

Reuben'sTM
restaurant & bar

STARTERS/SMALL PLATES

POKE BOWL with cured Franschoek salmon trout, wasabi, pickled ginger, compressed cucumber, sesame and yuzu soy mirin emulsion.....	105
HOT AND SOUR PRAWN AND TOMATO SOUP with noodles, argentinian prawn tails, coconut sorbet and pineapple	125
SALDANHA BAY MUSSELS steamed in wine, gremolata and cream.....	85
main course.....	170
PRAWN FRITTERS onion, ginger relish, argentinian prawn tails and peri peri cream, 3 prawns	145
6 prawns.....	290
CHILLI SALTED SQUID deep fried baby patagonian squid, sweet chili, fragrant mixed salad	115
YELLOW FIN TUNA TATAKI yuzu, pickled mustard, avocado, radish, lime mayo, toasted sesame.....	115
BEEF TARTARE Barrydale beef fillet, roasted garlic, celeriac aioli, cured egg yolk, capers, sweet gherkins, wild rocket, Rosendal barrel aged vinegar, fries	110
main course.....	220
FISH TACOS fresh linefish ceviche, black bean soy, avocado and sour cream	95
BURATTA SALAD white nectarine, Puglia buratta, butter lettuce, rocket, spiced granola, honey, herb oil and balsamic	115
SUGAR CURED SPRINGBOK TATAKI karoo springbok loin, with beetroot relish, dukkha and goats cheese croquette	95
3 WEST COAST OYSTERS smoked paprika oil, red onion mignonette	85

All produce are carefully sourced to ensure quality and freshness. All beef are sourced from Barrydale, hand reared and grass fed, hormone and antibiotic free. (Mooiuitsig Farm)

SIDES

Greek salad.....	55
Parmesan-truffle fries	45
Roasted sweet potato, maple syrup and orange.....	55
Butter lettuce, spiced walnuts, roasted pear, blue cheese dressing	55

MAINS

ROASTED KINGKLIP fragrant jasmine rice, coconut lemongrass cream, bok choy and avocado	220
CELERIAC GRANA PADANO RISOTTO toasted macadamia nuts, crème fresh, brown butter	175
PEPPERED SPRINGBOK STEAK karoo springbok, sweet and sour cherries, roasted butternut, pancetta, fondant potatoes, game jus, walnuts	225
JOSPER ROASTED LINEFISH gnocchi, mussels, asparagus, fish crème	195
FIRE ROASTED BEEF FILLET smoked bone marrow with charcuterie glaze, potato fondant, onion marmalade, fontina crème.....	285
RAS EL HANOUT SPICED KAROO LAMB RACK braised neck, baba ganouche, roasted garlic veloute, couscous, butternut, feta, Israeli cous cous and lamb juices.....	255
CHICKEN CURRY minted pineapple, biryani spiced jasmin rice, smoked cheddar croquette	175
add prawns	80
PORK BELLY pancetta, chutney, pomme puree, tender stem sesame broccoli, sticky jus	195
BRAISED BARRYDALE BEEF CHEEKS sriracha glazed with Vietnamese Pho broth, noodles, bok choy and ginger.....	185
OPEN SEAFOOD RAVIOLI Saffron pasta sheets, pan roasted argentinian prawn tails and baby patagonian squid,	

DESSERTS

BAKED CAMEMBERT Dalewood Fromage camembert, bacon jam, preserved fig.....	105
CHEESEBOARD selection of locally sourced cheeses, preserves and toasties	125
WARM CALLEBAUT CHOCOLATE FONDANT caramel and sesame mousse, stout ice cream, sesame tuile, salted caramel, dark chocolate soil	105
SOUTH AFRICAN TRES LECHES cream tart, macadamia caramel, milk & honey ice cream, peach and raspberry.....	85
FRESH SEASONAL DESSERT OF THE DAY	85

Accept what life offers you and try to drink from every cup.
All wines should be tasted; some should only be sipped,
but with others, drink the whole bottle.

www.reubens.co.za



Reuben'sTM
restaurant & bar

WINES

BUBBLY

SPARKLING WINE

Chamonix Brut	549
Graham Beck Brut Rosé.....	355
Jacques Bruère Brut.....	445
L'Ormarins Brut.....	295

CHAMPAGNE

Veuve Cliquot	1699
---------------------	------

WHITE

SAUVIGNON BLANC

Chamonix Sauvignon Blanc	269
La Motte Sauvignon Blanc.....	199
Noble Hill Sauvignon Blanc.....	149
Porcupine Ridge Sauvignon Blanc	169
Sutherland Sauvignon Blanc.....	199

CHENIN BLANC

Cederberg Chenin	215
De Morgenzon DMZ Chenin	249
Kloof Street Chenin (Mullineux)	199
Mulderbosch Chenin	175
Thistle & Weed Duwweltjie.....	385

CHARDONNAY

Boschkloof Chardonnay.....	245
Bouchard Finlayson Kaaimansgat Chardonnay	355
Chamonix Wooded Chardonnay	485
De Wetshof Finesse Chardonnay	295
Hamilton Russell Chardonnay	750
La Bri Chardonnay.....	285

OTHER

Haute Cabrière Chardonnay/Pinot Noir	225
Landau du Val Semilon	995
Lynx Viognier	255
Mullineux White Blend	599
Paul Cluver Gewürztraminer	295
Val de Vie White Blend.....	255
Waterford Riesling	399

RED

CABERNET SAUVIGNON

Boekenhoutskloof Cabernet Sauvignon	995
Bergsig Cabernet Sauvignon	225
Haut Espoir Cabernet Sauvignon.....	445
Holden Manz Cabernet Sauvignon	345
Jan Harmsgat Cabernet Sauvignon.....	355
Le Riche Cabernet Sauvignon.....	535
Nitida Cabernet Sauvignon	275
Waterford Cabernet Sauvignon	635

SHIRAZ

Black Elephant Amistad Shiraz.....	525
Boekenhoutskloof Shiraz	1020
Mullineux Shiraz.....	675
Noble Hill Shiraz	205

PINOTAGE

Beyerskloof Pinotage	195
Chamonix Pinotage.....	475

MERLOT

Holden Manz Merlot	335
Protea Merlot.....	155

PINOT NOIR

Chamonix Feldspar Pinot Noir.....	455
Fryer's Cove Pinot Noir	545
Lamberg Pinot Noir.....	425
Newton Johnson Pinot Noir	195
Sterhuis Pinot Noir.....	355

OTHER

Chamonix Cabernet Franc.....	475
Chamonix Rouge.....	215
Chamonix Troika Red Blend.....	735
Chocolate Block Red Blend	445
Haut Espoir Gentle Giant Red Blend.....	245
L'Ormarins Optima Red Blend	475
Lynx Cabernet Franc	375
Rupert & Rothschild Classique Red Blend.....	395

ROSÉ

Karen Rosé	345
Lynx Rosé	169
Noble Hill Rosé.....	225
Wolftrap Rosé	115

DESSERT WINE

Allesverloren Port	10
Boplaas Cape Tawny Port.....	12
Graham Beck Muscadel.....	12
Lynx - Golden Lynx.....	22
Nederburg Noble Late Harvest.....	15
Vin De Constance	110

Why not try a smaller serving of wine by the glass.
This way you can pair a different wine with each course of your meal!
Ask your waitron for details on availability.

WINE BY THE GLASS

SPARKLING WINE

Brut	65
Glass Brut Rosé.....	65

WHITE

Sauvignon Blanc	45
Chardonnay	50
Chenin.....	50
Rosé	65

RED

Cabernet Franc	50
Cabernet Sauvignon.....	60
Merlot.....	50
Pinot Noir	50
Pinotage.....	50
Shiraz.....	45