

## STARTERS

<p><b>Grilled Calamari in a Spicy Sambal Dressing (100gr)</b> <b>R119</b></p> <p>A perennial al Fiume favourite. Tender Baby Calamari Tubes grilled and served in a spicy Sambal Dressing</p> <p><b>PHS</b></p>	<p><b>Arancini</b> <b>R69</b></p> <p>With Mushrooms, Parmesan and Buffalo Ball Mozzarella with a Truffle-infused Sauce</p> <p><b>VBFC</b></p>	<p><b>Butternut and Celery Soup</b> <b>R59</b></p> <p>With a hint of heat</p> <p><b>Veg GF CS CD</b></p>
<p><b>Tomato Pesto Gnocchi</b> <b>R89</b></p> <p>Potato Dumplings in a creamy Tomato Basil Pesto and Mushroom Sauce</p> <p><b>V</b></p>	<p><b>Quinoa, Chickpea and Lentil Salad</b> <b>R79</b></p> <p>Served on Rocket and Salad Greens with a syrup-infused Vinaigrette</p> <p><b>Veg GF CS SBF</b></p>	<p><b>Sticky Smoked BBQ Chicken and Pineapple Salad</b> <b>R89</b></p> <p>Tossed with Rocket and fresh seasonal Salad Greens</p> <p><b>HS</b></p>
<p><b>Vegan Caprese</b> <b>R89</b></p> <p>Tomato, Tofu, Fresh Basil and Pesto without the Parmesan Cheese</p> <p><b>Veg CN SBF</b></p>	<p><b>Couscous and Ratatouille</b> <b>R79</b></p> <p>Without Eggplant</p> <p><b>Veg</b></p>	<p><b>Chargrilled Seared Smoked Duck Breast Salad</b> <b>R135</b></p> <p>With Sesame Seeds, Mange Tout, Mung Beans, Wild Baby Rocket and Ketjap Mani Dressing</p> <p><b>BF</b></p>

## MAIN COURSE

<p><b>Fillet al Fiume (250gr)</b> <b>R259</b></p> <p>Petite portion available <b>R165</b></p> <p>Our renowned chargrilled and tender Fillet topped with Rocket, Parmesan Shavings and our slowly reduced Balsamic. Served with Mash and seared seasonal Vegetables tossed in Olive Oil and Butter. <b>Recommend rare.</b></p> <p><b>SBF CD CS G</b></p>	<p><b>Green Thai Chicken Curry</b> <b>R119</b></p> <p>Tender and succulent Chicken Breast Strips sautéed in a hot Green Chilli, Coriander and Coconut Milk Sauce. Served with Rice plus our heat-extinguishing Cucumber and Carrot Pickles</p> <p><b>SBF P</b></p>	<p><b>Sustainable Fish of the Week</b> <b>From R125 – R355</b></p> <p>Please ask our Friendly Waitrons</p> <p>Sautéed in Butter with a dollop of Cream, a splash of White Wine and Fresh Lime Juice with Pink Peppercorns. Served with Mash and seared seasonal Vegetables tossed in Olive Oil and Butter</p> <p><b>SBF P AL</b></p>
<p><b>Gorgonzola Gnocchi</b> <b>R135</b></p> <p>Potato Dumplings in a creamy Gorgonzola Sauce</p> <p><b>V G CD</b></p>	<p><b>Curried Lamb Shin (400gr – Bone in)</b> <b>R255</b></p> <p>Hot, delicious Durban-style Curry on the Bone. Slowly cooked until tender. Served with Basmati Rice and Sambals</p> <p><b>SBF</b></p>	<p><b>Gumbo's Chicken</b> <b>R139</b></p> <p>Succulent grilled Breast Skewers in a delicious Afro-Oriental BBQ Sauce. Served on Rice</p> <p><b>CP G P CD</b></p>
<p><b>Twice Cooked Pork Belly</b> <b>R175</b></p> <p>Note this product contains 50% or more fat</p> <p>Accompanied with a coarse Apple, Honey and Chilli Chutney. Served with Mash and seared seasonal Vegetables tossed in Olive Oil and Butter</p> <p><b>SBF HC CP</b></p>	<p><b>Reconstructed Beef Shin Stew with Black Pepper</b> <b>R149</b></p> <p>Served with Mash</p> <p><b>BF SBF HC AL CS</b></p>	<p><b>Lamb Shank</b> <b>R295</b></p> <p>Roasted and simmered in a Cauldron of Root Vegetables flavoured with a hint of Chilli and Thyme, Balsamic and Red Wine and cooked until tender and delicious. Served with Mash and seared seasonal Vegetables tossed in Olive Oil and Butter</p> <p><b>SBF</b></p>

## MAIN COURSE

### Beef Burger (150gr)

R125

Our scrumptious Burgers are all garnished with Lettuce, Tomato, Onion, pickled Cucumber and BBQ Mayo. Grilled and topped with three complimentary toppings - Bacon, Egg and Cheese

CP  
PG

### Grilled Chicken Breast Burger (125gr)

R115

Our scrumptious Burgers are all garnished with Lettuce, Tomato, Onion, pickled Cucumber and BBQ Mayo

CP  
PG

### Linguini con Funghi

R135

Trio of Porcini, Dried Shitake and Brown Mushrooms in a rich, creamy Sauce

CPG  
HC

### Mushrooms a la Ken with Mixed Brown and Wild Rice

R109

Sweated in Olive Oil with Onions, Bell Peppers, Black Pepper and Garlic, then simmered in Coconut Milk

Veg  
GF

### Chickpea and Lentil Curry

R95

Cooked in Coconut Milk and served with mixed Brown and Wild Rice

Veg  
GF

### Three Bean Ginger and Chilli Stirfry

R95

Sautéed with Ginger, Chilli, Onions, Tomatoes, Garlic and Soya, tossed with Lemon and Syrup, and served with mixed Brown and Wild Rice

Veg  
GF

## DESSERT

### Crème Brûlée

R59

Served with an Espresso-infused Lady Biscuit

VG  
CDHS

### Honey and Amaretto-infused Semifreddo

R49

VCD  
CS

### Berry and Chocolate Bread and Butter Pudding

R59

VGHS  
CDHS

### Sticky Carrot Cake

R59

VCD  
CNHS

### Vegan Crumpet

R49

With Maple Syrup and fresh Raspberries

Veg  
HS G

### Hot Choc Brownie

R59

VCD  
CS

## CHAMPAGNE, PROSECCO, METHOD CAP CLASSIQUE & SPARKLING WINES

Pongracz Brut	<b>R395</b>	Pongracz Rosé	<b>R395</b>	De Luca Brut Prosecco	<b>R415</b>
Bottega Prosecco	<b>R575</b>	Robertson Rosé	<b>R195</b>	Moet en Chandon Non-Vintage	<b>R1 540</b>
Veuve Cliquot Non-Vintage	<b>R1 790</b>	Durbanville Hills Demi Sec	<b>R215</b>	Durbanville Hills Sauvignon Blanc	<b>R215</b>
Durbanville Hills Rosé	<b>R215</b>	JC Le Roux Non-Alcoholic	<b>R165</b>	Graham Beck Rosé	<b>R375</b>

## CHENIN BLANC

Jordan Chameleon	<b>R187</b>	Spier	<b>R173</b>	Porcupine Ridge	<b>R165</b>
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## SAUVIGNON BLANC

Porcupine Ridge	<b>R165</b>	Durbanville Hills – Vegan	<b>R198</b>	Darling – House White	<b>R165</b>
Villiera	<b>R248</b>	Spier	<b>R173</b>	Thelema	<b>R288</b>

## CHARDONNAY

Durbanville Hills – Vegan	<b>R198</b>	Fat Bastard	<b>R248</b>	Protea	<b>R187</b>
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## ROSÉ

Nederburg	<b>R155</b>	Protea	<b>R187</b>	Robertson Chapel	<b>R155</b>
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## CABERNET SAUVIGNON

Durbanville Hills – Vegan	<b>R198</b>	Springfield Wholeberry	<b>R445</b>	Flagstone	<b>R225</b>
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## PINOTAGE

Beyerskloof	<b>R248</b>	Durbanville Hills – Vegan	<b>R210</b>	Flagstone (Poetry)	<b>R225</b>
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## SHIRAZ

Durbanville Hills – Vegan	<b>R198</b>	Darling (Black Granite) House Red	<b>R198</b>	KWV	<b>R210</b>
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## MERLOT

KWV	<b>R210</b>	Durbanville Hills – Vegan	<b>R210</b>	Robertson	<b>R173</b>
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## RED WINES WITH A DIFFERENCE

Laborie Merlot/Cabernet Sauvignon	<b>R173</b>	Alto Rouge	<b>R275</b>	Rupert and Rothschild Classique	<b>R448</b>
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