



AURUM

SANDWICH

Served on the choice of Ciabatta | Whole wheat seed loaf

Pickled Aubergine | Caramelized Onions | Seasonal Tomato | Pesto **(V)** | **90**

Beef Bresaola | Fresh Torn Mozzarella | Caramelized Onion | Rocket | **95**

White Cheddar | Sundried Tomato Pesto | Prosciutto | **115**

Crumbed Chicken Breast | Tomato & Toasted Coriander Relish | Mozzarella | **110**

AURUM BURGER | 110

Seeded Milk Bun | Tomato Pesto | Sticky Onions | Healy's Mature Cheddar |
Spicy Aioli | Pickle | Served with Aurum Fries **(N)**

ADD: Streaky Bacon | **40**

ADD: Free Range Fried Egg | **15**

GARDEN GREENS

AURUM HOUSE SALAD (V)(N) | 95

Fior Di Latte | Pomegranate | Artichoke | Candied Walnuts | Fried Basil | Grapefruit Dressing

SALMON TROUT SALAD (P) | 125

Baby Spinach | Orange | Fennel | Radish | Lemon Pepper Dressing

BRESAOLA & PEAR SALAD (N) | 120

Feta Cheese | Toasted Pumpkin Seeds | Wild Rocket | Extra Virgin Olive Oil

SIDES

Mashed Sweet Potato | Honey | Toasted Almond **(V)(N)** | **45**

Aurum Fries **(V)** | **40**

Aurum Truffle Fries | Parmagiano Reggiano | Truffle Mayo **(V)** | **55**

Baby Leaf Salad | Fior Di Latte | Pomegranate | Artichoke
Candied Walnuts | Fried Basil **(V)(N)** | **60**

Roasted & Creamed Squash | Sage | **45**

Sautéed Young Vegetables | Lemon Butter | Sour Cream & Chives Dressing | **55**

APPETISERS

FIOR DI LATTE (SFOGLIA) (V)(N) | 135

Exotic Tomato | Candied Almond | Basil Meringue | Artichoke

SPRINGBOK LOIN TATAKI | 115

Pickled Beetroot | Beetroot Ketchup | Fresh Citrus | Wild Rocket | Nacho Crisp | Pecorino

CONFIT DUCK RAVIOLO | 125

Smoked Duck Breast Ribbons | Glazed Heirloom Carrot | Charred Orange | Butternut Cream

PAN SEARED SALMON (P) | 140

Salmon Skin Wafer | Sandy's Salmon Mousse | Salmon Roe | Dashi Custard | Asparagus & Avocado Salad

SWEET POTATO (VG)(N) | 85

Teriyaki Glaze | Preserved Aubergine | Crispy Kale | Peanut Hummus

GOAT'S CHEESE & BEETROOT TERRINE (V)(N) | 90

Slow Roast Balsamic Onion | Pine Nut | Thyme | Beetroot Crisp

PEA & 'MOZZARELLA' ARANCINI (VG) | 80

Garden Pea Textures | Basil Pesto 'Mayonnaise'

MAIN COURSE

OSTRICH FILLET (N) | 230

Celeriac | Baby Beetroot | Black Garlic | Plum | Pumpkin Seed | Bourbon Jus

BEEF FILLET | 240

Beurre Noisette Cauliflower | Smoked Cauliflower | Roasted Onion Cream | Parsnip

EXOTIC MUSHROOM RISOTTO (N) | 170

VEGAN OPTION | 150

Sherry Reduction | Pine Nut | Onion Crumb | Parmigiano Reggiano

PORK BELLY | 210

Vanilla-Buttered Apple | Baby Apple | Smoked Onion | Sweet Potato | Crisp Pancetta

SOUS VIDE CHICKEN BREAST | 185

Fried Boneless Wings | Leek & Potato Mousse | Braised Leek | Parsnip | Crispy Skin

SEABASS OR NORWEGIAN SALMON (P) | 260

Lemon Curd | Black Pepper Mayo | Garden Pea Textures | Potato Croquette

ROASTED BUTTERNUT & RICOTTA TORTELLINI (V) | 150

Autumn Spice | Cherry | Smoked Butternut | Sage | Roasted Onion Cream

WAGYU BEEF | SQ

Smoked Parmigiano Reggiano Risotto | Tenderstem Broccoli

DESSERT

CHOCOLATE & BRANDY TART | R90

Orange Textures | Dark Chocolate Truffles | Brandy Snap

AFTERNOON TEA | 90

Honey Rooibos Baked Custard | Buttermilk Rusk | Brown Sugar Tuile | Nartjie | Lavender

BAKED APPLE | 85

Cinnamon Sponge | Burnt Butter Ice-Cream | Cider Apple | Shortbread
VEGAN OPTION | Vegan Peanut Butter Ice-Cream **(N)**

AURUM GELATO BAR

Rose Geranium | Strawberry Sorbet **(VG)** | Peanut Butter **(Sugar Free)(VG)(N)** |
Dark Chocolate | Vanilla Baklava | Banoffee

1 Scoop | **30**
2 Scoops | **55**

DAILY CAKE SLICE **(N)** | 70

White Chocolate Cheesecake | Almond Orange Cake

AURUM YOUNG COOKS

RISE AND SHINE!

Creamy Scrambled Eggs | Toasted Ciabatta | Streaky Bacon | **70**

Omelette | Ham | Mozzarella | Tomato | **65**

Mixed Berry Smoothie | **40**

ALL DAY EATING

Mozzarella & Tomato Toastie | Ciabatta | AURUM Fries | **60**
ADD: Bacon | **25**

Margherita Pizza | **80**
ADD: Ham | **20**

Beef Fillet (160g) | Sweet Potato Mash | **130**

Battered Seabass | Side Salad | Chive Mayonnaise | **140**

Crumbed Chicken Schnitzel | Cheesy Sauce | Side Salad | **95**

SOMETHING SWEET...

Sugar Free Peanut Butter Milkshake **(N)** | **40**

Vanilla Bean Ice Cream with Homemade Chocolate Sauce | **45**

BEVERAGES

COLD PRESSED JUICES

300ml

100% Orange	40
Carrot. Apple. Orange. Granadilla. Ginger	45
Apple. Pineapple. Mint	45
Apple. Cucumber. Spinach. Kale. Mint	45
Beetroot. Apple. Raspberry. Carrot. Ginger	45

ILLY CAFÉ

Ristretto	18
Double Espresso	24
Americano	24
Cortado	28
Cappuccino	30
Flat White	30
Latte	32
Mocha	35
Iced Coffee Shake Espresso. Coffee Gelato	38

MILK OPTIONS

Almond Milk	+8
Coconut Milk	+8
Macadamia Milk	+8
Soy Milk Non-GMO	+4

HOT BEVERAGES

Hot Chocolate	30
White Hot Chocolate	34
Rooibos Cappuccino	30
Spiced Turmeric Latte	34
Spiced Chai Latte	32

TWG LUXURY TEA

Hand Sewn Cotton Teabags

FOR 1 | 25 FOR 2 | 45

Vanilla Bourbon Rooibos + Vanilla	
Rooibos	
Chamomile	
French Earl Grey	
English Breakfast	
White Sky White + Peach	
Black Chai	
Moroccan Mint Green + Mint	
1837 Black Signature	
Emperor Sencha Green	

COLD BEVERAGES

Local Sodas 300ml	23
Local Mineral Water Still 250ml	24
Local Mineral Water Sparkling 350ml	24
Local Mineral Water Still 750ml	45
Local Mineral Water Sparkling 750ml	45
Acqua Panna 250ml	35
San Pellegrino 250ml	35
Acqua Panna 750ml	68
San Pellegrino 750ml	68
Appletiser 300ml	29
Grapetiser 300ml	29
Fitch & Leedes Mixers 200ml	22
Cordials	12
Bos Iced Tea 330ml Lemon Peach Berry	26
Rock Shandy Lemonade. Soda. Bitters	40
Steelworks Bitters. Lemon. Kola. Soda. Ginger Ale	45

NON-ALC BEER & CIDER

Castle Free	28
Devils Peak Zero to Hero	36
Heineken 0.0	35
Savanna Lemon	36

NON-ALCOHOLIC COCKTAILS

LEMON BERRY SELTZER | 49

Raspberry Syrup. Lemon Juice. Soda Water.
Strawberries. Mint

APPLE & ROSEMARY TIPPLE | 55

Apple Juice. Rosemary. Salt.
Lemon Juice. Agave Syrup. Apple

GREEN HOUSE AFFECT | 59

Apple Juice. Cucumber. Pineapple Juice.
Agave Syrup. Soda Water. Lemon Juice

RUNNING IN CIRCLES | 59

Elderflower Syrup. Orange Juice. Lemon Juice.
Tonic Water. Chilli Sauce. Ice



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