



# AURUM LUNA

## APPETISERS

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### **BURRATA (N) | 155**

Lemon Pepper | Raspberry | Tomato | Basil

### **SUMMER VEGETABLE CARPACCIO (VG)(N) | 85**

Apple Cider Dressing | Cashew | Seed Selection

### **SMOKED SPRINGBOK CARPACCIO | 135**

Parmigiano Reggiano | Celery Emulsion | Pickled Mushroom | Lemon Dressing

### **MUSHROOM ARANCINI (V) | 120**

Porcini | Orange | Onion Jam | Salsa Verde Emulsion

### **WEST COAST MUSSELS | 130**

White Wine Fennel Cream | Leeks | Charred Bread

### **CALAMARI (P) | 135**

Grilled Squid | Crispy Tentacles | Romesco | Spring Onion | Chimichurri Oil

### **SALDANHA BAY OYSTERS (P) | 135**

Smokey Rice Dressing | Coriander Granita

*A serving of 4 Oysters*

### **PRAWN & ZUCCHINI PASTELLA (P)(N) | 155**

Herb Tempura | Ginger & Lemongrass Crema | Sesame

## GARDEN GREENS

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### **AURUM HOUSE SALAD (V)(N) | 115**

Danish Feta | Marinated Artichoke | Rosa Tomato | Red Onion | Cucumber | Kalamata Olives | Toasted Pumpkin & Flax Seeds | Fried Basil | Rice Wine Vinegar Dressing

ADD: Beef Fillet | **90**

### **PRIMAVERA SALAD (V)(N) | 140**

Gem Lettuce | Roasted Butternut Squash | Camembert | Raw Almonds | Carrot | Cucumber | Beetroot | Parmigiano-Reggiano | Crispy Onion & Pumpkin Seeds | White Balsamic Dressing

ADD: Free Range Chicken Breast Fillet | **45**

### **AURUM CAESAR SALAD | 135**

Romaine Lettuce | Crisp Pancetta | Brioche Croutons | White Anchovy | Egg | Caesar Dressing

ADD: Free Range Chicken Breast Fillet | **45**

# PASTA & RISOTTI

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## **AGLIO e OLIO con PEPERONCINO (V) | 90**

Linguine | Garlic | Olive Oil | Red Chilli | Italian Parsley | Parmigiano-Reggiano  
ADD: Prawn Tails | **110**

## **ARRABBIATA CON BURRATA (V) | 195**

Linguine | Chilli | Garlic | Burrata | Basil | Parmigiano-Reggiano

## **AGNOLOTTI (V) | 180**

Baby Spinach | Lemon Cream Cheese | Feta | Basil Aurora Cream | Parmigiano-Reggiano | Crispy Onion

## **RIGATONI SPAGNOLO | 210**

Rigatoni | Prawns | Chorizo | Red Pepper Peri-Peri | Harissa | Smoked Paprika | Pancetta Crumb

## **PENNE FILETTO | 230**

Penne Rigate | Beef Fillet | Charred Peppers | Kalamata Olives | Tomato | Chilli | Pecorino

## **FRUTTI di MARE (P) | 260**

Linguine | Prawn Tails | White Clams | West Coast Mussels | Calamari |  
Rosa Tomato | White Wine | Herb Cream | Basil

## **ASPARAGUS & ZUCCHINI RISOTTO (V) | 180 | VEGAN | 160**

Porcini Broth | Green Asparagus | Sun-Dried Tomato | Basil | Pecorino

## **PRAWN RISOTTO (P) | 260**

Arborio | Prawn | Rosa Tomato | Shellfish Broth | Beurre Blanc | Herb Oil

## **RISOTTO SALMONE (P) | 240**

Smoked Salmon | Roasted Garlic | Leek | Peas | Baby Spinach | Parmigiano-Reggiano

## **POTATO GNOCCHI (V)(N) | 180**

Porcini | Roasted Garlic | Herb Cream | Broccoli Stem | Chilli Oil | Parmigiano-Reggiano

# SIDES

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

Aurum Cheesy Fries | Parmesan Sauce | Bacon Crumble | Jalapeño | **60**

Potato Puree | Butter | Crispy Potato (V) | **40**

Side AURUM House Salad (V)(N) | **65**

Sautéed Young Vegetables | Crispy Onion (V) | **55**

Sweet Potato Fries | Rosemary Salt | **40**

Risotto Bianco | Porcini Broth | Pecorino | Herb Butter | **55**

# MAINS

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## **BEEF FILLET OR PEPPERCORN FILLET | 265**

Porcini Emulsion | Butter Pomme Puree | Roasted Garlic & Parmesan Cream | Wild Rocket & Parmigiano

## **SILENT VALLEY WAGYU SIRLOIN 350g | 750**

Charred Vegetables | Chimichurri | AURUM Fries

## **SILENT VALLEY WAGYU RIB-EYE 380g | 850**

Charred Vegetables | Chimichurri | AURUM Fries

## **LAMB RUMP | 320**

Porcini Risotto | Fine Beans & Zucchini | Salsa Verde Emulsion | Roasted Garlic Creme Fraiche

## **ROASTED DUCK CONFIT | 260**

Rosemary Confit Duck Legs | Glazed Sweet Potato | Stem Broccoli | Carrot Puree |  
Vanilla & Black Cherry Jus

## **NORWEGIAN SALMON (P) | 310**

Ponzu | Cauliflower Textures | Orange | Edamame Salsa | Baby Spinach & Fennel

## **LINEFISH (P) | 345**

Roasted Sustainable Linefish | Grilled Prawns | Lemon & Chive Crema | Risotto Bianco

## **SEAFOOD FOR 2 | 720**

Shellfish Risotto | Prawns Nacional | Calamari | Roasted Linefish | Charred Vegetables

# DESSERT

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## **AURUM CHEESECAKE | 90**

Salted Caramel | Milk Chocolate | Honeycomb

## **AURUM SUMMER MAGNUM (N) | 60**

White Chocolate Mousse | Raspberries | Feuilletine | Hazelnut Crumb

## **CHOCOLATE | 85**

Valrhona Chocolate Mousse | Pear | Mulled Wine | Meringue | Cocoa Nib

## **TIRAMISU | 90**

Marsala | Berry Coulis | Cocoa Nib

## **CRÈME BRÛLÉE (N) | 95**

Lemon & Rosemary | Sherbet | Lemon Poppy Gelato | Macaron

## **PEAR & GORGONZOLA (N) | 95**

Poached Pear | Gorgonzola Mousse | Almond Praline | Gluhwein

## **HAZELNUT BROWNIE (N)(VG) | 95**

Dark Chocolate Brownie | Hazelnut | Oat Vanilla Ice Cream | Salted Caramel

# BEVERAGES

## TRUTHERY

### COLD PRESSED JUICE

300ml

**100% ORANGE 49**

**SORT ME OUT 49**

Pineapple. Carrot.  
Apple. Ginger

**MEGA C+ 49**

Orange. Pineapple. Lemon.  
Grapefruit. Mint

### AURUM SMOOTHIES

Dates. Honey. 60  
Banana. Vanilla.  
Frozen Yoghurt

Mango. Strawberry. 65  
Pineapple. Frozen Yoghurt.  
Raspberries

Peanut Butter. Banana. 75  
Cacao. Frozen Yoghurt.  
Almond Milk Granola

### GROUND ONE COFFEE

Ristretto 24

Double Espresso 28

Americano 28

Cortado 32

Cappuccino 36

Flat White 36

Latte 38

Mocha 40

### MILK OPTIONS

Almond Milk +10

Coconut Milk +10

Oat Milk +10

### HOT BEVERAGES

Hot Chocolate 35

White Hot Chocolate 38

Rooibos Cappuccino 35

Spiced Turmeric Latte 38

Spiced Chai Latte 38

Dirty Chai Latte 44

## COLD BEVERAGES

Local Sodas 300ml 27

Local Mineral Water 28  
Still 250ml

Local Mineral Water 28  
Sparkling 250ml

Local Mineral Water 55  
Still 750ml

Local Mineral Water 55  
Sparkling 750ml

Acqua Panna 250ml 42

S.Pellegrino 250ml 42

Acqua Panna 750ml 79

S.Pellegrino 750ml 79

Appletiser 300ml 32

Grapetiser 300ml 32

Mixers 200ml 25

Cordials 16

Red Bull Energy Drink 35

Red Bull Sugarfree 35

Red Bull Red Edition 35

Bos Iced Tea 330ml 32

Lemon

Peach

Berry

Rock Shandy 49

Lemonade. Soda. Bitters

Steelworks 55

Bitters. Lemon. Kola. Soda.

Ginger Ale

### TWG LUXURY TEA

Hand Sewn Cotton Teabags

**FOR 1 | 30 FOR 2 | 55**

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

## ALCOHOLIC BEVERAGES

Topo Chico 55

Tangy Lemon Lime

Tropical Mango

Tropical Pineapple

Local Beers 35

Corona 45

Flying Fish Lemon 38

Grolsch 52

Heineken 40

Stella Artois 42

Local Ciders 40

Loxton Lager 330ml 80

Draught On Tap

Please Enquire

350ml 40

500ml 52

### NON-ALC BEER & CIDER

Castle Free 35

Devils Peak Zero to Hero 42

Heineken 0.0 42

Savanna Lemon 42

### NON-ALC COCKTAILS

#### GRAPEFRUIT THYME

#### SPRITZ

Grapefruit . Lime . 65

Cellulose . Thyme . Soda

**TROPICAL TIKI 75**

Tiki Syrup . Lemon

**CUCUMBER 75**

#### ELDERFLOWER COLLINS

Lemon . Elderflower .

Cucumber . Tonic

**APRICOT LIME 75**

#### MOCKJITO

Apricot . Orange .

Lime . Mint

**KOMODO 80**

Just Short

Passionfruit. Coriander.

Pickled Ginger. Citrus.

