



AURUM SOLIS SANDWICH

Served on a choice of Ciabatta | Whole wheat seed bread

Chicken & Avo | Grain Mustard Mayo | Spring Onion | Streaky Bacon | Gem Lettuce | **125**

AURUM Steakroll | Beef Fillet | Grilled Onion | White Cheddar | Sundried Tomato Pesto | Avocado* | **145**

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 PREGO ROLL | 125

Portuguese Bun | 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) | 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**

SIDES

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**

APPETISERS

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

PASTA & RISOTTI

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

MAINS

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

OREO COOKIE CHEESECAKE | 90

Oreo | Amarula | Blonde Chocolate

AURUM 'MAGNUM' (N) | 65

Caramel Mousse | Dark Chocolate | Feuillentine | Hazelnut

CHOCOLATE | 85

Vahlrona 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

AURUM GELATO BAR

Coffee Hazelnut | Dark Chocolate | Vanilla |

Salted Caramel | Lemon & Poppyseed |

Citrus Sorbet | Strawberry Sorbet (VG) |

Peanut Butter | (Sugar Free)(VG)(N) | Vanilla (Cashew Milk)(VG)(N)

1 Scoop | 30 2 Scoops | 55

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