

LUNCH & DINNER

STARTERS	MAINS	
CAPRESE SALAD (V) (V+ ON REQUEST) Baby vine tomatoes, bocconcini, basil, pine kernels and aged olive oil R75	CHARGRILLED RUMP STEAK with béarnaise sauce R155	
CHILLI SALTED SQUID Squid selection, Asian salad, nuoc cham, red chillies and garlic aioli R85	PAN ROASTED FILLET OF BEEF Mushroom and truffle crème 200g R175 300g R195	
SPICE TRINCHADO Aged rump cubes, Angolan marinade sauce with ciabatta or triple fried hand cut chips R95	ADDITIONAL SAUCES: Béarnaise, peppercorn or salsa verde R35	
	CHICKEN SUPREME Thyme, roasted garlic, with a pan jus R145	
	TEMPURA OR GRILLED FISH & CHIPS Hake Kingklip with home cut chips and aioli R95 R175	
	HOME MADE RAVIOLI (V) (V+ ON REQUEST) Goats cheese, Sun-dried tomato, broad bean basil pesto, hazelnuts and micro leaves R145	
SALADS		
HOUSE SALAD Seasonal salad leaves, variety of seeds, selected legumes & fruits, olives, seed toast and avocado (when available) R65 add Chicken +R45 add Salmon +R55 add Feta +R30		
	SIDES	
	Creamed potato mash Triple cooked hand cut chips Oven-baked seasonal veg House salad R30 R30 R30 R30	
BURGERS		
BEEF BURGER Prime cut beef, onion rings, tomato, spice house relish, gherkin on a brioche bun with home cut chips R95		
CHICKEN BURGER Skinless breast, avocado, shallots, tomato, garlic aioli on a brioche bun with home cut chips R90		
VEGETARIAN BURGER (V) (V+) Black mushroom "bun" with avocado, shallots, tomato, quinoa, vegan aioli and home cut chips R80		
AUTHENTIC SPICE PREGO ROLL Rump steak, spice marinade on a ciabatta roll with triple fried hand cut chips R95 Add Bacon +R25 Cheese +R20 Chilli +R5		
	DESSERTS	
	HOME CHURNED ICE CREAMS A trio selection of chocolate choc-chip, vanilla bean, avo, salted caramel, white chocolate or rum & raisin R65	
	PUFF BOM BOMS Swiss milk chocolate bouchée, crispy pastry, Amarula cream and custard dip R75	
	(V) VEGETARIAN (V+) VEGAN	

BREAKFAST MENU

SAVOURY

EGGS YOUR WAY	R80
Your choice of eggs, streaky bacon, roasted tomato with toasted ciabatta	
OMELETTE	R85
Eggs, choice of 1-4 ingredients; Bacon, cheese, chilli, mushroom, tomato, onion or baby spinach Add salmon +R30	
BENEDICT	
Poached eggs, baby spinach, Hollandaise sauce on toasted ciabatta	
Bacon	R80
Salmon	R95
Prawn	R155
ASIAN BREAKFAST	R85
Sticky rice, spiced kimchi, edamame, avo creme, fried egg, balsamic soy reduction and chilli Add bacon +R30 Add salmon +R30	
AVO SMASH	R75
Smashed avocado, roasted tomato, micro greens on toasted ciabatta Add bacon +R30 Add salmon +R30 Add eggs +R30	

SWEET

DANIELA'S PANCAKES	R75
Banana, almond, mascarpone, maple syrup and seasonal berries	
FRENCH TOAST	R75
French toast, seasonal berries and maple syrup Add bacon +R30	
HEALTH	R75
Seasonal fruit, homemade granola, Greek yoghurt and berry compote	

LIGHT BITES

Butter croissant	R30
Selection of toast, cheese & preserves	R45

SPRING SPECIAL

R250 per person

STARTERS

TEMPURA DIPPING PRAWNS R95

Tempura prawns, assorted vegetable pickle and soy chilli dip

COCONUT CRUSTED CHICKEN SALAD R95

Coconut crusted chicken, sprouts, mango and sweet chilli coriander dressing

DECONSTRUCTED COUSCOUS TERRINE R75 (V) (V+)

Couscous, avocado salsa, mushrooms and vegan horseradish

MAINS

SPICE PORTUGUESE STEAK R165

Aged rump steak, triple fried potato rounds and a fried egg

PAN FRIED HAKE R95

Pumpkin purée, lemon butter sauce and herbed potatoes

SPICE STICKY RIBS R145

300g Pork ribs, potato wedges and a green salad

SPINACH PICHI PASTA R120 (V) (V+)

Homemade spinach pichi, seasonal roasted veg, toasted seeds, mushrooms and vegan basil pesto

DESSERTS

PASTRY TWIRLS R65

Cinnamon pastry swirls with Amarula custard cream

TRIO OF SPRING SORBETS R65 (V) (V+)

Selection of jack & coke, strawberry and lemon or pear

PUFF BOM BOMS R75

Swiss milk chocolate bouché, crispy pastry and Amarula cream custard dip

(V) VEGETARIAN (V+) VEGAN