



STARTERS

Crayfish and saffron risotto arancini (3 Pieces)	R165
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Topped with a vibrant crayfish salad finished with salmon caviar.

Tuna Tataki	R165
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Sesame-crusted tuna with pickled red onion salad and Ponzu Dressing.

Edamame Beans (VG)	R95
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Steamed edamame beans lightly seasoned with Maldon Sea salt and extra virgin olive oil.

Guacamole & Tortillas (VG)	R115
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A duo of avocado and roasted beetroot guacamole served with jalapeño Pico de Gallo and pineapple salsa (mildly spicy).

Patagonian Calamari	R165
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Smashed baby cucumber, green olive salsa, smoked paprika aioli.

BitterBallen (5 Pieces)	R98
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A Dutch delicacy filled with beef ragout, accompanied by Dijon mustard aioli.

MAIN COURSE

250g Grass fed Beef Fillet	R345
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Potato hash topped with parmesan cheese, broccoli and baby carrot served with a classic cognac pepper sauce.

Paternoster Crayfish Thermidor	R850
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A classic seafood dish with crayfish and prawns in a rich white sauce, served with parmesan, Mediterranean vegetables, and fragrant rice.

Grilled Paternoster Crayfish	R650
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Locally sourced crayfish grilled in lemon butter and garlic, served with fragrant rice and Mediterranean vegetables.

B L U E S



R E S T A U R A N T & B A R

Green Thai Seafood Curry

R395

A fragrant Thai curry with prawns, mussels, calamari, and crayfish, served with fragrant rice and pineapple salsa. Includes a complimentary Chain Gin cocktail.

Line Fish of the Day

R325

Served with a spring onion potato purée, Mediterranean vegetables, confit tomato and mussels in a Chardonnay beurre Blanc.

Mushroom and Artichoke Gnocchi

R235

Handmade gnocchi, grilled artichokes, sauteed mushrooms in truffled parmesan anglaise, toasted pine nuts and butternut shards.

Mozambican Grilled Prawns

R330

Seasoned with smoked paprika and confit white garlic butter, served with charred sweetcorn fricassee and fragrant ginger basmati rice.

SIDES

Potato Fries

R95

Fragrant Basmati Rice

R95

Garden Salad

R95

DESSERT

Citrus Cheesecake (Sugar-Free)

R120

Light and zesty, served with berry coulis and seasonal berries.

Amarula Crème Brûlée

R110

A velvety vanilla custard infused with Amarula, topped with caramelized sugar and served with fresh berries and vanilla ice cream.

Hand-Crafted Ice Cream

R105

A selection of hand-crafted ice creams with rotating seasonal flavors.



BREAKFAST

Breakfast Platter

Plain croissant
Danish pastry
Baked roll
Chefs signature dip
Butter package
Grated cheddar cheese
Fruit skewers
Marmalade jam
Sunrise energy bite

Hot

Abalone eggs benedict

Poached eggs, toasted English muffin, white bread, artisan health bread, hollandaise sauce, choice of smoked salmon or streaky bacon.

The Abalone signature breakfast

Two eggs of your choice, streaky bacon, roasted cherry tomato, grilled mushroom, beef sausage, baked beans and toasted artisan bread.

Three egg omelette

Choice of red pepper, cherry tomato, mushroom, chili, cheddar cheese, caramelized onions.

Smashed avocado on artisan bread

smashed avocado, fresh cherry tomato, creamy feta cheese, finished with beetroot puree.

Shakshuka

Slow cooked capsicum and tomato ragout with two poached eggs and a slice of toasted artisan bread.
