ELEVEN
TRIBES

WINTER LUNCH MENU

Eleven nations, one table where heritage, flavour and hospitality unite.

SMALL SHARING PLATE

Flame – Grilled Lamb Belly Skewer | R200
Lamb belly skewer with romesco sauce, garlic focaccia, rocket & Moroccan herb oil.

Black Open Half Shell Taco | R195
Soft- shell taco with chipotle- honey chicken, bacon and guacamole.

Green Open Half Taco | R200
Soft- shell taco with panko prawns, mango salsas and sriracha mayonnaise.

Fried Chicken | R185
Buttermilk- battered chicken thigh strips served with pineapple salsa, hashbrown chips and garlic- truffle aioli.

West Coast Oysters | R180
Fresh oysters topped with Thai Nam Jim mignonette, ostrich carpaccio, lemon curd, lumpfish roe and dill oil.

Bobotie Empanadas | R200
Crispy fried empanadas filled with traditional bobotie mince and sweet corn, served with jalapeno aji Verde.

PASTA FAVOURITES

Seafood Angel Hair Pasta | R210
Angel hair pasta with prawn, calamari, mussels, clams, capers and parmesan in a tomato red wine butter sauce or garlic emulsion.

Oxtail Ragu | R285
Slow- braised oxtail on pappardelle with shitake mushrooms, truffle cream and parmesan.

Basil Pesto | R160
Spaghetti tossed with basil pesto, cherry tomatoes, fresh basil, capers, bocconcini and parmesan shavings.

Chicken & Avocado Polo | R185
Chicken fillet, avocado, fresh coriander and mixed bell peppers in a creamy sauce served with penne pasta.

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IN- BETWEENS

Salmon on Rye Open Sandwich | R95
Smoked salmon, labneh, pickled cucumber and caperberries served with shoestring fries.

Avocado on Sourdough | R90
Poached eggs, bacon, avocado and confit tomatoes served with shoestring fries.

Savoury Waffle | R89
Bacon, scrambled eggs and melted cheese on a savoury waffle with fries

Midlands Cheese Board | R260
A curated selection of artisanal cheeses, preserves and crackers.

Gourmet Double Cheeseburger | R195
Choice of beef or chicken patty with English mustard, tomato-onion relish, cheddar cheese, gherkins, slaw, onion rings and chips.

FROM THE OVEN PIZZA

Margherita Pizza | R155
Napolitana base with smoked mozzarella, bocconcini, sliced tomatoes and basil pesto.

Black Sheep Pizza | R200
Roasted garlic paste, lamb korma, fresh coriander and mint yoghurt.

Boerewors & Green Pepper Pizza | R180
Napolitana sauce, grilled boerewors, roasted green peppers and shaved parmesan.

Tropicana Chicken Pizza | R175
BBQ sauce, BBQ chicken, pineapple, caramelised onions and Black Forest ham.

Extra Toppings:
Avocado R30 • Feta R25 • Calamata Olives R30 • Mushrooms R25 • Grilled Prawn Meat R40 • Salami R30

POTS & PANS

Fisherman's Battered Fish & Chips | R220
Golden battered hake served with thick-cut salt and vinegar chips, onion rings, pea puree and tartare sauce.

Tomato & Olive Tart | R120
Puff pastry topped with confit tomatoes, peppers, olives, brie, artichokes and aubergine.

Chicken & Prawn Curry | R220
Cape Malay inspired chicken and prawn curry served with rice, roti, papadum and sambals.

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OPEN FLAME GRILLS

300g Steak of the Day | R390
Daily butchers selection grilled over open flame and served with house chips or mash, truffle salt and your choice of sauce: Mushroom, Pepper, Umqombothi beer & Garlic and herb butter sauce.

Meat Platter (Sharing) | R500
Beef rashers, pinwheel boerewors, chicken winglets, beef ribs, lamb shoulder chops and bone marrow served with salsa, chips or paptart and peri peri or BBQ sauce.

Flame Grilled Peri-Peri Half Chicken | R285
Deboned half chicken flame grilled and basted with homemade peri-peri sauce, served with rustic chips and side salad.

Whole Baked Snapper & Prawns (Sharing) | R580
Cape Malay inspired chicken and prawn curry served with rice, roti, papadum and sambals.

DESSERTS

Drie Vriende | R79
A trio of house made ice cream, salt caramel, peanut butter and peppermint Oreo, finished with chocolate crumble and butterscotch sauce.

Rocky Road Slice | R110
Chocolate, marshmallows, raspberries, macadamias, honeycomb and white chocolate sauce.

Cake of the Day | R99
Please ask your server for today's selection.