

## *Antipasti*

### **Calamaro**

Salt and pepper calamari, lightly spiced tomato chutney, olive crumble

62

### **Cozze**

Mussels, Sauvignon Blanc cream-fennel bulb, chorizo crumble

125

### **Gioco Pastrami**

Oryx pastrami, rocket, blue cheese, caramel popcorn, strawberry gel

110

### **Insalata di Fruit di Mare**

Warm seafood, mixed lettuce, green pepper, red onion, cherry tomatoes with pumpkin seed pesto

185

### **Insalata di Rucola**

Arugula salad, shaved seasonal garden vegetables dressed with pumpkin seed pesto

60

### **Ostriche**

Walvis Bay oysters served natural with Tabasco and lemon

**3 oysters**

110

**6 oysters**

215

## *Pane dei panettieri*

Baker's herbed bread, white, brown or whole wheat.

11h00 - 18h00

### **Gioco Pastrami**

Oryx pastrami, gherkins, Emmentaler cheese, onion marmalade, rocket and Italian dressing

85

### **Vegetariano**

Shredded mozzarella cheese, crumbled feta, roasted red pepper and Kalamata olives, rocket

60

### **Maiale**

Cured pork, sauerkraut, honey mustard, provolone cheese, gherkins

106

### **Pollo**

Roast chicken, bacon, tomato, egg mayonnaise and avocado

70

### **ADD**

**Small Greek salad**

80

**Rustic fries**

30

## *Light Meals*

11h00 - 18h00

### **Affettati Misti**

Potted duck, pickled beetroot, cured pork fillet, mango chutney, candied ginger, oryx pastrami, red onion marmalade, mustard aioli, breadsticks, biltong-cream cheese and Melba toast

130

### **Piatto Portaformaggio**

Crumbed camembert cheese balls, feta cheese marshmallow, beetroot gel, fennel brittle, orange salt, Melba toast

120

### **Tuscan Burger**

Signature beef patty, Emmental cheese, red onion marmalade, gherkins and chips

170

### **Baked quiche of the day**

Mini Greek salad, side cheese sauce

95



## *Pastas*

All pasta prepared fresh to order.  
Gluten free available on request.

### **Pappardelle**

Served with slow cooked braised oryx ragu

110

### **Salmone Affumicato Linguini**

Peas, chili, capers, cream served with Tabasco onion rings

140

### **Fungo Linguini**

Brown mushroom, porcini mushroom, truffle oil cream

130

### **Pollo Alfredo**

In herbed butter sauce with Parmesan, tomato and olive

165

### **Classico**

House made pasta with roasted tomato and basil sauce, parmesan cheese

90





## Pizza

**Margherita** 135

Roasted tomato sauce, mozzarella, basil leaves

**Pesce** 215

Garlic oil, smoked snoek, smoked angelfish, mussels, capers, red onion and arugula

**Pollo** 185

Grilled chicken, hint of chili, garlic cream and pineapple

**Carne Macinata Speziata** 165

Bolognese, spiced tomatoes, red onion and peppers

**Prosciutto** 260

Italian dry-cured ham, bacon jam, blue cheese, avocado and arugula



## Mains

**Pollo Risotto** 125

Tuscan style grilled chicken with butternut and pea risotto

**Cotoletta** 315

Grilled AAA grade beef sirloin 300g, mushroom ketchup, béarnaise sauce, rustic fries and seasonal vegetables

**Filetto di Selvaggina** 235

Game fillet, biltong gnocchi with spinach-mushroom cream sauce

**Pesce** 275

Kabeljou fillet with niçoise vegetables, lemon butter sauce and garden peas

**Pancetta di Maiale** 165

Pork Belly served with spinach-parmesan polenta, curried mango chutney, wasabi dots and candied ginger

**Coda di Bue** 265

Slow braised oxtail served with basmati rice and seasonal vegetables

**Schezwan Chicken** 135

Served with fried rice and yoghurt dressing



## Mains

<b>Vegetable Sizzler</b> Served with homemade paneer, sesame and garlic noodles	115
<b>Fish Manchurian</b> Mild spice fish served with jeera rice and cucumber raita	200
<b>Butternut Pasta</b> Roasted butternut, dehydrated tomatoes, pumpkin seeds, feta cheese, fresh linguini pasta	115
<b>T-bone Steak</b> 350g Steak served with roasted new potatoes, green beans, honey glazed carrots and rosemary jus	280
<b>Oryx Fillet</b> Namibian oryx fillet served with buttered Spätzle, steamed broccoli and cranberry jus	292
<b>Lamb Chops</b> Served with Hasselback butternut and mint yoghurt sauce	275
<b>Hawaiian Burger</b> caramelised onion burger bun topped with lettuce, tomato, pineapple, crumbed chicken fillet, matured cheddar cheese and pickled Spanish onion	160
<b>Asian Beef Wrap</b> Sweet and sour beef with vegetable stir-fry, rustic chips	175
<b>Cajun Chicken Salad</b> Variation of micro green salad, tomato, feta cheese, olives cucumber and spicy grilled chicken breast	165
<b>Quinoa Salad</b> Steamed quinoa with toasted almonds, tomato, avocado, fresh parsley, pickled beetroot, and orange segments	110

## Confectioner's Corner

Our pastry chef's selection of the finest homemade desserts and cakes on display. Choose from our individual desserts or a slice of delicious cake to finish your evening on a sweet note.

# *Breakfast à la Carte*

08h00 - 11h00

## **German Benedict**

Grilled Leberkäse served on toasted Brötchen, caramelised onions topped with two poached eggs, hollandaise sauce

90

## **Salmon Benedict**

Smoked salmon served on toasted dark rye topped with two poached eggs, hollandaise sauce

125

## **Power Bowl (V)**

Fresh seasonal fruit salad with crafted double thick yoghurt topped with crunchy house granola

65

## **Egg white Omelette (V)**

Swakop river mushroom, rocket and mozzarella

80

## **House Omelette**

Three egg omelette with ham, smoked cheese and tomato

80

## **Breakfast Oysters**

Grilled Walvis Bay oysters with smoked chili butter, roasted garlic and Parmesan cheese

**3 oysters**

110

**6 oysters**

215

## **Salmon on Toast**

Smoked salmon scrambled eggs on toast, confit of cherry tomatoes

125

## **Full English**

Two eggs (any style) with a pork banger, crispy bacon, grilled tomato, sautéed mushrooms, BBQ beans and potatoes fried with onions

115





*Buon Appetito*

Tel 064 411 4522 | Find us on facebook