

S!GNS

S

Z

U

!

S

Food Menu

Small Plates & Bites

Beef Carpaccio (D) Shaved parmesan, rocket, capers, parmesan dressing.	R 110.00
Peri-Peri Chicken Livers (D) Flame heat, creamy finish, toasted bread.	R 100.00
Sweetcorn Ribs (V) (D) Charred with chili-lime butter, feta crumble.	R 86.00
Crispy Calamari (H) Lemon aioli, sesame salt.	R 91.00
Roasted Bone Marrow (H) Fire-roasted beef marrow bones, parsley and caper gremolata, caramelised onion jam, toasted brioche.	R 104.00
Biltong & Nuts (N) Selection of sliced biltong, droewors & chilli bites and assorted roasted nuts	R 184.00
Marinated Olives (VG) Green and calamata olives marinated in extra virgin olive oil, garlic, lemon zest, red pepper flakes and oregano.	R 59.00

Golden Crescent Dumplings

Pulled Pork Pot Stickers (H) Pan-seared, soy chili glaze, spring onion crunch.(H)	R 93.00
Pulled Lamb Pot Stickers Mediterranean lamb, edamame beans and soy, honey and ginger	R 113.00
Chicken & Ginger Pot Sticker (N) (H) With Bok choy, Spring onion, Hoisin sauce.	R 87.00
Prawn and Cream Cheese Pot Stickers celery apple slaw, hoisin drizzle.	R 137.00
Spinach, Mushroom & Cream Cheese Dumplings With Shiitake mushrooms, soya, honey and Ginger.	R 100.00
Chicken Bao (H) Celery apple slaw, hoisin drizzle.	R 82.00

Pork Belly Bao Buns (H) Hoisin glaze, pickled cabbage, toasted sesame.	R 89.00
Pulled Lamb Bao Buns (H) Sichuan glaze, cucumber ribbons, red cabbage.	R 121.00

Fresh Starts & Bowls

Classic Table Caesar (D) Baby gem lettuce, anchovy dressing, parmesan shavings, toasted croutons.	R 109.00
Roasted Beet & Citrus Salad (V) (D) (H) (N) Orange segments, whipped goat's cheese, toasted seeds, citrus drizzle.	R 64.00
Cous Cous Salad (H) (D) Couscous, chickpeas, cherry tomatoes, cucumber, roasted peppers, kalamata olives, feta, fresh herbs, lemon dressing.	R 74.00
Seared Tuna Niçoise (H) Soy-cured eggs, olives, sugar snap peas, sesame vinaigrette.	R 257.00
Smoked Chicken & Avo Salad (H) Honey mustard drizzle, baby greens, cherry tomatoes	R 112.00
Quinoa & Roast Veg Bowl (VG) (H) (V) (N) Tahini dressing, pomegranate jewels, crispy chickpeas.	R 86.00
Salmon & Avo Salad (H) (D) Dill crème fraîche, cucumber ribbons, radishes, heirloom baby, beetroot & citrus zest.	R 256.00

Epicurean Étalage

Butter Chicken (D) Creamy tomato masala, garlic naan, basmati rice.	R 210.00
Slow Braised Pork Belly (D) With apple salsa, cider glaze, creamy herby mash.	R 151.00
Chicken Saltimbocca (D) Chicken breast, spinach, herby turkey bacon mash, wild mushroom sauce.	R 236.00
Duck Breast Bowl Carrot puree, tender stem broccoli, black rice and cherry sauce.	R 280.00

Delicacies of the Sea

Seafood Pasta (D) (SF) Prawns, Half-shell Mussels, Calamari, line-fish cuts topped with Crayfish tail, tagliatelle.	R 424.00
Maple-Mustard Salmon With celery mash, apple radish celery slaw.	R 279.00
Parmesan & Hazelnuts Crusted Sea-Bass (D) (N) Lemon Buer Blanc & roasted veggies.	R 332.00
Grilled King Prawns 6 (SF) (H) (D) Lemon butter, served with coconut rice or fries.	R 335.00
Grilled King Prawns 12 (SF) (H) (D) Lemon butter, served with coconut rice or fries.	R 527.00
Grilled Baby Kingklip (D) Smothered in a lemon, Caper & garlic butter, served with Crushed baby Potatoes	R 200.00

Grill

Served with your choice of side and sauce

Ribeye on the Bone 350g (D) Chargrilled, herb butter finish	R 446.00
T-Bone 500g Flame-grilled, tender and bold	R 457.00
Lamb Chops 360g (D) Smokey with a rosemary glaze	R 341.00
Pork Ribs 400g Sticky BBQ perfection	R 261.00
BBQ Short Rib 300g Slow-braised, caramelised crust	R 241.00
Smokey Harissa Chicken 600g With citrus jus	R 290.00
Herb Crusted Filet Mignon 200g (D) (SF) heirloom baby carrots, asparagus, Diane sauce	R 295.00
Signs House Burger (D) 200g beef, cheddar, show sauce, golden fries	R 220.00
Signs Chicken Burger (D) 150g Chicken, cheddar and show sauce golden fries.	R 200.00
Signs Veggie Burger (H) (V) 200g Veggie Burger, golden fries.	R 195.00
Signs Vegan Burger 200g Vegan Burger, golden fries. (VG) (V)	R 190.00
Tomahawk On The Bone 800g For the bold. Royalty Treatment	R 705.00
Shisa Combo (for 2) 200g Mini wors, 2 lamb chop, 4 wings, polenta & shakshuka - true grill culture.	R 530.00

Signature Sauces

Lemon Caper & Garlic (D) - R 39.00 | Peppercorn (D) - R 37.00 | Diane sauce (D) - R 38.00
Cheese (D) - R 39.00 | Peri-Peri - R 38.00

S!GNS

Allergen Key - Health-Conscious (H) - Contains Dairy (D) - Shellfish (SF) - Nuts (N)

Sides

Creamed Spinach with garlic & parmesan (V) (D) - R 59.00 | Grilled Veggies (VG) (H) - R 35.00
Crushed Baby Potatoes (H) - R 45.00 | Sweet Potato Fries (VG) (H) - R 39.00
Potato Fries (VG) - R 40.00 | Herby Mash Potato (V) (D) - R 42.00 | Polenta (VG) - R 42.00
Basmati Rice (VG) (H) - R 45.00 | Coconut Rice (VG) - R 45.00 | Black Rice (VG) - R 41.00

Artisan Pizzas

Margherita (V) (D) Mozzarella, basil, olive oil drizzle	R 110.00
Pepperoni (D) Spicy beef salami, oregano, mozzarella	R 263.00
BBQ Chicken (D) Red onion, coriander, Smokey BBQ base	R 246.00
Four Cheese (V) (D) Gorgonzola, parmesan, mozzarella, fontina	R 275.00
Vegetarian (V) (D) (VG on request) Roasted peppers, olives, mushrooms, onion	R 190.00
Meat Lovers (D) (H) Bacon, beef mince, mortadella, mozzarella	R 360.00
Pizza con Patate (Potato Pizza) (D) (H) (V) (Vegan on request) Thinly sliced potatoes, Rosemary, Olive oil, Mozzarella, Parmesan shavings	R 185.00
Pizza alla Bufala (D) (V) (Vegan on request) Passata, Buffalo mozzarella (bocconcini), Basil, Olive oil, Origanum, Calzone	R 215.00
Prosciutto e Rucola (Prosciutto & Rocket) (D) (H) (V) (Vegan on request) Passata, Mozzarella, Prosciutto, Fresh rocket, Bocconcini, Parmesan shavings, Origanum	R 257.00
Capricciosa (D) (H) Passata, Mozzarella, Mushrooms, Artichokes, Mortadella, Olives, Origanum	R 200.00
Calzone (D) (H) Passata, Mozzarella, Ricotta or cream cheese, Salami, Mortadella or shredded chicken, Parmesan, Mushrooms, Mixed peppers (optional), Origanum or Italian mixed herb, 1 egg for brushing (optional), Origanum	R 220.00

Sushi

Spartan Roll 8pc Tempura prawn, topped with seared salmon, cream cheese, jalapeno, fried kadaifis and teriyaki sauce	R 164.00
Biltong Roll 6pc Biltong, avo and cream cheese, topped up with friend leeks and bacon with teriyaki sauce	R 115.00
Green Dragon 6pc Crumbed prawn with pepper dewes made with green rice topped up with fried shrimp	R 132.00
Rock Shrimp Roses 4pc Tempura prawn and sweet chilli mayo drizzle and teriyaki sauce.	R 160.00
Granadilla Roses 3pc Cream cheese, chives and teriyaki sauce	R 110.00
Egg Bacon Roll 6pc Seared eggs with chives & coriander topped with bacon and spring onion and crab stick	R 80.00
Deep Fried Roll 6pc with cream cheese and, drizzled with sweet chilli mayo and teriyaki, spring onion	R 115.00
Tigers Eyes California Roll 6pc Salmon and cream cheese, tempura prawn topped up with avo, drizzled with teriyaki	R 190.00
Crab Lollipop 3pc (SF) (D) Deep fried crab claw with prawn tarter, cream cheese, chives, with sweet mayo	R 180.00
Japanese Salad - Salmon / Crab / Prawn With lettuce, cucumber, carrots, Avo, mayo & teriyaki sauce, sesame seeds.	R 265.00 R 206.00 R 217.00

Vegan & Vegetarian

Thai Coconut Curry (VG) (H) Black rice, chickpeas, peppers, basil & lemongrass	R 190.00
Vegetarian Bobotie (VG) (H) Lentil base, rice, sweet chutney	R 220.00
One Pot Caribbean Pelau (VG) (H) Orzo, coconut milk, black beans, baby spinach	R 180.00

Dessert

Milk Tart Brûlée (V)(D) Crisp caramel top, buttery shortbread.	R 95.00
Malva Pudding (V)(D) Warm, nostalgic, with vanilla ice cream.	R 92.00
Salted caramel stuffed chocolate brownie (V) (D) Salted caramel drizzle, soft-centred.	R 104.00
Chocolate Mousse Filled Chocolate Shell (V) (D) With frozen chocolate sand.	R 210.00
Sorbet Duo (VG) (H) Mango & coconut – light, tropical & pure.	R 120.00
Tropical Black Rice Pudding Bliss (VG) (H) With sesame crumble, exotic fruit medley – coconut milk, tropical fruit, sesame crumble.	R 107.00
Deconstructed Oreo Cheesecake (D) With crème fraîche, cream cheese and Amarena cherries	R 127.00