

# Reuben's™

## Starters

### **Fresh Oyster 50 (SQ)**

Large West Coast Oyster, red onion mignonette

### **Loaded Oyster 60 (SQ)**

Large West Coast Oyster topped with sweet & sour nam jim

### **Tuna Tataki 155**

Ponzu gel, miso aioli, nori crisps, ginger-chilli-red onion salsa, sesame

### **Butternut Arancini 125**

Basil crème, sweetcorn puree, local fior de latte mozzarella, sweet corn shoots

### **Chili Salted Squid 140**

Aioli, chilli-lime rock sugar dressing, fragrant baby leaf salad

### **Tempura Prawn 155**

3 tempura prawns, pineapple-chilli-coriander salsa, sweet corn velouté

### **Steak Tartare 155**

Hand chopped beef fillet, tarragon mayo, rocket, capers, parmesan, crispy wonton crackers

### **Caprese Salad 125**

Grilled tomato wedges, tomato fondue sauce, local fior de latte, cherry tomatoes, basil pesto

### **Smoked Springbok Carpaccio 135**

Blue cheese, watermelon, baby leaves, pomegranate and balsamic glaze

### **Tempura Hake 115**

Fragrant baby leaf salad, miso aioli

### **Cucumber Salad 115**

Sweet melon, mint, sesame, hummus, avocado, spicy lemon dressing, chickpea crackers (vegan)

## Mains

### **Josper Roasted Line Fish 345**

Garlic and parsley butter, gnocchi, basil pesto, chilli & pernod crème

### **Seafood Risotto 295**

Lemon and herb risotto, garlic fried prawns, squid, grilled hake, sauce americaine, parmesan

### **Pork Belly 265**

Crispy pancetta, chilli-ginger caramel, pomme puree, seasonal vegetables, pickled red cabbage, cider jus

### **Five Spiced Butternut Risotto 205**

Butternut cubes, chai crème, grana Padano, soy toasted pumpkin seeds

### **Josper Roasted Venison 345**

Fondant potato, blueberry chutney, truffled cauliflower puree, pepper jus

### **Chicken Curry 205**

#### **Add Prawns 75**

Deboned chicken thigh, mild and spicy butter chicken curry, coriander, garlic and cucumber riata, jewelled rice

### **Josper Roasted Beef Fillet 345**

Fondant potato, seasonal vegetables, carrot puree, rosemary bone marrow bordelaise jus

### **Mushroom Gnocchi 235**

Sauteed exotic mushrooms, roasted onion puree, grana Padano

### **Sides**

#### **Pomme puree 55**

#### **Parmesan truffle fries 55**

#### **Spring leaf salad with mustard dressing 55**

### **Desserts**

#### **Dark Chocolate Pave 115**

Salted caramel ganache, coffee sorbet, strawberry crème, hazelnut praline

#### **Grilled Pineapple 105**

Grilled pineapple macerated in chilli syrup, pina colada sorbet, white chocolate and pistachio biscuit

#### **Amarula Panna Cotta 105**

Summer berries, strawberry jelly

#### **Dulce de leche Crème Brulee 105**