



LUNCH & DINNER

summer

12H00 - 16H00 — 18H30 - 22H00

— STARTERS —

Fresh Oysters – 26

1/2 dozen – 156 dozen – 286
vinaigrette

Tomato Gazpacho – 65

ox heart tomatoes - cucumber - peppers - chilli - garlic (V)

Mussels – 115

garlic - lemongrass - ginger - corriander - crusty loaf (G)

Mondiall's Signature Fish Tacos – small 80 / large 160

chipotle mayo - pico de gallo - coriander (G)

— 3 Oysters & a glass of Bubbles —

Moët & Chandon 260 **Laborie Brut** 130

Steak Tartare – small 80 / large (with salad and hand cut fries) – 160

crouts - micro herbs - parsley emulsion (G)

Seafood Ceviche – 85

fresh sweetcorn salsa - crisp taco (D)

Prawn & Leek Roulade – 98

lentil salad - sugar snap peas - iime aioli (G/D)

Smoked Pork Belly – 95

apple puree - kimchi - sesame (N/G)

Mediterranean Vegetable Moussaka – 90

mediterranean vegetables - pangrattato - parmesan - smoked tomato (V)

Roasted Cauliflower – 70

cauliflower cream - parmesan - pesto - tomato (V/N/D)

Chef's Salad – 78

butter lettuce - avocado - roast pine nuts - cucumber - house dressing (V/D)

Spring Vegetable Salad – 75

grilled seasonal vegetables - slow - cooked free range egg (V)

Caesar Salad – 85

crispy bacon - silver anchovies - parmesan cheese
crumbed free range hens egg (D/G)

add chicken – 22

Parma Ham & Melon – 120

balsamic reduction - buffalo mozzarella - rocket (D)

Caprese Salad – 85

mozzarella - balsamic - basil - tomato (V)

— SIDES —

honey roast sweet potatoes – 35

hand cut parmesan truffle fries – 35

seasonal vegetables – 25

creamed spinach – 25

side salad – 28

All our poultry and meats are sourced from local free range farms, ensuring best quality produce from ethical and humane farming practices.

— MAINS —

Oven Baked Kingklip – 220

bacon & butter bean ragout - parsley crust (D/G)

Spice Crusted Seared Tuna – 215

romesco sauce - crushed new potatoes - gremolata (D)

Grilled Prawns – 285

peri-peri or lemon butter sauce - side salad

Grilled Crayfish – 380

peri-peri or lemon butter sauce - side salad

— SEAFOOD PLATTER (serves 2) — 950

fresh linefish - prawns - mussels - crayfish
fragrant rice - side salad - peri-peri & lemon butter sauces

Aged Grilled Sirloin – 215

sautéd mushrooms - red wine butter - air dried tomatoes (D)

Lamb Duo – 198

lamb loins - braised lamb neck - shaved vegetables - minted jus (D/G)

Cape Malay Lamb Curry – 175

poppadom - pickled lemon - fragrant rice - raita

Mondiall's Famous 100 % Wagyu Cheese Burger – 135

cheddar - gherkins - umami ketchup - hand cut fries (G)

Chef's Pasta / Risotto of the Day – 165

BBQ Baby Chicken – half 95 / full 190

potatoes aioli - fresh coleslaw (D)

— PUDDINGS —

Peppermint Crisp Parfait – 65

shortbread crumb - peppermint crisp - (D/G)

Lime Meringue – 65

coconut & almond - fresh strawberries (D/N/G)

Rooibos & Honey Crème Brûlée – 65

peach textures - shortbread fingers (G/D)

Nutella Cheesecake – 75

honeycomb - berries (D/G/N)

Brownies & Berries – 75

dark / milk / white chocolate (D/G/N)

— CHEESE —

Stuffed Baked Camembert for 2 – 165

fig - truffled honey - macadamia praline (G/D/N)

Cheese Board for 2 – 195 (D/G)

locally sourced cheeses - preserves - homemade crackers

add a glass KWV Cape Tawny Port

or glass of pudding wine Pineau de Laborie – 35

D - contains dairy N - contains nuts V - vegetarian
G - contains gluten

Some of our menu items may change depending on fresh and seasonal availability within the local market place

Every effort will be made to accommodate food allergies or individual needs.

Prices include VAT. No cheques. A discretionary 12% gratuity will be added to tables of 8 or more. No flash or intrusive photography please.