THE SALT ROAD
ATLANTIC SEABOARD

A Journey Through Time, Taste & Memory

Every great story has an origin. Ours begins with a journey between Craig Cormack and Beau du Toit, 2 Chef's brought together by a shared passion and a fascination with something that has been part of our world since the beginning of time: **Salt**.

The Salt story is one of discovery, passion, memories and a journey that continues to evolve. It is a story that has travelled through time, shaped by experiences, inspired by people and brought to life through food. For centuries, salt has been one of the most extraordinary minerals on earth. Essential to life, fundamental to cooking and present in every culture, yet so often taken for granted. We chose to look at it differently. To celebrate it, explore it, challenge it and, most importantly, give it the recognition it deserves.

And so, our journey continues.

Welcome to SALT Atlantic Seaboard, our new chapter at the iconic Peninsula All-Suite Hotel in Sea Point.

This nostalgic menu is an invitation to travel with us. To look back at where the story began, revisit the memories and experiences that shaped us, celebrate where we are today and embrace the possibilities of what lies ahead. Through every dish, every flavour and every experience, we hope to share a little piece of our journey with you. Because for us, salt is more than an ingredient. It is our inspiration, our passion and the very essence of everything we do. Everything we think, everything we create and everything we cook comes back to one extraordinary mineral.

Salt is our story. This is our journey. And tonight, we'd love you to be part of it.

We hope you enjoy travelling the Salt Road with us.

BON APPÉTIT!

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STARTERS

Linefish Ceviche
Tiger's milk, pineapple, mango, coriander and aioli.
Salt story: Desert salt seasons the fish before the bright citrus dressing.

Confit Chicken and Prawn Satay
Chicken liver parfait and spring onion dressing.
Salt story: Seasoned with salt and gently cooked in fat, confit has its roots in traditional preservation.

Beef Carpaccio
Tomato marinade, kala namak aioli, tempura anchovy, poached egg, parmesan and baby leaves.
Salt story: Salt-preserved anchovy brings savoury depth; kala namak adds its distinctive egg-like character.

Wes-Kus Bokkom Salad
Bokkoms, avocado, pomegranate, smoked paprika emulsion, olive oil croûtes and baby lettuce.
Salt story: Harders, salt-brined and air-dried: the West Coast's fish biltong.

MAINS

Seared Local Linefish
Fish brandade, mussels, pea purée, light curry cream, lava tuile, grissini and micro leaves.
Salt story: Brandade draws on the Provençal tradition of combining salt cod with potato and olive oil.

Salt-Baked Lamb Shoulder
Cumin-carrot purée, black garlic gel, fermented ratatouille, pommes dauphine and lamb jus.
Salt story: A desert-salt crust encloses the shoulder as it cooks, gently seasoning the meat.

Crown-Roasted Chicken
Sweet potato fondant, cumin-carrot purée, dukkah aubergine, asparagus and mushroom jus.
Salt story: Dry-brined with salt, then air-dried for deeply seasoned meat and crisp skin.

Grilled Beef Fillet
Hasselback beetroot, black garlic purée, miso skordalia, sauce Robert, Provençal green bean bundles and arancini.
Salt story: Fermented miso brings saltiness, mellow sweetness and savoury depth to the skordalia.

Oryx Salt-Baked Celeriac
Potato gnocchi, oyster mushrooms, cultured brown butter, pickled apple and celery leaves.
Salt story: An Oryx salt crust traps steam around the celeriac, cooking it gently in its own moisture.

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DESSERTS

Caramel Budino
Salted caramel sauce, caramelised popcorn, fudge ice cream, honeycomb, pliable chocolate and a delicate dentelle.
Salt story: Salt sharpens the caramel flavour and balances its sweetness.

Vanilla Bean Panna Cotta
Churros, coulis, fermented spanspek and Hawaiian black lava salt.
Salt story: Black lava salt adds a striking contrast and a savoury finish.

Salted Peanut and Chocolate Mousse
Roasted banana, banana purée and house-made toasted sesame ice cream.
Salt story: Salt brings the roasted peanut and chocolate flavours into focus.

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WINE LIST

Collaboráre Sauvignon Blanc

Collaboráre Red

Collaboráre Brut (Prosecco)

Collaboráre Rosé

Méthode Cap Classique
Allée Bleue
Graham Beck
Bubbly
Zevenwacht Z Collection Blanc de Blanc 2025

Sauvignon Blanc
Rikus Neethling Sauvignon Blanc
De Grendel
La Petite Ferme
Webersburg
Z Collection Sauv Blanc 2025
Fryers Cove Bamboesbaai 2023

Chenin Blanc
Mulderbosch
Babylonstoren
Wellington Wines La Cave
Pilgrim Chenin Blanc, 2025
Post House wines, Stamp of Chenin, 2023
Salt Old Vine

Chardonnay
Dr Goodvine Mother's Little Helper
Allée Bleue Blue Owl
De Wetshof Limestone Hill
Chamonix Unwooded Chardonnay

Rosé
Louisvale Rosé
La Petite Grenache
Babylonstoren Mourvèdre Rosé
Peter Ffalke Blanc de Noir

Merlot
Louisvale Merlot
De Wetshof
De Grendel

Cabernet Sauvignon
Kanonkop Kadette
Painted Wolf
Wellington Wines La Cave
Zevenwacht Estate Cabernet 2024

Syrah
Dr Goodvine Matters of the Heart

Shiraz
Painted Wolf
Tokara

Pinotage
Allée Bleue
Beyerskloof Reserve

Red Blend
Rikus Neethling
Charmonix Rouge
Webersburg Bastiaan Blend
Creative block 5, Bordeaux blend

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BEVERAGES

Beers
Castle Lite – R46
Corona – R57
Corona Zero – R57
Devil's Peak First Light – R52
Devil's Peak Lager – R63
Fokof Lager – R65
Heineken – R54

Ciders
Hunter's Dry – R54
IPA Blockhouse – R65
Savannah Non-alcoholic – R59
Savanna Dry – R60
Savanna Lite – R60
Windhoek Draught – R60

Soft Drinks
(Please ask your waitron for selection)
200ml – R29
330ml – R38
Appletiser – R53
Grapetiser – R53
Red Bull – R60
Bos Ice Tea (Lemon Or Peach) – R45
Tomato Cocktail – R45
Schweppes Pink Tonic – R29
Schweppes Tonic – R29
Schweppes Sugar Free Tonic – R29
Rock Shandy – R45
Assorted Juices – R25
Still & Sparkling Water 500ml – R30
Still & Sparkling Water 1L – R49