

STARTERS

Vleis Pastei (Bobotie) ★ 16

Curried Beef - Carrot Bredie - Pastry Crust - Mango Chutney

"TCT" Wings ★ GF 16

Spicy Orange Glaze - Italian Herb Mix - Bleu Cheese Sauce

Charred Octopus ★ GF 26

Lemon Butter Basted - Roasted Potatoes - Chimichurri

Riblets GF 16

St. Louis Style Ribs - Seared - Sous Vide - Basted - Guava BBQ

Garlic Naan V 12

Garlic Butter - Parmesan Cheese - Italian Herbs - Chakalaka Sauce

Sea Point Promenade 26

Crab - Lobster - Kingklip - Crispy Leeks - Lemon Beurre Blanc

Peri Peri Calamari 16

Fried - Peppadew Tartar - Chakalaka Sauce - Lemon Zest

A Spin on your Dip V GF 22

Peppadew & Spinach Goat Cheese Spread - Toast Points

Peppadew Hummus VEGAN 14

House-made Hummus - Cucumbers - Celery - Carrots - Toast Points

Stuffed Peppadews 14

8 Peppadews - Cream Cheese - Chef Paul's Seasoning

MOTHER'S DAY SPECIAL

Surf & Turf

5oz Lobster Tail Thermidor - 6oz Filet Mignon - Signature Steak Sauce

88

STEAKS

Two Ways To Have Your Steak

Chef Paul's Wild Game Dry Rub

Chef Paul's Signature Basting Sauce - South African Tradition

CUTS AVAILABLE

8oz Filet Mignon 56

One Pound Ribeye 66

One Pound Bone-In New York Strip 64

Add a Signature Sauce: Huguenot \$4 - Madagascar Peppercorn \$4 - Oscar \$8

WILD GAME

Karoo Lamb Chops LIMITED AVAILABILITY 54

Two 8oz Loin Lamb Chops - Vanilla Balsamic - Grilled to Medium Rare - Five Cheese Whipped Potatoes - Mint Sauce

Ostrich Filet LIMITED AVAILABILITY 48

8oz Filet Grilled to Medium Rare - Chateaubriand - Topped with Chef Paul's Monkey Sauce

MAIN ENTRÉES

Butternut Squash Ravioli (V) 28

Butternut Squash Stuffed - Lemon Sauce - Parmesan Cheese

Lollipop Chops ★ (GF) 48

Halal New Zealand Lamb Chops (5) - Citrus Herb Marinade - Mint Sauce

Portuguese Beef Pendurada (GF) 58

Filet Medallions - Garlic Butter

Chicken Florentine ★ 42

Chef's Gold Dust - Crab & Lobster - Goat Cheese - Spinach - Lemon Beurre Blanc

Portuguese Chicken Pendurada (GF) 38

Curry - Sweet Chili - Guava Sauce - Garlic Butter

Jerk Snapper ★ 68

Whole Fish - Lightly Dusted - Chickpea & Rice Flour Spices - Deep Fried - Tropical Salsa

12oz South African Kingklip ★ (GF) 48

Topped with Crab & Lobster - Sautéed Spinach - Lemon Buerre Blanc Sauce

Lobster Ravioli 34

Lobster & Ricotta Filling - Lobster & Beurre Blanc Sauce - Parmesan Cheese

Osso Bucco (GF) 68

Braised Veal Shank - Red Potato - Carrots - Peas - Served over Five Cheese Whipped Potato - Drizzled with Demi Glaze Reduction Sauce

Three Cheese Salmon Pasta 38

Peppadew - Spinach - Cream Cheese - Goat Cheese - Parmesan Cheese

Acorn Chili ★ (V) (GF) 28

Stuffed Vegetable Chili Stew - Peppadew Relish

SOUPS, SALADS & SIDES

Carrot Ginger Soup 5 | 10

Saffron Rice Pilaf 6 | 18

(GF) Chicken and Boerewors Sausage Gumbo 6 | 12

"TCT" Fries 7 | 21

(GF) Greek Salad 7 | 14

Carrot Bredie 6 | 18

Caesar Salad 6 | 12

Sautéed Baby Spinach 6 | 18

Lobster Mac & Cheese 12 | 36

Sweet Potato Fries 8 | 24

CousCous 6 | 18

Five Cheese Potatoes 7 | 21

French Green Beans 6 | 18

Garlic Herb Mushrooms 7 | 21

Brussel Sprouts 8 | 24

Roasted Potatoes 8 | 24

BRUNCH 10:00AM - 3:00PM

Schnitzel & Waffle ★ 26

Belgium Style Waffle - Breaded Chicken Breast - Bacon - Sunny Side Up Egg - Maple Syrup

Crab Cake Benedict 28

Sautéed Spinach - Soft Poached Egg - Hollandaise - Truffle Tater Tots & Fruit

KIDS - 8 YEARS OF AGE OR YOUNGER

Schnitzel Tenders and Fries 22

Breaded Chicken Tenders - Crispy French Fries

Burger 28

Beef Patty - Brioche Bun - Cheddar Cheese - Crispy French Fries