



Welcome to the Grande Roche

A place to celebrate life for almost any occasion

LUNCH & DINNER MENU

Starters...

Pork Pot Sticker - <i>Chili and Sesame Dressing</i>	130
West Coast Mussels - <i>Potato Pave, Smoked Oyster Cream, Onion Crunch, Roast Eggplant</i>	135
Cured Salmon Trout - <i>Apple and Kohlrabi Slaw, Naartjie Chutney, Goats Milk Cream</i>	145
Citrus Cured Tuna - <i>Pickled Cucumber, Passion Fruit, Aguachile Dressing</i>	155
Buffalo Mozzarella - <i>Oven Dried Tomatoes & Olives, Fennel Jam, Basil</i>	165
Pea and Mint Ricotta Agnolotti - <i>Lemon and Caper R, Crispy Basil</i>	145

Mains...

Free Range Beef - <i>Prime Cut and Flatrib, Celeriac Pave, Roast Baby Carrots, Horseradish</i>	265
Sweet Carrot Risotto - <i>Charred Corn, Spiced Hazelnuts, Crème Fraiche</i>	180
Roast Line Fish - <i>Caramelised Baby Gem Lettuce, Preserved Lemon & Bokkom Nage</i>	220
Grilled Lamb - <i>Pickled Baby Leeks, Baby Marrow & Mint</i>	250
Slow Roast Pork Belly - <i>Beurre Noisette Baked Cauliflower, Apple Cider Nage</i>	220
Coffee Spiced Impala Loin - <i>Roast Baby Cabbage, Pickled Blueberries, Blue Cheese</i>	260
Roast Chicken, Prawns, Mushroom, Sweet Corn Shoots, Tarragon	260

Dessert...

Crème Brûlée - <i>Caramel Macaroons</i>	110
Baked Chocolate - <i>Tonka Bean and White Chocolate</i>	125
Strawberry Paté Bomb - <i>Poached Rhubarb, Blueberry Crumble</i>	115

Please note - **10% gratuity** will be added to tables of 8 or more.

Menu and pricing subject to change.

Allergens: Items on the menu may contain traces of allergens, including, but not limited to nuts, shellfish, soy products, eggs, dairy and wheat. The list of allergens can be adapted to suit each individual menu item and care should be taken to the use of different products containing allergens other than those mentioned.