

Reuben'sTM
restaurant & bar

MENU

STARTERS/SMALL PLATES

POKE BOWL with beetroot cured Franschoek salmon trout, wasabi, pickled ginger, compressed cucumber, sesame, yuzu soy	85
CHARSUI PORK BELLY ham hock fritter, chilli ginger caramel, spicy salad	68
BUTTER LETTUCE SALAD gorgonzola, walnuts, pear	55
BEEF PHO BROTH Slow-cooked cheek, bok choy, dumpling, noodles	105
SALDANHA BAY MUSSELS steamed in wine, gremolata and cream	89
main course	165
PRAWN TEMPURA onion, ginger and chilli relish, 3 prawns	125
6 prawns	250
CHILLI SALTED SQUID sweet chilli, fragrant salad, roasted pineapple and orange	115
TUNA TATAKI yuzu, pickled mustard, avocado, radish, lime mayo, toasted sesame	115
HEIRLOOM CANDY BEETROOT chevin goats cheese, apple & rocket salad, fynbos vinaigrette, rice & onion crunch, franschoek olive oil	90
SUGAR CURED BEEF AND TARTARE roasted celeriac, parmesan, gherkins, fries	110
main course	220
ROASTED SCALLOP AND PIGS TROTTER Pancetta, sticky jus, celeriac	125
3 WEST COAST OYSTERS Smoked paprika oil	65
BRAISED CAPE OCTOPUS, HAKE CROQUETTE Lemon-apple emulsion, sweet and sour cucumber pickle, broadbeans	105

SIDES

Sweet potato fries	40
Cauliflower fritters with curry dressing	35
Fries with parmesan and truffle	40
Braised spinach, feta and chilli with parmesan	45

MAINS

BRAISED BEEF CHEEKS pomme puree, crispy sweetbreads, peanuts, chilli	189
PRAWN RISOTTO flash fried squid, rosa tomato, parmesan, english spinach	215
CRISPY GNOCCHI Raw oyster mushroom, foraged herb butter, hazelnut, cauliflower	165
SPRINGBOK STEAK butternut-honey, bacon candy, walnuts, pickled cabbage, game sauce	215
PORK BELLY with fynbos honey creme, pineapple atjar, sweet potato, cider jus	189
CHICKEN BUTTER CURRY coconut rice, cape style fruit chutney	165
add prawns	80
FISH OF THE DAY	195
ROASTED OAK VALLEY FREE RANGE BEEF SIRLOIN green peppercorn sauce.....	245
ROASTED LAMB RACK honey-thyme, ras el hanout carrots, baba ganouche.....	235

DESSERTS

BAKED CAMEMBERT bacon jam, preserved fig.....	65
CHEESEBOARD preserves and toasties	90
WARM CHOCOLATE FONDANT caramel and sesame mousse, stout ice cream, sesame tuile, salted caramel, dark chocolate soil	95
SPICED CRÈME BRÛLÉE roasted pear sorbet, roasted pears, white chocolate soil, whipped crème fraîche, pear chip	75
FROZEN STRAWBERRY PARFAIT beetroot sorbet, lemon cheesecake mousse, berries and citrus	85