SOUP (V)

Served with fresh rocket pesto, carrot dust and crispy cauliflower - R97

# **ROAST VEGAN TIAN (V)**

Medley of roast baby veg stacked between marinated brinjal topped with tomato salsa, wild rocket, herb oil and crispy sweet potato slivers - R89



















# FRESH HAKE

Set on lemon & feta croquettes, pea puree, caramelized leeks & topped with caper butter - R125

#### FRESH LINE FISH

Oven baked with a parmesan crust laid on garlic new potatoes, wilted baby spinach, sautéed cherry tomatoes & finished with black pepper burnt butter - SQ

## NORWEGIAN SALMON

Set on stir fried vegetable Singapore noodles, finished with a radish sesame salad and ponzu soya reduction - R210

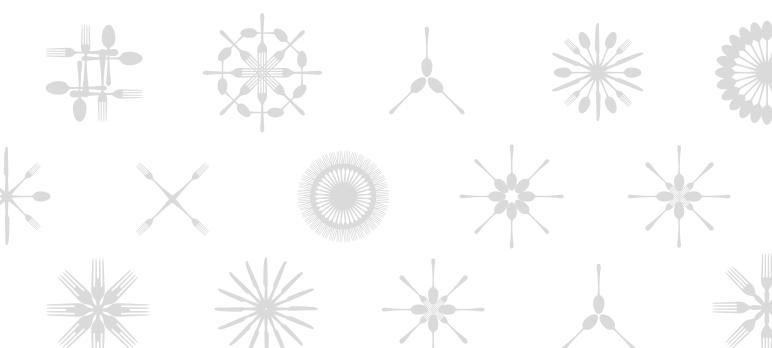
#### SEAFOOD PLATTER

Fresh grilled line fish, white wine and garlic mussels, cajun fried calamari, queen prawns and linguini in a garlic, lemon butter sauce - R295
Add a crayfish tail - R495

# ROMESCO PRAWNS

8 x Queen prawns simmered in a classic red pepper, coriander & white wine sauce, served on a bed of herbed basmati rice - R235







## **BUTTER ROASTED VENISON**

Served with truffle-infused sweet potato mash, wilted baby spinach and finished with raspberry and sage jus - R195

## FILLET BASTILLE

Rolled in cracked green & black peppercorns, garlic and herb baby potatoes & finished with a béarnaise sauce - R195

# **CHATEAUBRIAND**

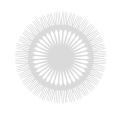
For two (flambéed at your table)
Accompanied with wild mushrooms, hand cut chips & herb butter - R420

# RUMP STEAK WITH ROASTED MARROW BONES

Grilled rump with garlic and rosemary roasted marrow bones, served with oven tomatoes and hand cut chips - R195

# CÔTE DE BOEUF

400 g rib eye steak marinated in olive oil, garlic and rosemary accompanied by garlic and herb baby potatoes grilled to perfection - R245































Served with garlic and white wine, sauteed green bean, charred red pepper & herb oil infused cous-cous finished with a natural jus - R195

## BAHARAT SPICED LAMB RACK

Accompanied with wilted baby spinach, red pepper puree, apricot and coriander couscous finished with a port and thyme jus - R195

#### **ROLLED PORK BELLY**

Slow roasted pork belly stuffed with lemon, smoked paprika & sage, served with pineapple & fennel atchar, crispy crackling, mustard mash and salt baked baby carrots - R185

#### **ROASTED BREAST OF DUCK**

Pan seared duck breast and confit duck arancini served with smoked carrot puree, baby beets, stem broccoli, crispy kale and dressed with oriental jus - R190

## SEED CRUSTED CHICKEN BREAST

Crusted in black and white sesame seeds accompanied with roast baby vegetables, butternut, potato gnocchi

































# **CRÊPES SUZETTE**

Classic crêpes flambéed at your table with cointreau, brandy, star anise and Served with our homemade vanilla pod ice cream – R107



Baked custard with a charred caramel crack and a homemade almond biscotti shard (please ask waitron for chef's infusion) – R58

#### HOMEMADE SPICE ROUTE ICE CREAM

Ginger, cinnamon, fennel & honey - R52

# DECADENT CHOCOLATE GANACHE

Swiss chocolate ganache, strawberry sorbet, apricot puree, orange crumble and wild berry coulis - R64

# CHOCOLATE FONDANT

Please allow 20 minutes.

The perfect lava cake served with madagascan vanilla pod ice-cream and cocoa coffee soil – R68

# Luxury Cheese Board & Port

A selection of superb local cheeses served with biscuits and fresh fruit

Platter for 1 - R85

Platter for 2 - R150

**DESSERTS** 

Allesverloren, Riebeek West Port

A South African stalwart, velvety, youthful sweet flavours of ripe fruit, mocha & vanilla - R25





Signature Don Pedro's:

Butternut / Peanut Butter / Mojito / Chilli & Chocolate - R48

# Classic Don Pedro's:

Amarula / Frangelico / Whiskey / Kahlua / Nachtmuzicht / Peppermint – R41 Cointreau / Ponchos / Amaretto / Drambuie / Galliano - R44

## **HOT BEVERAGES**

Filter Coffee / Espresso - R25

Macchiato / Decaf - R25

Cappuccino / Latte / Double Espresso / Hot Chocolate – R28

Brandy Coffee / Kahlua Coffee / Irish coffee - R45

Five Roses Tea / Peppermint / Rooibos / Fresh Mint Tea / Chamomile / English breakfast Earl Grey - R22

