



AURUM SOLIS

SANDWICH

Served on a choice of Ciabatta Sourdough / Rye Bread

Free Range Chicken Mayonnaise | Basil Pesto | Streaky Bacon | Gem Lettuce | **125**

AURUM Steakroll | Beef Fillet | Peri-Peri | Onion | White Cheddar | Sundried Tomato Pesto | Avocado* | **150**

AURUM BEEF BURGER | 125

Milk Bun | Tomato Pesto | Sticky Onions | White Cheddar | Spicy Aioli | Pickle | served with Aurum Fries

ADD: Streaky Bacon | **30**

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

AURUM CHICKEN ROLL | 125

Ciabatta | Free-Range Chicken | Duarte's Peri Peri Sauce | Garlic Butter | Pickles | served with AURUM Fries

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

GARDEN GREENS

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**

SIDES

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**

APPETISERS

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

MAINS

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

FREE RANGE CHICKEN | 190

Flamed Free Range Chicken Thighs | Peri-Peri Glaze | Grilled Corn Salsa |

Garlic Butter New Potatoes | AURUM Leaf Salad

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

PASTA & RISOTTI

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

DESSERT

AURUM CHEESECAKE | 90

Salted Caramel | Milk Chocolate | Honeycomb

AURUM SUMMER MAGNUM (N) | 60

White Chocolate Mousse | Raspberries | Feuilletine | Hazelnut Crumb

CHOCOLATE | 85

Vahlrona 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

AURUM GELATO BAR

Coffee Hazelnut | Dark Chocolate | Vanilla | Salted Caramel | Lemon & Poppyseed |
Citrus Sorbet | Strawberry Sorbet **(VG)** | Peanut Butter **(Sugar Free)(VG)(N)** | Vanilla **(Oat Milk)(VG)**

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

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.

