Skyfall

RESTAURANT & WINE CELLAR

LUNCH MENU

STARTERS

Confit Pork Croquettes — R 110
Confit pork belly, potato purèe and sharp cheddar, shallow-fried in Japanese breadcrumbs and topped with homemade garlic aioli.

Beef Trinchado — R 145
Dry-aged beef in spiced Portuguese sauce, topped with fresh coriander and served with our homemade Parmesan ciabatta bread.

Senses of Carrots — R 110
Char-grilled carrots, honey-roasted baby carrots, red pepper romesco sauce and chimichurri, finished with a Parmesan tuile.

Charred Potato & Smoked Leek Velouté — R 120
A silky roasted potato and smoked leek soup, finished with crispy confit leeks and served with Parmesan toasted crostini.

12-Hour Marinated Tofu — R 145
Grilled marinated tofu served on a crispy rice cake with a sweet Sriracha glaze, charred green beans, toasted sesame seeds and fresh spring onions.

Mediterranean Salad — R 125
Roasted pearl couscous with crispy chickpeas, roasted peppers, wild rocket, confit onions, pea purèe and a fragrant lemon-truffle dressing.

Cauliflower Fritters — R 130
Golden battered cauliflower fritters served with homemade tomato chutney, garlic aioli and a delicate micro-herb salad.

Smoked Lamb — R 165
Lightly smoked lamb rump, char-grilled and served with beetroot pâté and roasted garlic aioli, finished with a Parmesan tuile.

Wood-fired Chicken Lollipops — R 185
Wood-fired, grilled chicken lollipops coated in smoky Sriracha BBQ glaze, accompanied by truffle garlic aioli and finished with pickled jalapeños.

Char-Grilled King Prawns — R 180
Char-grilled king prawns with garlic, red chilli, and grilled lemon, accompanied by roasted baby potatoes, shaved fennel and fresh micro-herbs.

MAINS

Chef's Steak Cut — R 305
28-day dry-aged, veld-reared beef served with smashed baby potatoes, charred green beans, sautèed portobellini mushrooms, goat's cheese and a rich peppercorn demi-glace.

Dargle Valley Pork Belly — R 255
Confit pork belly, roasted butternut purée, sautéed pak choi, mustard cream and origanum fries.

The Skyfall Burger — R 205
Dry-aged 180g beef, buffalo mozzarella, caramelised onions, crispy pancetta, spiced aioli, wild rocket and homemade toasted brioche bun, served with hand-cut Parmesan and truffle fries.

Please Note: We reserve the right to levy a 10% service charge for tables of 8 or more diners (at the discretion of management).
Orders to share are subject to a surcharge of R40. Persons not participating in a meal and no shows will be charged at a fee of R150.

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MAINS

Poached Kingklip — R 395
280g seared kingklip with roasted cauliflower, cauliflower purèe, sautèed prawns and prawn bisque.

24-Hour Marinated Baby Chicken — R 195
24 hour marinated, sous-vide and grilled baby chicken served with pommes purée, sautéed carrots, homemade peri-peri sauce and grilled lemon.

Sous Vide Rack of Lamb — R 405
Sous-vide rack of lamb, flame-finished and accompanied by roasted beetroot, sweet potato purèe, vibrant minted pea purèe, and a rich lamb jus.

King Oyster Mushroom Linguine — R 205
Fresh linguine tossed in a rich plant-based mushroom stroganoff with a creamy coconut reduction, topped with crispy king oyster mushrooms and a crisp tuile.

Curried Tofu Makhani — R 210
Twelve-hour marinated tofu simmered in a fragrant tomato and coconut makhani sauce, served with lentil rice and crispy poppadums.

Confit & Charred Butternut — R 195
Slow-cooked Kashmiri-spiced butternut, confit and flame-charred, served with roasted baby potatoes, minted pea purèe, blistered cocktail tomatoes, a crisp rice cracker and fresh coriander.

DESSERT

Key Lime Cheesecake — R 115
House-baked cheesecake with lemon ice cream, stewed lime and hazelnut crumbs.

Elderflower Panna Cotta — R 90
Elderflower panna cotta with compressed and baked orange, sesame cookie crumble and triple sec sauce.

Seasonal Tarte Tatin — R 85
A classic caramelised seasonal fruit tarte Tatin served with warm vanilla bean ice cream and finished with a crisp almond tuile.

COFFEES

Americano	R 35
Cappuccino	R 40
Irish Coffee	R 95
Kahlúa Coffee	R 85
Amarula Coffee	R 50
Frangelico Coffee	R 95
Irish Dom Pedro	R 90
Amarula Pedro	R 50
Ponchos Pedro	R 80
Frangelico Pedro	R 95
Kahlúa Pedro	R 80

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