

*Dine with  
Ryan Donald*



Our award winning kitchen brigade is led by the wonderfully talented and incredibly dedicated Head Chef, Ryan Donald.

After completing the 3 year professional cookery diploma at the highly regarded Granger Bay Hotel School, Ryan continued his training at some of the leading hotels in South Africa before travelling to America to immerse himself in the gruelling world of internationally renowned deluxe hotels and restaurants.

During his 14 year stay in America, Ryan was fortunate enough to spend 3 years in the kitchens of the globally acclaimed and legendary Waldorf Astoria Hotel in New York.

On returning to his Cape Town home, he joined the kitchen brigade at the multiple award-winning Ellerman House Boutique Hotel in Bantry Bay before being appointed to lead our team.

# *Dinner at The Andros*

## TAPAS & STARTERS

Baked Fairview farm camembert wheel, topped with caramelised onion. Andros cranberry jelly & toasted croutes	45
Crispy salt & pepper Patagonian squid with aioli	90
French oak smoked Franschoek salmon trout with salted capers & lemon wedges	120
Handrolled pulled duck springrolls with a sticky purple plum dipping sauce	95
Lightly cured springbok carpaccio with greens, Parmigiano-Reggiano shavings & wholegrain mustard aioli	110
Crispy pan fried gnocchi, roasted artichoke & Parmigiano-Reggiano pesto	90
Dutch bitterballen, crumbed & fried balls of rich beef ragout served with Dijon mustard	110
Beetroot carpaccio, feta cheese, rocket & an aged balsamic reduction	95
Traditional Halloumi cheese, pan fried & served with a lemon wedge	95

## CHEF'S SOUP DU JOUR

Served with freshly baked Andros bread & chilled farm butter <i>Please ask your waiter about today's offering</i>	65
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## SALADS

Classic Greek with feta, tomato, onion, cucumber & Marbrin calamata olives	98
Cobb with bacon bits, blue cheese, croutons, avocado & a New Orleans Ranch dressing	98
Andros Caesar, greens, croutons, grated parmesan, anchovy dressing, topped with a hard boiled egg & bacon bits	98

## MAINS

Rigatoni tossed with cherry tomatoes, garlic, Calamata olives & basil pesto oil. Shaved Parmigiano-Reggiano	140
Gnocchi rolled in a creamy shaved biltong & apricot sauce. Grated Parmigiano-Reggiano	140
Pan-seared line caught Kingklip with a lemon chive cream sauce & crushed herbed new potatoes	275
250g Flame-grilled, A grade, 21-day matured South African Sirloin steak, with Café de Paris butter & herb fries	245
250g Prime dry aged flame-grilled beef fillet with classic sauce Béarnaise. Herb fries	275
Chicken Parmigiana - free range chicken breast coated in a parmesan & herb crust with classic pomodoro sauce	190
The Andros pure beef burger topped with mayo, avo & bacon on a toasted bun, fries & homemade Andros tomato chutney	145
Very slow-roasted pork belly, garlic smashed new potatoes topped with pork thyme jus, Andros grilled pineapple & sage chutney	225
A board of the finest northern Spanish cured jamon, chorizo & salami with homebaked flaxseed crisps, Andros preserves & a selection of Cape Winelands cheeses	195

## SIDES

Herb scented fries	26
Herb crushed new baby potatoes	33
Small garden salad of greens, tomatoes & parmesan shavings	46
Pan fried mélange of seasonal vegetables	46
Fried onion rings	25

*We endeavour to always only source the finest quality ingredients from exceptional and ethical local farms and merchants. Additionally, we grow a large amount of our vegetables and herbs in our gardens on the property.*

## DESSERTS

Vanilla Gelato with Belgian chocolate shavings	59
Traditional Cape malva pudding with French vanilla gelato	59
White & dark Belgian chocolate mousse	59
Vanilla panacotta with seasonal berries	59
Double cream Greek yoghurt drizzled with honey & nuts	59
Cape Wineland cheese selection with homebaked gluten-free crackers, preserves & Andros relish	130

