

MANTRA CAFÉ

*"We dreamt of a Café by the sea.
A Grand Café, if you like.
The menu had to be simple and classic,
the décor sophisticated but fun and
the service always perfect.
This is our mantra and we are excited for you
to experience this Magic at Mantra."*

Mark and Melissa van Hoogstraten

MANTRA CAFÉ

LUNCH

Seared Kudu carpaccio served with homemade horseradish mayonnaise,
slow-roast baby heirloom beetroot and Parmesan 185

Wine Recommendation: Trizanne Signature Wines TSW Blend 145 / 395

Fresh Southern Coast oysters on crushed ice served with a delicate Champagne
and tarragon mignonette 295

Wine Recommendation: Harry Hartman Summer Sauvignon Blanc 115 / 525

Herb poached chicken breast salad with char-grilled marinated artichokes,
Crottin goats milk cheese, toasted cracked pumpkin seeds and baby greens 245

Wine Recommendation: Sauerwine Riesling 165 / 545

Marinated fior di latte and sweet heirloom tomatoes tossed in a fresh lemon,
basil and olive oil dressing 145

Wine Recommendation: Holden Manz Rothko Rose 115 / 365

Grilled prawns with a lemon, herb and garlic butter sauce.
Served with hand cut fries 325

Wine Recommendation: Rascallion Aquiver 125 / 356

Pan-seared Chalmar beef fillet with Béarnaise sauce, thyme butter roast onion
and roasted rosemary potatoes with Parmesan 325

Wine Recommendation: Holden Manz Vernissage 115 / 345

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LUNCH

Pan-seared locally sourced linefish with a vermouth reduction and sautéed fine beans
with roast fennel 295

Wine recommendation: Old Vine Series Rascallion Chenin Blanc 95 / 235

Mantra lobster club with crispy prosciutto, fresh tomato and a tangy purple sesame slaw 265

Wine recommendation: Silverthorn River Dragon Brut 165 / 575

Steamed mussels in a classic, creamy white wine sauce.
Served with garlic bruschetta 245

Wine recommendation: Old Vine Series Rascallion Chenin Blanc 95/235

Mantra burger with Chalmar beef patties on a toasted brioche bun, with dill
and red onion pickle, melted mature cheddar and crispy bacon.
Served with hand cut fries 185

Wine Recommendation: Holden Manz Vernissage 115 / 345

Wood-fired loin ribs in a sweet soy and sesame sauce.
Served with hand cut fries 295

Wine Recommendation: Holden Manz Vernissage 115 / 345

Oven baked aubergine and Italian tomato, layered with mozzarella, Parmesan and fresh basil.
Served with bruschetta 185

Wine Recommendation: Sauerwine Riesling 165 / 545

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DESSERT

Rich dark chocolate tart with a buttered almond and pumpkin seed biscotti crust 115

Wine recommendation: Benguela Cove Noble Late Harvest 95 / 495

Caramelized white chocolate, cardamom and clementine crème brûlée 115

Wine recommendation: Beaumont Goutte D'Or 115 / 540

Traditional South African caramelized Malva sponge pudding
served with rooibos infused crème anglaise 115

Wine recommendation: Klein Constantia Vin de Constance 185 / 1800

Roast pear and almond frangipane served with homemade vanilla ice cream 115

Wine recommendation: Beaumont Goutte D'Or 115 / 540

Tiramisu with Vin Santo white chocolate mascarpone and espresso,
Amaretto and clementine infused biscotti 105

Wine recommendation: Renzo Masi Vin Santo Del Chianti 165 / 825

Aged Nguni camembert, St Francis goat and cows milk soft cheese, mature Huguenot hard
cheese, crystallized fynbos honey, sweet roast grapes and brioche melba toast 195

Wine recommendation: Taylor's Port Fine Tawny Red 165 / 835