



# AURUM LUNA

## APPETISERS

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### **BEETROOT (VG) | 85**

Baby Beets | BBQ Beetroot Puree | Fennel Dressing | Cashew Nut 'Cheese | Orange

### **BEEF TATAKI | 135**

Seared Tenderloin | Roasted Black Bean Salsa | Horseradish Crème Fraîche | Basil

### **DUCK & MUSHROOM ARANCINI | 130**

Confit Duck | 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

### **ROASTED CAULIFLOWER SOUP (VG) | 85**

Cauliflower | Soffritto | Roasted Garlic | Potato | Coconut Cream

### **EAST COAST SCALLOPS | 185**

Citrus Herb Crust | Champagne Sabayon | Fennel Textures | Celeriac

## GARDEN GREENS

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### **AURUM HOUSE SALAD (V)(N) | SINGLE 115 | TABLE 230**

Danish Feta | Marinated Artichoke | Rosa Tomato | Red Onion |  
Kalamata Olives | Toasted Pumpkin & Flax Seeds | Fried Basil | Rice Wine Vinegar Dressing  
ADD: Beef Fillet | SINGLE **90** | TABLE **180**

### **PRIMAVERA SALAD (V)(N) | SINGLE 140 | TABLE 280**

Gem Lettuce | Roasted Butternut Squash | Camembert | Raw Almonds |  
Beetroot | Parmigiano-Reggiano | Crispy Onion & Pumpkin Seeds | White Balsamic Dressing  
ADD: Free Range Chicken Breast Fillet | SINGLE **45** | TABLE **90**

### **AUTUMN SALAD (V)(N) | SINGLE 135 | TABLE 270**

Baby Spinach | Garden Herbs | Pomegranate | Roasted Cauliflower Florets |  
Chickpeas | Avocado | Toasted Sesame & Sunflower Seeds | Tahina Yoghurt Dressing  
ADD: Smoked Salmon Trout | SINGLE **75** | TABLE **150**

# 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**

## **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

## **EXOTIC MUSHROOM RISOTTO (N) | 170 | VEGAN | 155**

Porcini | Pine Nut & Onion Crumble | Parmigiano-Reggiano

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

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

## **LINGUINE SALMONE (P) | 180**

Norwegian Salmon | Onion Soffritto | Roasted Garlic | Leek Cream |  
Chives | Parmigiano-Reggiano

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

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

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

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

# SIDES

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

Aurum Truffle Fries | Parmigiano-Reggiano | Truffle Mayo (V) | **55**

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

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

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

# MAINS

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

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

## **LAMB RUMP | 320**

Potato & Leek Bake | Crispy Goats Cheese | Fine Beans | Squash Puree | Harissa Jus

## **PORK BELLY | 230**

Braised Parmesan Cabbage | Bok Choy | Broccolini | Candied Peanuts

## **CHICKEN | 190**

Flamed Free Range Chicken Thighs | Peri-Peri Glaze | Grilled Corn Salsa |  
Garlic Butter New Potatoes | AURUM Leaf Salad

## **SPRINGBOK LOIN | 275**

Roasted Garlic & Mustard Glaze | Carrot Puree | Young Turnip | Roasted Beetroot | Thyme Jus

## **NORWEGIAN SALMON (P) | 295**

Ponzu | Cauliflower Textures | Orange | Pea Tapenade

## **LINEFISH (P) | 325**

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

# DESSERT

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## **OREO COOKIE CHEESECAKE | 90**

Oreo | Amarula | Blonde Chocolate

## **AURUM 'MAGNUM' (N) | 65**

Caramel Mousse | Dark Chocolate | Feuillentine | Hazelnut

## **CHOCOLATE | 85**

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

## **CARROT | 75**

Soaked Carrot Sponge | Cumin | Orange | Vanilla Gelato

## **CRÈME CATALAN | 90**

Spiced Crème | Naartjie | Cinnamon | Citrus Sorbet

## **GORGONZOLA (N) | 90**

Dolce Latte Gorgonzola | Fig | Grape | Radish | Almond

## **BASIL (VG) | 70**

Basil Panna Cotta | Aged Balsamic | Apple

# BEVERAGES

## TRUTHERY

### COLD PRESSED JUICE

300ml

**100% ORANGE 45**

**SORT ME OUT 49**

Pineapple. Carrot.  
Apple. Ginger

**VIGOROUSLY FIT 49**

Celery. Parsley. Pineapple  
Kale. Mint

**KICK START 49**

Beetroot. Apple. Pineapple  
Cinnamon. Lemon

**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

## 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

## ILLY CAFÉ

Ristretto 24

Double Espresso 28

Americano 28

Cortado 32

Cappuccino 36

Flat White 36

Latte 38

Mocha 40

## HOT BEVERAGES

Hot Chocolate 35

White Hot Chocolate 38

Rooibos Cappuccino 35

Spiced Turmeric Latte 38

Spiced Chai Latte 38

Dirty Chai Latte 44

## MILK OPTIONS

Almond Milk +10

Coconut Milk +10

Oat Milk +10

## ALCOHOLIC BEVERAGES

Topo Chico 55

Tangy Lemon Lime

Tropical Mango

Tropical Pineapple

Local Beers 35

Corona 42

Flying Fish Lemon 35

Grolsch 52

Heineken 38

Stella Artois 40

Local Ciders 38

Draught On Tap  
Please Enquire

350ml 35

500ml 45

## COLD BEVERAGES

Local Sodas 300ml 27

Local Mineral Water 27

Still 250ml

Local Mineral Water 27

Sparkling 350ml

Local Mineral Water 54

Still 750ml

Local Mineral Water 54

Sparkling 750ml

Acqua Panna 250ml 42

San Pellegrino 250ml 42

Acqua Panna 750ml 79

San Pellegrino 750ml 79

Appletiser 300ml 32

Grapetiser 300ml 32

Mixers 200ml 25

Cordials 16

Bos Iced Tea 330ml 30

Lemon

Peach

Berry

Rock Shandy 49

Lemonade. Soda. Bitters

Steelworks 55

Bitters. Lemon. Kola. Soda.

Ginger Ale

## NON-ALC BEER & CIDER

Castle Free 32

Devils Peak Zero to Hero 42

Heineken 0.0 42

Savanna Lemon 42

## NON-ALC COCKTAILS

**KOMODO 80**

**JUST SHORT**

Passionfruit. Coriander.

Pickled Ginger. Citrus.

**SWEET NOTHING 80**

**JUST SHORT**

Sugar Snap Pea. Basil.

Anise. Citrus.

**FUTURE MARY 80**

**JUST SHORT**

Tomato. Green Tea. Chilli.

Garlic. Ginger. Cayenne.

Smoked Paprika. Salt. Pepper.

Shiitake Mushroom. Citrus.

TopoChico



AURUM

Schweppes