La Pentola

Walker Bay Speciality Menu

Starters

Thin slices of smoked springbok topped with marinated olives, cherry tomatoes and fresh lemon. Drizzled with extra virgin olive oil then sprinkled with local parmesan cheese.
OR
Fresh black mussels in a white wine, garlic, lemon cream sauce.
OR
A crisp combination of fresh salad ingredients, marinated cheese and olives. Dusted with roasted nuts and dressed with balsamic vinegar and extra virgin olive oil.

All starters are served with an accompaniment of freshly baked bread.

Main Course

Fresh line fish grilled and topped with a lemon butter sauce.
OR
Tender beef sirloin grilled to your preference and served in KWV brandy, whole-grain Dijon mustard, garlic, bay leaf and green peppercorn cream sauce.
OR
Fresh vegetables pan fried with ginger, lemon grass, chili, garlic and green curry Thai paste, bound with coconut cream and served with rice noodles dusted with black sesame seeds.

All main courses are served with fresh seasonal vegetables and potato croquettes or basmati rice, where applicable.

Dessert

Trio of Chocolate Terrine

Pricing

WHALE SEASON

1 July 2025 - 15 November 2025: R 535 + 12% Service Charge

HIGH SEASON

15 November 2025 - 30 April 2026: R 575 + 12% Service Charge

OFF PEAK

1 May 2026 - 30 June 2026: R 575 + 12% Service Charge

WHALE SEASON

1 July 2026 - 15 November 2026: R 620 + 12% Service Charge

We reserve the right to change price point should there be any unexpected rise in food prices.