



STARTERS

Edamame Beans (VG) Steamed edamame glazed with soy and finished with toasted sesame.	R95
Bitterballen - 5 pieces Traditional Dutch beef ragout croquettes served with miso mayo.	R98
Yellowfin Tuna Tataki Seared tuna loin with avocado, pickled red onion and ponzu dressing.	R175
Guacamole & Tortillas (VG) A duo of avocado and beetroot guacamole, served with jalapeño pico de gallo and pineapple salsa. Mildly spicy.	R115
Char-Grilled Sicilian Calamari Patagonian calamari with preserved lemon, garlic and olives, served on slow-cooked tomato ragù with charred ciabatta.	R165
Beef Rib-Eye Satay Grilled beef rib-eye with black garlic aioli, umami onion puree, crisp red onion and teriyaki glaze.	R175

B L U E S

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

MAIN COURSE

Local-Caught Grilled Crayfish

Grilled crayfish served with cayenne compound butter and confit garlic-herb sauce, accompanied by roasted broccoli and zucchini with feta and sunflower seeds, and fragrant basmati rice.

R655

Paella-Style Risotto

Saffron and Grano Padano risotto with grilled crayfish tails, tiger prawns and charred Patagonian calamari, finished with a tempura kingklip goujon.

R345

250g Grass-Fed Beef Fillet

Grass-fed beef fillet served with potato hash and Grano Padano, broccoli and heirloom baby carrots, accompanied by classic cognac green peppercorn sauce and potato fries.

R345

Green Thai Seafood Curry

A fragrant lemongrass and coconut broth with crayfish, tiger prawns, Patagonian calamari and mussels, served with fragrant rice and pineapple salsa. Includes a complimentary chai gin cocktail or virgin chai cocktail.

R345

Farm-to-Table Vegetable Risotto (VG)

Saffron-infused risotto with oven-blistered beetroot and butternut, semi-dried tomato and burnt baby onion.

R240

Kingklip & Tiger Prawn Royale

Kingklip and tiger prawns served with sweet potato espuma, braised sesame violet cabbage and smoked garlic-paprika creme.

R335

Coq au Vin

Braised rolled chicken leg and thigh with mushrooms, heirloom baby carrots and truffle potato puree, finished with a crisp jamón wafer and red wine jus.

R295

Grilled Mozambican Tiger Prawns

Tiger prawns grilled in smoked paprika and lemon compound butter, served with macerated tomato, burnt sweetcorn and fragrant rice.

R345

Grilled Beef Burger

Char-grilled beef patty with smoked tomato chutney, brie and avocado, served with crispy fries and figs.

R175

Grilled Chicken Burger

Grilled chicken topped with slow-cooked tomato ragù, pickled peppadew, jalapeño and feta, served with crispy fries.

R165

Blues Classic Salad

Mixed lettuce leaves, semi-dried cherry tomatoes, avocado, egg, feta, red onion and crispy bacon, dressed with a fynbos botanical vinaigrette.

R115



SIDES

Potato Fries	R95
Sweet Potato Fries	R95
Vibrant Garden Salad	R75
Fragrant Basmati Rice	R95

DESSERT

Citrus Cheesecake - Sugar-Free Light and zesty citrus cheesecake served with berry coulis and seasonal berries.	R120
Amarula Creme Brulee Velvety vanilla custard infused with Amarula, finished with caramelised sugar, fresh berries and vanilla ice cream.	R110
Hand-Crafted Ice Cream A selection of artisan ice creams featuring rotating seasonal flavours.	R105
