

# The Menu

## Breakfast 6h30 To 10h30

### Smoked Salmon & Avocado R200

Poached eggs, lime crème fraîche, smashed avocado, ciabatta, cucumber ribbons  
*Oryx Desert Salt*

### Salt's Benedict R165

Poached eggs, chakalaka hollandaise, toasted cornbread, spinach, boerewors  
*Oryx Desert Salt*

### Scrambled Eggs & Bacon R80

Soft scrambled eggs, crispy bacon on toast  
*Oryx Desert Salt*

### The Salt Road Full Breakfast R130

Eggs, choice of bacon or homemade pancetta, sautéed mushrooms, chives, blistered tomato, hash brown, walnut ketchup  
*Oryx Desert Salt*

### Open Omelette R125

Burnt tomato, basil, fior di latte, basil pesto  
*Oryx Desert Salt*

### Turkish Eggs R75

Garlic yoghurt, chilli oil, chilli crunch, crusty sourdough  
*Oryx Desert Salt*

### American Flapjacks R110

Berries, maple syrup

### Healthy Bowls

Acai Bowl, berry purée, granola, banana, pineapple R105  
Greek Yoghurt, nutty granola, passion fruit, cranberries R105  
Chia Seed Pudding, cinnamon, cocoa nibs, macadamia nuts, dark chocolate, fresh berries R115

### Pastry Basket R120

Croissant, pain au chocolat, Danish

# All Day Menu

## Waldorf Salad R130

Charred cos lettuce, grapes, walnuts, celery, charred apple, sourdough crisp, Waldorf dressing  
*Oryx Desert Salt*

## Fire-Grilled Beef & Crispy Red-Curry Rice Salad R205

Sliced rump, crushed cucumber, crispy red-curry rice, cherry tomatoes, pickled shallots, mint, coriander, toasted coconut & chilli-lime dressing.  
*Sel Gris*

## Pan-Fried Potato Gnocchi R180

Charred courgette, asparagus, peas, cherry tomatoes, baby spinach, seasoned ricotta, lemon brown butter and basil  
*West Coast Fleur de Sel*

## Oxtail Denningsvleis R260

Braised oxtail, confit garlic pommes mousseline, grilled courgette and tomato salsa  
*Oryx Desert Salt*

## Spiced Prawns R230

Pickled fennel, salsa verde, smoky tomato coulis, crispy chickpeas  
*Khoisan Sea Salt*

## Charcuterie Platter R265

Smoked gypsy ham, pastrami, hummus, olives, blue cheese, camembert, slaphakskeentjies, chakalaka, focaccia, ciabatta  
*Oryx Desert Salt*

## Grilled Sea Bass R230

Masala carrot purée, charred carrots, onion and carrot bhajis, cumin labneh, curried semi-dried tomatoes, curry oil & coriander  
*Oryx Desert Salt*

## Roast Pork Belly R230

Pommes purée, glazed onion, grilled apple, confit garlic, raisin jus  
*West Coast Fleur de Sel*

## Wagyu Beef Burger R215

Wagyu beef patty, three-cheese chilli sauce, garlic aioli, bacon jam, pickled jalapeños & potato wedges  
*Baleni Sacred Salt*

## Southern Fried Chicken Burger R195

Ranch dressing, slaw, fried onion, potato wedges  
*Oryx Desert Salt*

## Bacon-Wrapped Chicken R215

Deboned chicken quarter, smoked corn purée, mielie, spring onion and vanilla fritters, chicken jus with sweetcorn & green chilli salsa  
*Hawaiian Black Lava Salt*

# Sharing Plates

## Free Range Kalahari Picanha R265

Deep fried bone marrow, coffee jus, charred lemon  
*West Coast Fleur de Sel*

## Fire-Grilled Kingklip Tikka Skewer R195

Tandoori yoghurt-marinated kingklip, cucumber raita, tomato & coriander sambal, charred onion petals, crispy curry leaves & charred lime  
*Oryx Desert Salt*

## Oxtail Bitterballen R145

Pickled mustard, sweet mustard mayo  
*Oryx Desert Salt*

## Fire-Charred Broccolini Salad R155

Crispy bacon, charred baby onions, mature cheddar, toasted sunflower seeds and sweet mustard dressing.  
*Sel Gris*

## Grilled Asparagus, Edamame & Confit Baby Fennel R155

Lemon and herb yoghurt, toasted pine nuts & fresh herbs  
*West Coast Fleur de Sel*

## Korean Fried Chicken Pops R165

Double-fried deboned chicken, gochujang and hot-honey glaze, spring onion & toasted sesame seeds  
*Hawaiian Black Lava Salt*

## Wild Mushroom Risotto R175

Grilled king oyster mushrooms, crispy enoki, pickled shimeji, Parmesan, chives & truffle oil  
*Baleni Sacred Salt*

## Salt Roasted Potatoes R100

Whipped butter, vinegar salt, chives  
*Rock Salt*

## Grilled Lamb Rump R265

Burnt onion  
*Sel Gris*

## Fire-Grilled Chicken Livers R95

Brandy and green-peppercorn cream, charred baby onions, crispy sage & grilled sourdough  
*Kala Namak*



# *The Desserts*

## Desserts

### **Citron Tart R140**

Italian meringue, vanilla and white-chocolate mousse, citrus curd & cardamom ice cream

### **Craig's Malva Pudding R120**

Custard, vanilla ice cream

### **Salted Caramel Brownie R130**

Miso caramel, vanilla ice cream, berries

### **Vanilla Banoffee Cheesecake R130**

Glazed banana, butterscotch

*Please note, our menu is seasonal and may change based on availability.*