

SET MENU

— 85 рр

STARTER

OSTRO STECCA BREAD with seaweed butter

APPETISERS

- To share -

LINE CAUGHT TAHITIAN TUNA

Edamame, soy pickled daikon, wasabi mayonnaise, karengo and pea shoots

SMOKED BEETROOT SALAD

Spiced lentils, goat's cheese and yoghurt dressing

SMOKED KAHAWAI OMELETTE

Hollandaise and watercress

MAINS

- Accompanied by a selection of sides -

GRILLED HALF CHICKEN

Baby leeks, field mushroom, truffle vinaigrette and celeriac

LINE CAUGHT MARKET FISH

White onion puree, charred slender stem broccoli, almonds and lemon vinaigrette

CANTERBURY LAMB RUMP

Parmesan eggplant puree, grilled courgette, harissa, goat's cheese and mint pesto

DESSERTS

SOFT COCONUT MERINGUE

Mango & passionfruit sorbet and coconut sauce

VIOLET CHOCOLATE FONDANT

Salted almond ice cream

OSTRO CHEESEBOARD

Selection of three cheeses, fruit chutney, fig bread & lavosh

Please speak with your waiter regarding today's vegetarian options.

Chefs --- JOSH EMETT & COBUS KLOPPER







SET MENU

____ 105 pp

STARTER

OSTRO STECCA BREAD with seaweed butter

APPETISERS

- To share -

OX TONGUE TWO WAYS Mustard, cornichons, sauce gribiche and grilled sourdough

LINE CAUGHT TAHITIAN TUNA Edamame, soy pickled daikon, wasabi mayonnaise, karengo and pea shoots

SMOKED KAHAWAI OMELETTE Hollandaise and watercress

BEEF CARPACCIO Anchovy mayonnaise, capers, parmesan, herbs and garlic chips

MAINS

- Accompanied by a selection of sides -

LINE CAUGHT MARKET FISH White onion puree, charred slender stem broccoli, almonds and lemon vinaigrette

GRILLED HALF CHICKEN Baby leeks, field mushroom, truffle vinaigrette and celeriac

CANTERBURY LAMB RUMP Parmesan eggplant puree, grilled courgette, harissa, goat's cheese and mint pesto

SAVANNAH EYE FILLET Grass fed, 200g

DESSERTS

VIOLET CHOCOLATE FONDANT Salted almond ice cream

SOFT COCONUT MERINGUE Mango & passionfruit sorbet and coconut sauce

VANILLA CRÈME BRÛLÉE Pink grapefruit sorbet and Vietnamese mint salad

OSTRO CHEESEBOARD Selection of three cheeses, fruit chutney, fig bread & lavosh

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Chefs --- JOSH EMETT & COBUS KLOPPER





SET MENU

____ 150 pp

STARTER

OSTRO STECCA BREAD with seaweed butter

TO SHARE

OSTRO SEAFOOD PLATTER Ceviche and shellfish, fish mousse, prawns, mussels, oysters, Cloudy Bay clams and sourdough

APPETISERS

— To share —

OX TONGUE TWO WAYS Mustard, cornichons, sauce gribiche and grilled sourdough

LINE CAUGHT TAHITIAN TUNA Edamame, soy pickled daikon, wasabi mayonnaise, karengo and pea shoots

SMOKED KAHAWAI OMELETTE Hollandaise and watercress

BEEF CARPACCIO Anchovy mayonnaise, capers, parmesan, herbs and garlic chips

MAINS

- Accompanied by a selection of sides -

LINE CAUGHT MARKET FISH White onion puree, charred slender stem broccoli, almonds and lemon vinaigrette

GRILLED HALF CHICKEN Baby leeks, field mushroom, truffle vinaigrette and celeriac

CANTERBURY LAMB RUMP Parmesan eggplant puree, grilled courgette, harissa, goat's cheese and mint pesto

SAVANNAH EYE FILLET Grass fed, 200g

DESSERTS

VIOLET CHOCOLATE FONDANT Salted almond ice cream

SOFT COCONUT MERINGUE Mango & passionfruit sorbet and coconut sauce

VANILLA CRÈME BRÛLÉE Pink grapefruit sorbet and Vietnamese mint salad

OSTRO CHEESEBOARD Selection of three cheeses, fruit chutney, fig bread & lavosh

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