utopia
DINING ELEVATED

STARTERS

Fresh Oysters R 45
Naturel

Granny Smith apple, miso paste, lime zest, R 45
lime juice accompaniment

Fried Lamb Chops R 168
Parmesan crumbed lamb cutlets
with Muhammara

Spicy Mussel Pot R 152
Harissa half-shell mussels in a spicy
tomato broth

Burrata R 195
Burrata cheese, glazed butternut, chilli
pecan nuts and glühwein gel

Bhajis R 125
Cauliflower and onion bhajis, cumin crust,
tamarind and olive chutney,
toasted almond flakes and coriander leaves

Beef Arancini R 150
Arancini, slow cooked beef,
mozzarella and jus

Kofta R 120
Mini Kofta served with home-made
pita and sumac onions

Prices subject to change

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Sauté Prawns R 165
Sauté prawns, spicy tomato broth, sun blushed tomato, capers, tobiko and jalapeno

Grilled Calamari R 165
Calamari, paprika dressing, burnt orange gel, red pepper hummus

Fish Cake R 125
Fish cake, Italian spicing, skordalia and crispy kale

Couscous Salad R 135
Couscous salad, roasted root vegetables, wild rocket, baby beets, Feta mousse and spiced dressing

Chunky Horiatiki Salad R 135
Classic Greek village salad: cucumber, tomato, red pepper, capers, calamata, Feta and tomato vinaigrette

Peruvian Cobb Salad R 165
Chicken thighs, cucumber, corn, onion, peppers, Feta, egg, avo mousse

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MAINS

Steaks

FILLET (250g) R 425

SIRLOIN (350g) R 375

RIBEYE (400g) R 510

CHEFS CUT SQ
A specialist cut, 1kg+ for sharing,
2 sides, 2 sauces

Seafood Platter to Share SQ
Linefish, prawns, whole crayfish, mussels,
calamari, oysters served with
2 sides and 2 sauces of your choice

Fresh Line Fish R 360
With white cannellini bean cassoulet,
lemon gel, lemon garlic butter

Aubergine Schnitzel (V) R 210
With Parmesan crumb, Romesco Napoletana,
lemon aioli, toasted nuts and jalapeno

Grilled Prawns R 410
Served either peri- peri or lemon & garlic
and a side

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Cauliflower Steak (V) R 185
Harissa basted, red pepper chimichurri, baby marrow spaghetti and spiced carrot puree

LAMB SHANK R 420
Served with smoked mash potatoes, red wine and brandy tomato jus and root vegetables

Pulled Lamb Amatriciana R 320
Radiatore pasta, beef macon, olives, chilli relish, Gorgonzola

Chicken Supreme R 225
Brined for juiceyness, potato gnocchi, charred corn succotash

Crayfish Linguini R 560
Crayfish tails, arrabiata, sauce, tobiko, lemon gel, fried basil

Beef and Milk Stout Pot Pie R 225
Braised beef in milk stout and bone marrow jus pot pie

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SIDES

R 65

Rustic fries
Buttered Linguini
Gnocchi
Horiatiki Salad
Couscous
Smoked Mash Potatoes
Vegetable medley

SAUCES

R 60

Garlic lemon butter
Café Mushroom sauce
Pepper sauce
Bone marrow jus
Romesco Napoletana
Lamb jus

DESSERTS

Trio of Profiteroles R 136
Lemon curd, cherry mascarpone, and
Peppermint Crisp caramel

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DINING ELEVATED

Death by Chocolate R 160
Gooey triple chocolate brownie, hazelnut caramel and hot chocolate Anglaise

Tiramisu R 136
Genoise sponge, orange coffee soak, Disaronno coffee gelee and dark chocolate

Tipsy Tart R 126
With Chantilly cream and Rooibos poached pear

Chocolate Volcano R 145
White chocolate pistachio fondant

Basque Cheesecake R 175
With fruit coulis

Assorted Ice Creams and Sorbets (per scoop) R 40
Enquire with your waiter regarding flavour availablity

Prices subject to change