

THE OFFICE

CAPE TOWN . MMXIII

BREAKFAST

THE OFFICE 70-00
*eggs, smoked bacon, pork sausage,
mushrooms, potato hash,
slow roast tomato, toast & preserves*

HEALTH 50-00
*poached eggs, mushrooms,
wilted spinach, avocado*

EGGS ON TOAST 40-00
free range eggs, choice of toast

FRENCH TOAST 45-00
*maple syrup and mascarpone
smoked bacon or summer berries 25-00*

EGGS BENEDICT 65-00
*poached eggs, potato hash
with smoked bacon
or smoked salmon add R10-00*

EGG TORTILLA 55-00
*fine herbs, potato, mushrooms,
peppers, red onion, feta*

STEEL CUT OATS 35-00
creamy oats served with cinnamon & banana

FRUIT SALAD 40-00
seasonal fruit & Greek yoghurt

HOUSE MUESLI 40-00
muesli, berry compote, Greek yoghurt

MORNING PICK ME UPS

FRESH JUICES 30-00
*orange, apple, carrot, pineapple, strawberry
orange & ginger
orange, apple, parsley, ginger, celery
banana, honey, organic yoghurt
carrot, beetroot, apple & celery*

THE OFFICE MARY 40-00
muesli, berry compote, Greek yoghurt

THAI MARY 45-00
seasonal fruit & Greek yoghurt

MIMOSA 40-00
fizz and orange juice

ESPRESSO 15-00 | 20-00
AMERICANO 18-00
CAPPUCCINO 20-00
MACCHIATO 17-00
CAFFE LATTE 22-00
AFFOGATO 35-00
ENGLISH BREAKFAST 19-00
EARL GREY 19-00
CEYLON 20-00
ROOIBOS 17-00
GREEN TEA 20-00
MINT 20-00
CAMOMILE 20-00

Executive Chef - Josua Joubert | Chef de Cuisine - Dominique van der Westhuizen

A 12% gratuity will automatically be added for parties of 8 or more.

Consuming raw or partially cooked meat, seafood, shellfish & dairy may increase risk of illness and may be harmful to pregnant women

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TAPAS

CROQUETAS 60-00

crumbed honey & pecorino béchamel tossed with thyme salt

SESAME GLAZED SHORT RIBS 70-00

slow braised beef ribs, honey & bbq glaze, sesame seeds

FLATBREAD 65-00

please enquire about today's flatbread options

BO SAAM STEAMED BUNS 75-00

pulled pork, shredded beef, spicy prawn, apple kimchi & sticky soy, peanut

STARTERS

CHARGRILLED ASPARAGUS 70-00

seasonal asparagus, miso hollandaise, poached hen's egg

WILD MUSHROOM BRUSCHETTA 60-00

braised pistachios, herb dressing, goat's cheese, house-baked ciabatta

HOUSE TERRINE 65-00

fennel salad, mixed leaves, orange dressing & toasts

CHILLI SALT SQUID 65-00 | 100-00

panko herb crumb, kewpie mayo, baby leaves, spicy lime dressing

TUNA TARTARE 80-00

spicy soy marinated tuna, avocado, eggplant, harissa, cumin mayo

PRAWNS 85.00

seared tiger prawns, goat's cheese & herb tortellini, burnt butter & pine nuts

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BOARDS

CHARCUTERIE 125-00

selection of cured meats, house terrine, parmesan, bocconcini, gherkins, marinated peppers & toasts

MEZZE 95-00

house-made hummus, baba ganoush, halloumi, marinated peppers, olives, & flatbreads

OYSTERS SQ

half or full dozen oysters au natural or spicy lime dressing

CHEESE 125-00

a selection of local & imported cheeses with poached pear, honey, walnuts, hazelnuts & crostini

SALADS & VEGETARIAN

THE OFFICE SALAD 50-00

chopped crisp romaine lettuce, blue cheese, sweet corn, avocado,

tomato, egg, crisp chick peas, croutons, vinaigrette

grilled chicken – R40-00

chilli beef – R40-00

spicy prawn – R50-00

SALMON NICOISE SALAD 85-00

pan seared Norwegian salmon, fine beans, olives, new potatoes,

soft boiled hen's egg, whole grain mustard dressing

BEETROOT SALAD 70-00

roasted beetroot, mixed baby leaf salad, feta, pistachio dressing

EGGPLANT MOUSSAKA 115-00

lentils, ricotta, red pepper coulis

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GRILL, MEAT & POULTRY

Bill Riley grain fed Karan beef served with a choice of side. Larger sizes on certain cuts are available

300g RIBEYE 150-00

225g FILLET 165-00

T-BONE 175-00

THE OFFICE BURGER 95-00

*karan beef & pulled pork burger, mushrooms, bacon jam,
mature cheddar, Hawaiian brioche bun*

SPRING LAMB 160-00

lamb rump, summer vegetables, minted pea puree, lamb jus

DRUNKEN DUCK 145-00

pan roasted duck, red cabbage, wilted spinach, mustard pomme puree, port & cherry jus

SEAFOOD

SEARED TUNA 170-00

sustainable tuna, sesame seed crust, avocado salsa, sushi rice, wasabi, sweet soy reduction

PAN ROASTED SALMON 160-00

Norwegian salmon, new potato, fennel & pomegranate salad, mango salsa

LINE FISH SQ

subject to availability - served with summer vegetables, sautéed potatoes, caper butter

CRAYFISH SQ

subject to availability - grilled and served with three sauces

SEAFOOD PLATTER SQ

subject to availability - crayfish tail, oysters, prawns, calamari, line fish served with three sauces

SAUCES & SIDES

BEARNAISE SAUCE 30-00

MUSHROOM SAUCE 30-00

PARIS BUTTER 30-00

CHIPS 25-00

SPINACH 25-00

POMME PUREE 25-00

SAUTE MUSHROOMS 25-00

STEAMED VEGETABLES 30-00

GREEN SALAD 30-00

ROCKET SALAD 30-00

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DESSERTS

PAN-BAKED COOKIE 70-00

*our signature choc chip cookie, chocolate sauce,
house-made brandy & hazel nut ice cream, cold poached berries*

LIQUID PARFAIT 55-00

vanilla parfait, liquid berry centre, crushed pistachios, honeycomb

CRÈME BRULEE TART 50-00

mixed berries

LEMON CUPCAKE 50-00

lemon curd, meringue

SELECTION OF ICE CREAMS 50-00

please ask for today's selection

CHEESE BOARD 125-00

a selection of local & imported cheeses with poached pear, honey, walnuts, hazelnuts & crostini

LIQUID DESSERTS

VANILLA ESPRESSO SHOT 30-00

espresso shot, vanilla ice cream

GRASSHOPPER 40-00

creme de menthe, creme de cacao, cream

KAHLUA CUP 45-00

Kahlua, creme de cacao, vanilla ice cream

LIQUEUR COFFEE 50-00

Irish, French or Calypso

AFFOGATO 35-00

vanilla ice cream with espresso

COFFEE & TEA

ESPRESSO 15-00 | 20-00

AMERICANO 15-00

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