



AURUM SOLARE

SANDWICH

Served on a choice of Ciabatta / Sourdough / Rye Bread

FREE RANGE CHICKEN MAYONNAISE | 135

Basil Pesto | Streaky Bacon | Avocado* | Gem Lettuce

AURUM STEAKROLL | 155

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

AURUM BEEF BURGER | 130

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 | 130

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) | 120

Danish Feta | Marinated Artichoke | Rosa Tomato | Red Onion | Cucumber |
Kalamata Olives | Toasted Pumpkin & Flax Seeds | Fried Basil | Balsamic 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 | **50**

AURUM CAESAR SALAD | 135

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

ADD: Free Range Chicken Breast Fillet | **50**

SIDES

Aurum Fries (V) | **40**

Aurum Cheesy Fries | Parmesan Sauce | Bacon Crumble | Jalapeño | **55**

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 | **60**

APPETISERS

BURRATA (N) | 160

Lemon Pepper | Grilled Asparagus | Salsa Verde | Pine Nuts | Basil

SUMMER VEGETABLE CARPACCIO (VG)(N) | 85

Apple Cider Dressing | Cashew | Seed Selection

SMOKED SPRINGBOK CARPACCIO | 135

Parmigiano Reggiano | Grain Mustard Emulsion | Pickled Mushroom | Spiced Crumb | Lemon Oil

MUSHROOM ARANCINI (V) | 120

Porcini | Orange | Onion Jam | Salsa Verde Emulsion

WEST COAST MUSSELS | 130

White Wine Fennel Cream | Leeks | Charred Bread

CALAMARI (P)(N) | 135

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

SALDANHA BAY OYSTERS (P) | 145

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

AURUM 'SURF 'N TURF' | 290

Beef Fillet | Grilled Prawns | Stem Broccoli | Herb Beurre Blanc | Herb Oil

WAGYU SIRLOIN | SILENT VALLY 350g | 770

Charred Vegetables | Chimichurri | AURUM Fries

WAGYU RIB-EYE | SILENT VALLY 380g | 870

Charred Vegetables | Chimichurri | AURUM Fries

LAMB CUTLETS | 335

Limited to 20 portions daily

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

FREE RANGE CHICKEN | 195

Flamed Free Range Chicken Thighs | Mild Peri-Peri | Bulgur Wheat Salsa with Olives & Sun-Dried Tomato | Cacciatore Sauce

ROASTED DUCK CONFIT | 260

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

NORWEGIAN SALMON (P) | 320

Ponzu Glaze | Cauliflower Textures | Orange | Edamame Salsa

LINEFISH (P) | 345

Roasted Sustainable Linefish | Grilled Prawns | Mustard Crema | Oyster Mushrooms

SEAFOOD FOR 2 | 790

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

PASTA & RISOTTI

AGLIO e OLIO con PEPERONCINO e GAMBERI (P) | 190

Linguine | Garlic | Olive Oil | Red Chilli | Prawn Tails | Italian Parsley | Parmigiano-Reggiano

ARRABBIATA con BURRATA (V) | 195

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

PESTO e BROCCOLINI (V)(N) | 180

Penne Rigate | Herb Pesto | Pine Nuts | Roasted Garlic | Broccoli Stem | Creamy Parmigiano-Reggiano

RIGATONI SPAGNOLO | 210

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

POLLO e FUNGHI | 190

Penne Rigate | Free Range Chicken | Shiitake Mushroom | Mushroom Duxelle |
Herb Cream | Chilli Oil | 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 & SCALLOP RISOTTO (P) | 275

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

RISOTTO SALMONE (P) | 240

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

DESSERT

AURUM CHEESECAKE | 90

Salted Caramel | Milk Chocolate | Honeycomb

AURUM MAGNUM (N) | 60

Rooibos Mousse | Lemon | Macadamia Crumb

CHOCOLATE | 85

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

TIRAMISU | 90

Marsala | Macerated Strawberries | Cocoa Nib

CRÈME BRÛLÉE (N) | 95

White Chocolate | 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) | Mango 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

Soya 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.

