Starter Tapas Plates

SHARING BREADBOARD FOR 2 80
ROSEMARY FOCACCIA, NAAN & HUMMUS

ROAST BUTTERNUT SOUP 80
ROAST BUTTERNUT & PUMPKIN, GARLIC CROUTONS
CRÈME FRAÎCHE

ASIAN DIM SUM SOUP 110
ASIAN HOISIN BROTH, MUSHROOM & GINGER DIM SUM
SCALLIONS, MUNG BEAN SPROUT

JALAPEÑO CHEESE BALLS 110
JALAPEÑO MELTED CHEESE BALLS, SMOKY CHIPOTLE MAYO

WOOD FIRED CAMEMBERT 125
BAKED CAMEMBERT, CRISPY BUN, WILDBERRY COMPOTE
HONEY, THYME & TOASTED PINE NUTS

THAI CHICKEN SKEWERS 110
THAI CHICKEN SKEWERS, PEANUT SATAY SAUCE
LEMON, TOASTED SESAME & PEANUT SPRINKLE

SALDANHA BAY OYSTERS SQ
(MEDIUM OR LARGE OYSTERS DEPENDING ON AVAILABILITY)
SHUCKED OYSTERS, YUZU DRESSING, LEMON

SQUID & CHORIZO 125
DEEP FRIED LOCAL BABY SQUID, CHORIZO & SMOKED
CHILLI MAYO

TOGARASHI TUNA 145
TOGARASHI TUNA, AVOCADO, ASIAN MICRO SALAD
PONZU AIOLI, CRISPY WONTONS

BEER BATTERED PRAWNS 145
4 BEER BATTERED PRAWNS, SRIRACHA MAYO

SPANISH PAELLA 140
SAFFRON PAELLA RICE, PRAWNS, MUSSELS
SQUID & CHORIZO

CHILLED PRAWNS 145
4 CHILLED QUEEN PRAWNS, LEMON & BLOODY MARY MAYO

Sushi Tacos

PERFECT AS A STARTER - TWO PER PORTION

PANKO PRAWN 90
TOGARASHI SMOKED SALMON 90
SRIRACHA SQUID 90
AVOCADO & SZECHUAN CARROT 80

Poke Bowls

EDAMAME BEANS, BEAN SPROUTS, RED CABBAGE
SUSHI RICE, PICKLED CUCUMBER, WATERMELON
RADISH, PICKLED CARROT, PINEAPPLE

TUNA 185
SMOKED SALMON 185
BATTERED PRAWN 210
TOGARASHI SHIITAKE MUSHROOMS 175

Garden Salads

CAPRESE SALAD 155
FRESH ITALIAN MOZZARELLA, MARINATED TOMATOES, BASIL PESTO & BALSAMIC GLAZE

CHICKEN CAESAR 175
GRILLED CHICKEN, CRISPY PANCETTA, CUCUMBER, GARLIC & HERB CROUTONS, GRATED PECORINO
FRESH BASIL & CAESAR DRESSING

ILALI SALAD 115
MIXED LEAVES, ROCKET, CUCUMBER, MUNG BEANS, ROSA TOMATO, PICKLED CARROTS, OLIVES
SALSA VERDE & BALSAMIC REDUCTION

ADD PULLED CHICKEN 45

ROAST SWEET POTATO SALAD 145
SWEET POTATO, ROCKET, GOATS CHEESE, GHERKINS, RED ONION, SUNBLUSH TOMATO, FETA
CANDIED PECAN NUTS & BALSAMIC REDUCTION

Inferno Coal Grill

A SIDE OF YOUR CHOICE OR A BESPOKE SIDE ADD R20

400G BBQ PORK LOIN RIBS 240
200G BEEF FILLET 295
300G BEEF SIRLOIN 265
360G KAROO LAMB CHOPS 325
200G OSTRICH FILLET 245

Add A Side

45 PER SIDE

HANDCUT CHIPS | BASMATI RICE | SWEET POTATO CHIPS
FRIED ONION RINGS | SIDE SALAD

Bespoke Sides

65 PER SIDE

SAUTÉED VEGETABLES

CHIMICHURRI ROAST POTATOES, CRÈME FRAÎCHE & SUNBLUSH TOMATOES

Add A Sauce

RED WINE MUSHROOM & THYME SAUCE 45
GREEN PEPPERCORN SAUCE 45
GORGONZOLA & FIG SAUCE 50
CREAMY PERI-PERI SAUCE 40

Vegetarian Mains

LINGUINE AGLIO 155
CHILLI, GARLIC, FRESH HERBS, SUN BLUSHED TOMATOES, FRIED COURGETTE, GRATED PARMESAN

ADD:

125G BABY PATAGONIAN SQUID 90
4 QUEEN PRAWNS 120

KOREAN GLASS NOODLES 175
MUSHROOMS, RED PEPPER, CARAMELIZED ONIONS, GINGER, SPRING ONION
CORIANDER & CHILLI, TOASTED SESAME DRESSING

PUNJABI VEGETARIAN CURRY 220
ROAST POTATO, CAULIFLOWER, CHICKPEA & GREEN BEAN CURRY, ONION RINGS, BASMATI RICE
RAITA, SAMBALS, VEGETABLE ATCHA & NAAN BREAD

Seafood dishes

FISH & CHIPS 195
FRESH BATTERED PRIME HAKE FILLET, TARTAR SAUCE, LEMON, HAND-CUT CHIPS

SPANISH PAELLA 265
SAFFRON PAELLA RICE, PRAWNS, MUSSELS, SQUID & CHORIZO

SEAFOOD LINGUINE 275
LINGUINE, DESHELLED PRAWNS, LOCAL BABY SQUID, MUSSELS, WHITE WINE, ROAST TOMATO RAGU, GARLIC & GREMOLATA

CAPER BUTTER LINE CAUGHT FISH 285
PAN FRIED LINE FISH, LEMON CAPER BUTTER SAUCE, LEMON SCENTED BASMATI RICE, TOMATO BASIL SALAD

PAPRIKA BUTTER QUEEN PRAWNS 325
350G QUEEN PRAWN, PAPRIKA BUTTER, HAND CUT CHIPS OR LEMON SCENTED RICE & TARTARE SAUCE

Something Wild

BOURBON BBQ BURGER 190
HOMEMADE BEEF BURGER, CHIPOTLE CHEESE, CARAMELISED ONION, SLAW & SMOKED MAYO
SESAME MILK BUN, HANDCUT CHIPS

FRIED PORK RAMEN 195
TOM YUM BROTH, COCONUT MILK, EGG NOODLES, FRIED PORK, GREEN ONION, CORIANDER
CHARRED CORN, MUNG BEAN SPROUTS

RED CHICKEN CURRY 245
TANDOORI CHICKEN CURRY, ONION RINGS, BASMATI RICE, RAITA, SAMBALS, VEGETABLE ATCHA, NAAN BREAD

MOROCCAN LAMB SHOULDER 295
SLOW COOKED "RAS EL HANOUT SPICED" LAMB SHOULDER, CRÈME FRAÎCHE, MARRAKESH COUSCOUS
BRANDY APRICOT & PRUNE SKEWER, TOASTED ALMONDS, SOFT FLAT BREAD

KAROO MEETS SEA 325
200G OSTRICH FILLET, 2 LARGE QUEEN PRAWNS, DEEP FRIED PATAGONIA SQUID, HAND CUT CHIPS & TARTAR SAUCE

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Cocktails

CLASSIC MOJITO 95
A COCKTAIL AS OLD AS TIME - INFUSED WITH MINT, FRESH LIME & A DASHING WHITE RUM

WHISKEY SOURS 125
OLD SCHOOL WHISKEY SOURS DONE WITH KENTUCKY STRAIGHT BOURBON WHISKEY

CAMPARI SOURS 95
HONEY & LEMON BALANCE THE CAMPARI'S BITTERNESS WITH A CLASSIC BLEND OF SWEET & TART. ROSEMARY BRINGS A TOUCH OF HERBACEOUS FLAVOUR & FRAGRANCE

BASIL SMASH 105
A CREATIVE COMBINATION OF BASIL & CITRUS FLAVOURS MUDDLED WITH A CLASSIC DRY GIN

CORIANDER & CARDAMOM FIZZ 110
A SOPHISTICATED TOUCH OF CARDAMOM & FRESH CORIANDER WITH A CLASSIC GIN FIZZ, PERFECT FOR CRISP SUMMER AFTERNOONS

GRILLED LEMONADE 105
BOLD AND SMOKEY, DEEP FULL LEMON FLAVOUR

MARGARITA 110
SHAKEN NOT STIRRED - GOLD TEQUILA, SOUR MIX & TRIPLE SEC

APPLE PIE MOSCOW MULE 115
ABSOLUT VODKA, FRESH LIME JUICE SHAKEN WITH AN APPLE-PIE SYRUP & TOPPED UP WITH A HOMEMADE GINGER BEER

PINEAPPLE MARGARITA 125
SHAKEN - SWEET SUMMER PINEAPPLE PERFECTLY PAIRED WITH GOLD TEQUILA & CITRUS. SERVED WITH A CHILLI SALT GLASS RIM

MANGO SHERBET 110
MANGO PIECES, WHITE WINE, PEACH SYRUP BLENDED & GRENADINE TO FINISH

BUTTERED PALOMA 100
BUTTERED TEQUILA, MALFY ROSA GIN, GRAPEFRUIT JUICE

MOCKTAILS/LOW ABV'S

CUDDLES ON THE BEACH 80
ORANGE JUICE, CRANBERRY JUICE & PEACH SYRUP

CORIANDER & CARDAMOM FIZZ 80
CARDAMOM, FRESH CORIANDER & APPLE WITH A SODA WATER BASE

WILDROUTE ROOIBOS 80
ICE COLD ROOIBOS TEA WITH FRESH PINEAPPLE JUICE & PEACH SYRUP

GRILLED LEMONADE 80
CHAR-GRILLED LEMON, HOMEMADE LEMONADE SYRUP

NOJITO 80
CLASSIC MOJITO MINUS THE ALCOHOL

STEELWORKS 80
COLA TONIC, GINGER ALE, SODA WATER & ANGOSTURA BITTERS

ROCKSHANDY 80
LEMONADE, SODA WATER & ANGOSTURA BITTERS

Wood-Fired Pizza

GLUTEN FREE BASE 35

ROSEMARY 90
GARLIC, FETA, OLIVE OIL, ROSEMARY

MARGHERITA 115
CLASSIC POMODORO SAUCE, MOZZARELLA CHEESE, PARMESAN & FRESH BASIL

ANCHOVY 175
ANCHOVIES, POMODORO SAUCE, CAPERS, OLIVES, MOZZARELLA CHEESE, RED ONION & OREGANO

SMOKED SALMON 215
FENNEL CREAM CHEESE, SMOKED SALMON, POMODORO SAUCE, CRISPY CAPERS
MOZZARELLA & ROCKET

DIAVOLA 165
PEPPERONI SALAMI, POMODORO SAUCE, MOZZARELLA CHEESE, SMOKED CHILLI FLAKES

BACON & AVO 195
BACON, MOZZARELLA CHEESE, POMODORO SAUCE, ROCKET & AVOCADO

THE SPANIARD 185
CHORIZO, POMODORO SAUCE, MIXED PEPPERS, CREME FRAICHE, CHILLI, CORIANDER
SPRING ONION, MOZZARELLA CHEESE

CAJUN CHICKEN 175
PULLED CAJUN CHICKEN, POMODORO SAUCE, CARAMELISED ONIONS, GARLIC AIOLI
MOZZARELLA CHEESE & CORIANDER

THE COPPA 170
COPPA HAM, POMODORO SAUCE, AVOCADO, ROCKET, MOZZARELLA & GOATS CHEESE

BBQ BEEF & FETA 195
BBQ SIRLOIN STRIPS, POMODORO SAUCE, CARAMELISED ONION, FETA, MOZZARELLA CHEESE

THE GREEN FIG 210
GORGONZOLA, MOZZARELLA CHEESE, CRISPY PANCETTA, GREEN FIG PRESERVE, BALSAMIC GLAZE

Garden Pizza Options

REGULAR & VEGAN MOZZARELLA AVAILABLE

THE BUTTERNUT 155
ROAST BUTTERNUT, MOZZARELLA CHEESE, SUNBLUSH TOMATOES, PUMPKIN SEEDS
SMOKED CHILLI FLAKES & ROCKET

ILALI GARDEN 175
POMODORO SAUCE, MOZZARELLA CHEESE, GOATS CHEESE, GREEN PEPPER, MUSHROOM & OLIVES

HUMMUS & MUSHROOM 170
HUMMUS, OLIVES, PORTOBELLO MUSHROOMS, AVOCADO, SUNBLUSH TOMATOES, ROCKET

PIZZA SIDES

VEGETARIAN @ 35 PER ITEM
ROCKET, CARAMELISED ONION, CAPERS
PORTOBELLO MUSHROOMS, RED ONION
PINEAPPLE, RED PEPPER

BESPOKE @ 45 PER ITEM
SUNBLUSH TOMATO, AVOCADO, ANCHOVIES
FIG PRESERVE, OLIVES

CHEESE @ 45 PER ITEM
MOZZARELLA, GOAT CHEESE, PARMESAN, GORGONZOLA
FETA, VEGAN MOZZARELLA

MEAT @ 45 PER ITEM
PULLED CHICKEN, GRILLED BACON, SALAMI
COPPA HAM, PANCETTA, CHORIZO, PEPPERONI

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RESTAURANT
SOCIAL BAR