



**BREAKFAST 06H30-10H30**  
**LIGHT LUNCH 11H00-15H30**



AURUM

**Dial 0100 to place your order.**  
Tray charge Breakfast | 200 | Tray Charge Lunch | 50

## BREKKIE

7:00H - 11:00H

### HARVEST TABLE | 195

Help yourself to our Daily Range at the Harvest Table  
Choice of Coffee or Juice

### OYSTERS (P) | 185

Served with a Traditional Mignonette Dressing or Plain  
Serving of 4 Oysters

### OAT BOWL

Maple | Chia Seeds | Cinnamon (N) | 70  
Coconut | Mango | Chia Seeds | Maple Syrup (V)(N) | 100

### SMOOTHIE BOWL (N)(V) | 195

Frozen Mixed Berries | Homemade Granola | Seasonal Fruits

### GRANOLA BOWL (N) | 165

Blackberry Compote | Kiwi | Strawberry | Banana | Stone Fruit |  
Homemade Granola | Double Thick Yoghurt | Chia Seeds  
ADD: Matcha | 40

### MEDITERRANEAN LAMB (N) | 145

Guacamole | Nut Dukkah | Pulled Lamb | Harissa |  
Poached Eggs | Choice of Toast

### AURUM EXPRESS BREAKFAST | 205

Eggs | Cherry Tomatoes | Bacon | Choice of Toast  
ADD: Rookworst | 85 | Beef Sausage | 40 | Baby Potatoes | 20 Baked  
Beans | 20

### FLUFFY OMELETTE | 85

3 Eggs or Egg Whites | Choice of Toast  
ADD: Onions | 10 | Roast Peppers | 30 | Tomato | 15  
Cheddar Cheese | 50 | Mozzarella | 50 | Mushroom | 35 |  
Beef Sausage | 40 | Bacon | 45 | Smoked Salmon (P) | 110

### HERBED OMELETTE (P) | 160

Herbed Omelette | Haddock | Salad | Herbed Yoghurt

### THE BAGEL DELIGHT (N) | 145

Halloumi | Pickled Red Onion | Poached Eggs | Cherry Tomatoes |  
Basil Pesto Mayonnaise | Avocado

### ASIAN BENEDICT | 165

Wild Mushrooms | Hollandaise | Bok Choy |  
Sweet Potato Rosti | Teriyaki | Poached Eggs

### CRAYFISH TOAST (P) | 575

(Not Included in Breakfast Inclusive)

Hollandaise | Poached Eggs | Salmon Mousse | Herbed Salad |  
Caviar

### SALMON BENEDICT (P) | 315

(Not Included in Breakfast Inclusive)

Smoked Salmon | Black Forest Ham | Capers | Hollandaise |  
Poached Eggs | Asparagus

## BE DECADENT

### CROFFLE (N) | 120

Chocolate Crèmeux | Cocoa | Cream | Nutella | Coffee

### PLAIN CROISSANT | 70

ADD: Berry Compote | 10 | Whipped Cream | 35 | Cheese | 50

### FRENCH TOAST

Maple | 85

Maple & Bacon | 140

Cherry Compote | Pistachio Custard | Biscoff | 150

Spiced Banana Bread | Chocolate Granola Clusters |  
Coffee Butter | Maple Syrup | Crème Fraiche (N) | 95

## MUNCHIES

11:00H - 15:00H

### BETWEEN BREAD

Choice of Sourdough | Whole Wheat | Rye | White | Ciabatta  
Served with Potato Fries or a Side Salad

White Cheddar | 75

White Cheddar | Tomato | 80

Bacon | White Cheddar | Tomato | 100

Bacon | Lettuce | Tomato | 90

Bacon | White Cheddar | Egg | 125

Roasted Chicken Mayonnaise | Gherkin | 95

### GOURMET SANDWICHES

Choice of Sourdough | Whole Wheat | Rye | White | Ciabatta  
Served with Potato Fries or a Side Salad

### BETROOT | 125

Cranberry & Onion Marmalade | Salsa Verde | Goats Cheese

### MUSHROOM DELIGHT (N) | 130

Balsamic Mushroom | Hazelnut | Feta | Garlic Aioli |  
Baby Spinach

### BRISKET | 210

Red Onion Marmalade | Jus | Brisket | Smoked Mozzarella

### BURGERS & WRAPS

Served with Potato Fries or a Side Salad

### LEO'S BEEF BURGER | 200

Brie | Crisp Bacon | Miso Caramelized Onion |  
Chipotle Mayo | Jalapeño

### CRUMBED CHICKEN BURGER | 140

Buttermilk Chicken | Jalapeño Ranch | Slaw |  
Maple Butter

### VEGETABLE WRAP (V) | 130

Avocado | Halloumi | Seasonal Greens | Chickpea |  
Roasted Cherry Tomatoes

### OSTRICH WRAP | 185

Harissa | Butternut | Danish Feta

### SALADS

### LEO'S SUMMER DELI SALAD (N) | 170

VEG OPTION | 90

Sundried Tomato | CousCous | Seasonal Greens |  
Danish Feta | Sirloin | Cherry Tomatoes |  
Creamy Basil Vinaigrette | Red Onions | Chickpea | Olives

### TERIYAKI CHICKEN SALAD (N) | 220

Chicken | Fine Beans | Wild Mushroom | Brie |  
Stone Fruit | Pecan

### DEEP SEA DIVING | 170

Seasonal Greens | Anchovy | Chili Crouton |  
Citrus Caesar Dressing | Radish | Avocado

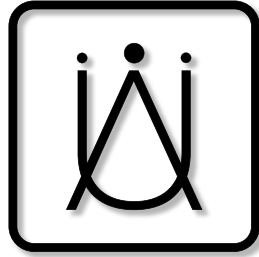
### TRUFFLE PASTA | 350

Roast Peppers | Beef Fillet | Penne Pasta | Basil | Truffle Oil

V | Vegetarian P | Pescatarian VG | Vegan N | Contains Nuts/Seeds

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# AURUM

WINTER'26

**LUNCH 12H00- 16H30**  
**DINNER 18H00 -21H30**



AURUM

**Dial 0100 to place your order.**  
Tray charge | 50

# APPETISERS

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## SOUP DE JOUR | 195

Cream of Curried Carrot | Ginger | Seared Scallop

## CHIPOTLE OCTOPUS | 270

AURUM Mazavaroo | Kalamansi | Citrus

## CALAMARI (N) | 180

Zucchini Spaghetti | Pine Nut | Armando Aioli | Lime

## SEARED KUDU LOIN | 160

Cape Malay Crema | Charred Onion | Apricot

## SALDANHA BAY OYSTERS (P) | 280

*4 oysters per portion*

Champagne Granita | Lemon Pearls

## MUSHROOM TEXTURES (V) | 145

Twice Baked Soufflé | Parmigiano Reggiano | Truffle

## BEEF CARPACCIO (N) | 225

Mustard Crème | Almond Porcini Dust | Teriyaki | Pickled Beetroot

## GRAVLAX | 200

Beetroot | Salmon | Avocado | Lemon Pearls

## BEETROOT MEDLEY (V)(N) | 175

Goat's Cheese | Pistachio | Apple Chutney | Maple Vinaigrette

## PRAWN (P) | 180

Clam Chowder | Ginger | Grilled Gochujang Prawn

# GARDEN GREENS

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## AURUM HOUSE SALAD (V)(N) | 145

Danish Feta | Cherry Tomato | Red Onion | Cucumber | Kalamata Olive | Toasted Pumpkin & Flax Seed | Basil | Balsamic Dressing  
ADD: Beef Rump | 130

## TIDES OF THE OCEAN (P) | 230

Sardine | Anchovy | Peppadew | Parmigiano Reggiano | Quail Egg | Kalamata Olive | Seasonal Greens

## LATKE CAESAR SALAD (V) | 155

Soft Boiled Egg | Caper | Artichoke | Zucchini | Parmigiano Reggiano | Chickpea  
ADD: White Anchovy (P) | 70

## PRAWN CHIPOTLE SALAD(N) | 270

Avocado | Strawberry | Coconut | Peanut | Seasonal Greens | Strawberry Ginger Dressing

# PASTA & RISOTTI

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## LAMB RAGU | 425

Spanish Spiced Lamb | Pappardelle | Exotic Mushrooms | Fior Di Latte Mozzarella | Pancetta

## AGLIO e OLIO con PEPERONCINO e GAMBERI (P) | 250

### ALT VEGAN | 130

Linguine | Garlic | Olive Oil | Red Chilli | Prawn Tails | Italian Parsley | Parmigiano Reggiano

## CHICKEN | 315

### ALT VEGAN | 260

Shrimp | Rigatoni | Free Range Chicken | Halloumi | Avocado Salsa | Parmigiano Reggiano

## PENNE FILETTO | 330

Beef Fillet | Tomato | Harissa

## OXTAIL RISOTTO | 310

Oxtail | Edamame Bean | Exotic Mushroom | Mangetout

## PRAWN RISOTTO (P) | 310

Arborio | Prawn Tails | Cherry Tomato | Shellfish Broth | Beurre Blanc | Herb Oil

## FRUTTI di MARE (P)(ALC) | 380

Linguine | Prawn Tails | White Clams | West Coast Mussels | Calamari | Cherry Tomato | White Wine | Basil

## FIORITURA RISOTTO (V) | 235

### VEGAN ALT | 180

Corn | Fennel Barigoule | Edamame | Confit Tomato | Parmigiano Reggiano

V | Vegetarian P | Pescatarian VG | Vegan N | Contains Nuts/Seeds ALC | Alcohol

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# MAINS

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## **BEEF FILLET | 470**

Oxtail Ragu | Exotic Mushroom | Potato |  
Madagascan Pepper Jus

## **DRY-AGED PRIMAL ON THE BONE | SQ**

*Please enquire with your server*

*Served with a side & sauce of your choice*

A weekly selection of Prime Dry-Aged Beef on the bone

## **WAGYU SIRLOIN | 300g | 1550**

*Served with a side & sauce of your choice*

Parmigiano Reggiano | Rosemary Butter

## **WAGYU RIBEYE | 300g | 1650**

*Served with a side & sauce of your choice*

Parmigiano Reggiano | Rosemary Butter

ADD: Lobster Tail | 380

## **HONEY GLAZED PORK BELLY (N) | 275**

Blackcurrant | Hazelnut | Pear

## **LAMB SHANK | 450**

Creamy Barley | Sautéed Young Vegetables

## **KUDU LOIN (N)(ALC) | 460**

Sweet Potato Gratin | Mushroom Dust |

Root Vegetables | Smoked Cherries

## **CHICHEN & LANGOUSTINE | 610**

Curried Artichoke | Spinach Ragout | Parmigiano Reggiano

## **DUCK (N) | 370**

Barley | Pistachio Dukkan | Apricot Mostarda

## **QUAIL | 420**

Spätzle | Exotic Mushroom | Jus

## **OSTRICH FILLET | 280**

Juniper | Beetroot | Cauliflower | Risotto Croquette

## **LOCALLY SOURCED LINEFISH (P)(N) | 415**

Brussel Sprout | Gnocchi | Forest Mushroom | Squid Heads

## **SALMON (P) | 350**

Beetroot | Ratatouille Mousseline |

Horseradish Beurre Blanc

## **SEAFOOD FOR 2 (P) | 1285**

Shellfish Risotto | Calamari | Horseradish Crema |

Roasted Linefish | Charred Vegetables

## **LOBSTER THERMIDOR (P) | 535**

Roasted Capsicum | Lime | Gruyère | Potato

## **GRATIN DE PATATES DOUCES (V) | 330**

Curried Artichoke Velouté | Vegetable Antipasti |

Kalamata Olive | Exotic Mushroom

# SIDES & SAUCES

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AURUM Fries | 65

AURUM Truffle Fries | Truffle Mayonnaise | 95

Sweet Potato Fries | Rosemary Salt | 75

Potato Purée | Butter | Crispy Potato | 60

AURUM House Salad (V)(N) | 80

Sautéed Young Vegetables | Crispy Onion | 85

AURUM Spinach | 80

Risotto Bianco | Parmigiano Reggiano | Herb Butter | 90

Porcini & Truffle | 50

Madagascan Pepper Jus | 55

Cherry Jus | 55

Juniper Jus | 55

Horseradish Crema | 80

# DESSERTS

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## **GUINNESS STOUT S'MORE | 140**

Chocolate Delice | Amarula | Feullitine

## **STICKY GINGER PUDDING (N) | 165**

Pear | Orange Bitters Ice Cream | Almond Citrus Streusel

## **AURUM CHEESECAKE (N) | 135**

Coffee | Caramel | Hazelnut | Date

## **ROYAL CRUMBLE (VE) | 95**

Earl Grey | Ginger | Citrus

## **RHUBARB AND STRAWBERRY | 115**

White Chocolate | Honeycomb

## **BREAD & BUTTER PUDDING (N) | 195**

*To Share*

Banana | Cinnamon | Chai | Pumpkin Seed

# FROZEN TREATS

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## **AURUM GELATO 1 Scoop | 40 2 Scoops | 70**

Mint Chocolate | Marsala Cranberry | Vanilla (VE) |

Walnut Salted Caramel (N)

## **AURUM SORBET(VE) 1 Scoop | 40 2 Scoops | 70**

*Please enquire with your server for Sorbet of the day.*

V | Vegetarian P | Pescatarian VG | Vegan N | Contains Nuts/Seeds ALC | Alcohol

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## PIZZA 12H00-21H30

### SANDWICHES

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Served on a choice of Ciabatta / Sourdough / Rye Bread

Served with AURUM Fries or AURUM House Salad

#### **THE RUSTY ANCHOR | 190**

Beef Short Rib | Emmental | Pickles | Guinness Butter | Mustard Mayonnaise | Caramelized Onion

#### **THE BRINY BIRD | 170**

Chakalaka | Roast Capsicum | Danish Feta | Tzatziki | Coriander Pesto

#### **VEGETABLE HARVEST (N) | 160**

Mint Chimichurri | Grilled Aubergine | Roast Capsicum Pesto | Cherry Tomato  
Halloumi | Black Garlic Mayonnaise |

#### **AURUM BEEF BURGER | 215**

Remoulade | Avocado | Cherry Tomato | Onion Rings | Chevin Goat's Cheese | Seasonal Greens

#### **AURUM STEAKROLL | 180**

Beef Rump | Peri-Peri | Red Onion | White Cheddar | Harissa Mayonnaise | Avocado

#### **AURUM CLUB SANDWICH | 180**

Bacon | Egg | Chicken Fillet | Harissa Mayonnaise

### PIZZETTA BIANCO

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GLUTEN FREE BASE AVAILABLE | +45

#### **OLIVE & SUNDRIED TOMATO (V) | 145**

Mozzarella | Rocket | Kalamata Olive | Danish Feta | Sundried Tomato

#### **BLACK BEARDS TREASURE (N) | 180**

Black Forest Ham | Hazelnut | Pecorino | Exotic Mushroom | Smoked Mozzarella

#### **THE BRAISED BARGE (N) | 180**

Oxtail Ragù | Harissa | Mozzarella | Basil Pesto | Baby Marrow

### PIZZA NEAPOLITAN

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GLUTEN FREE BASE AVAILABLE | +45

#### **THE GIANT SKIFF | 240**

Crushed Tomato | Ostrich Fillet | Rocket | Danish Feta | Red Onion Marmalade | Balsamic Glaze

#### **PUTTANESCA PECHE | 245**

Crushed Tomato | Kalamata Olive | Mozzarella | Caper | White Anchovy | Red Onion

#### **LA BARBAROSSA (V) | 195**

Crushed Tomato | Bocconcini | Mozzarella | Basil | Parmesan | Cherry Tomato

#### **THE LATIN PIG (N) | 230**

Mortadella | Danish Feta | Pecorino | Basil Pistachio Pesto | Chilli Oil | Red Onion | Mozzarella

#### **SMOKED CHICKEN | 170**

Chicken | Smoked Mozzarella | Red Onion | Coriander 'Chutney' | Crème Fraîche

#### **BRAISED LAMB | 220**

Lamb | Crushed Tomato | Fior Di Latte Mozzarella | Danish Feta | Garlic | Tzatziki

#### **SWEET CHILLI CHICKEN | 225**

Crushed Tomato | Roasted Capsicum | Fior Di Latte Mozzarella | OCTO Sweet Chilli Chicken | Avocado

#### **PEPPERONI | 215**

Pepperoni | Crushed Tomato | Red Chilli | Mozzarella | Bacon

#### **CHORIZO | 215**

Bacon | Crushed Tomato | Goat's Cheese Feta | Red Onion | Chorizo | Avocado

#### **FIERY FILLET FIESTA | 225**

Beef Fillet | Capsicum | Peppadew | Mozzarella | Red Onion

V | Vegetarian P | Pescatarian VG | Vegan N | Contains Nuts/Seeds ALC | Alcohol

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# BEVERAGES

FRUIT JUICES	Orange   Pineapple   Mango   Strawberry   Cranberry   Apple 300ml <b>42</b>	COLD BEVERAGES	Local Mineral Water Still 350ml <b>37</b>	ALCOHOLIC BEVERAGES	Heineken® <b>58</b>	
	Dates   Honey   Banana   Vanilla   Frozen Yoghurt <b>75</b>		Local Mineral Water Sparkling 350ml <b>37</b>		Heineken® Silver <b>58</b>	
	Mango   Strawberry   Pineapple   Frozen Yoghurt   Raspberries <b>78</b>		Local Mineral Water Still 750ml <b>75</b>		Windhoek Draught 440ml <b>58</b>	
AURUM SMOOTHIES	Peanut Butter(N)   Banana   Cacao   Frozen Yoghurt   Almond Milk(N)   Granola <b>85</b>	Local Mineral Water Sparkling 750ml <b>75</b>	Acqua Panna 250ml <b>60</b>	Windhoek Lager 440ml <b>58</b>	Amstel Lager <b>58</b>	
	GROUND ONE COFFEES	Ristretto <b>20</b>	Acqua Panna 750ml <b>108</b>	S.Pellegrino 250ml <b>60</b>	Carling Black Label <b>50</b>	Castle Lager <b>50</b>
		Single Espresso <b>34</b>	S.Pellegrino 750ml <b>108</b>	Appletiser 300ml <b>50</b>	Castle Lite <b>50</b>	Bomb Squad Draught 500ml <b>105</b>
Americano <b>38</b>		Appetiser 300ml <b>50</b>	Grapetiser 300ml <b>50</b>	Jack Black IPA 340ml <b>75</b>	Jack Black Lager 340ml <b>68</b>	
MILK OPTIONS	Almond Milk (N) <b>+14</b>	Local Sodas 300ml <b>38</b>	Fitch & Leeds <b>32</b>	Corona <b>65</b>	Sol <b>65</b>	
	Soy Milk <b>+14</b>	Fitch & Leeds Bespoke Mixers 200ml <b>32</b>	Cordials <b>28</b>	Stella Artois <b>58</b>	Savanna Dry <b>65</b>	
	HOT BEVERAGES	Hot Chocolate <b>46</b>	Bos Iced Tea 330ml <b>50</b>	Bos Iced Tea 330ml Lemon Peach Berry <b>50</b>	Savanna Lite <b>65</b>	DRAUGHT ON TAP
White Hot Chocolate <b>46</b>		Rock Shandy <b>62</b>	Rock Shandy Lemonade   Soda   Bitters <b>62</b>	500ml Heineken® <b>70</b>		
Rooibos Cappuccino <b>46</b>		Steelworks <b>62</b>	Steelworks Bitters   Lemon   Kola   Soda   Ginger Ale   Tonic <b>62</b>	Castle Lite <b>60</b>		
Spiced Turmeric Latte <b>50</b>	Red Bull Energy Drink <b>65</b>	Red Bull Energy Drink <b>65</b>	Leffe Blonde <b>70</b>	Stella Artois <b>65</b>		
Spiced Chai Latte <b>48</b>	Red Bull Sugarfree <b>65</b>	Red Bull Sugarfree <b>65</b>	Red Bull Red Edition <b>65</b>	Red Bull Apricot Edition <b>65</b>	NON-ALCOHOLIC	
LUXURY TEAS	FOR 1   <b>44</b> FOR 2   <b>78</b>	FOR 1   <b>44</b> FOR 2   <b>78</b>	FOR 1   <b>44</b> FOR 2   <b>78</b>	Heineken® 0.0 <b>60</b>		
	<b>BLACK TEA</b>	<b>BLACK TEA</b>	<b>BLACK TEA</b>	Savanna 0.0 <b>60</b>		
	English Breakfast	English Breakfast	English Breakfast	Allure Sparkling Wine 750ml <b>465</b>		
Earl Grey	Earl Grey	Earl Grey	NON-ALCOHOLIC COCKTAILS	TROPICAL SUNRISE <b>75</b>		
Darjeeling	Darjeeling	Darjeeling			Mango   Orange   Lemon   Honey Syrup   Lemonade	
<b>GREEN TEA</b>	<b>GREEN TEA</b>	<b>GREEN TEA</b>			<b>LEMON BERRY SELTZER</b> <b>75</b>	
Moroccan Mint	Moroccan Mint	Moroccan Mint	Raspberry   Lemon Juice   Soda	<b>GREEN HOUSE EFFECT</b> <b>75</b>		
Green Dragon	Green Dragon	Green Dragon	Cloudy Apple   Pine   Lemon   Agave   Cucumber   Soda	<b>APRICOT LIME MOCKJITO</b> <b>80</b>		
<b>HERBAL INFUSION</b>	<b>HERBAL INFUSION</b>	<b>HERBAL INFUSION</b>	Apricot   Orange   Lime   Mint	<b>URBAN BREEZE</b> <b>80</b>		
Rooibos Cream Orange	Rooibos Cream Orange	Rooibos Cream Orange	Butterfly Pea   Ginger   Lemon   Dry lemon			
Lemon Fresh	Lemon Fresh	Lemon Fresh				
Fruity Chamomile	Fruity Chamomile	Fruity Chamomile				



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