

SKYE

DECK · DINING · ROOFBAR

This menu is a little tongue in cheek, a little refined and a little edgy... perfect for sharing. The inspiration with this menu is to indulge in a selection of plates to share; to experience the variety Cape Town has to offer.

S H A R I N G P L A T E S

Whipped brie salad R130

Whipped brie cheese, caramelized pear, apple spheres, strawberry consommé, micro & rocket salad white truffle oil

Marinated beef and miso aubergine salad R130

Marinated fillet of beef strips, miso-yaki grilled aubergine, scorched baby corn, slow roasted tomato, baby spinach, Thai dressing and parmesan shavings

Ocean tempura R120

Prawn tempura, curried mussel fritter, line fish goujons, Jalapeno aioli, marinated spring onion and fennel salad

On a roll slider board R120

choice of 2:
Fontina cheese & beef
Fried chicken a roasted onion Aioli
Pulled pork and slaw

Confit duck pancake R160

Fresh confit duck pancakes with homemade hoisin, stewed iceberg salad, spring onion and sesame dipping sauce

Smoked riblets R140

Pork loin rib bites, smoked in house, pickled egg salad, buttered and roasted corn, onion tempura

Pulled aubergine Poutine R130

Slow roasted pulled aubergine cauliflower and truffle popcorn

Herb infused west coast mussels R130

Champagne, herbs de Provence, grilled crostini, pomme paille, cream & citrus

Parma ham and fontina croquettes R110

Tapenade, bone marrow béarnaise, parmesan crumble & tomato confit

Baby fried and salted calamari R130

Baby Patagonian calamari, lemon, chilli and sesame Japanese dipping emulsion

Potsticker trio R110

Pulled pork dumpling, tempura prawn, cabbage & mushroom, steamed and crispy fried, spring onion and kimchi ceviche

French poutine aka Loaded Fries R75

5-day jus, gratinated cheese and herbs

Bacon chili cheese Poutine R80

Bacon jam, chili potato chutney, smoked biryani flavour, coriander, mint & cream cheese

Molecular truffle fries R80

Tempura asparagus & roasted garlic aioli

LEBANESE FLAT BREADS

All flat breads come standard with an Italian Napoli sauce
and shredded mozzarella R65

Chorizo	R20	Mozzarella	R15
Confit peppers	R10	Sundried tomatoes	R15
Semi dried tomato	R20	Burrata	R25
Fontina	R25	Gorgonzola	R25
Durban mutton curry	R25	Calamari	R25
Prawns	R25	Mussels	R25
Fish	R25	Marinated beef stips	R15
Miso-Yaki aubergine	R15	Clams	R25
Parma ham	R20	Jalapeno	R10
Cheddar	R10	Brie	R10

D E S S E R T S

Crème Brulee	R85
Belgian white chocolate, mixed berry and vodka sorbet, sugar garnish	
Apple tart-tartin	R85
Caramelized apple, puff pastry, cinnamon anglaise, vanilla bean ice- cream	
Lime and coconut tart deconstructed	R85
Coconut and lime curd, almond brittle, biscuit soil, Pesky hobbit ice-cream	
Summer sorbet trio	R65
Chef's choice	

C O F F E E

Americano	R25
Single Espresso	R25
Double Espresso	R30
Cappuccino	R30
Café Latte	R30
Hot Chocolate	R35
Choco chino	R35
Ice Coffee	R35
Rooibos, Camomile, Green,	R25
Earl Grey/ Peppermint Tea	

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M A I N C O U R S E S

Baby fried and salted calamari served with rustic fries / R180

Baby Patagonian calamari, lemon, chilli, and sesame Japanese dipping emulsion

Burgers:

Fontina Cheese Beef Burger served with rustic fries / R 145

Fried chicken with a roasted onion mayo served with rustic fries / R145

Prawn & Chorizo Tagliatelle / R130

Tagliatelle tossed with prawn and chorizo in a light creamy fennel sauce. A glorious marriage of flavours.

Classic Fillet

Perfectly cooked aged fillet, topped with a creamy green peppercorn sauce and served with rustic fries.

200gm / R210

300gm / R285

400g Smoked Riblets served with rustic fries / R265

Pork loin rib bites, smoked in house, pickled egg salad, buttered, and roasted corn, onion tempura