TINTSWALO

SUMMER HOUSE

SINCE 1904

GLENCAIRN | CAPE TOWN

MENU

OUR ETHOS

At Summer House, our philosophy is simple: extraordinary food begins with exceptional ingredients. We are committed to using only ethically sourced seafood and responsibly farmed livestock and produce. Wherever possible, we champion the bounty of the Western Cape, with passionate farmers, artisans, and coastal waters.

While we proudly support local, we also honour timeless international staples, like authentic Parmigiano Reggiano, when nothing else compares. Our menu is a celebration of the Cape Peninsula's rich cultural tapestry, brought together through a Mediterranean lens: fresh, vibrant, and made for sharing.

This is food with integrity, sun-kissed, soul-filled, and served with generosity.



TO BEGIN WITH...

San Marzano tomato and hummus salad with nectarines, candied walnuts and extra virgin olive oil
R145

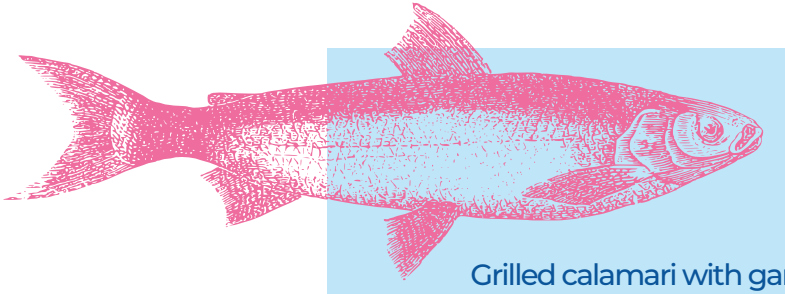
Freshly shucked Saldanha bay oysters served with passionfruit pulp and cracked black pepper
R54 each

A fresh salad of radicchio leaves, citrus, pear, walnuts, red onion, and gorgonzola
R165

80g Burrata, mortar-and-pestle pesto, macerated San Marzano tomatoes and fresh basil
R195

Sourdough à la minute flatbread with garlic and herb infused extra virgin olive oil
R65

OCEANIC



Grilled calamari with garlic, green chili, parsley and paprika, served with Kalamata olives and tomato
R245
Served with your choice of chips, summer rice, or Chef's salad.

Fire-cooked prawns brushed with lemon, garlic & herb butter, and peri-peri sauce
R255
Served with your choice of chips, summer rice, or Chef's salad.

300g Grilled hake prepared piccata style with white wine, butter, fresh herbs and capers, served with steamed broccolini
R365

Spaghetti with fresh West Coast mussels, prepared vongole style with onion, garlic, white wine and a touch of green chilli
R255

Grilled swordfish, served with a sauce of fresh cherry tomatoes, Kalamata olives, garlic, extra virgin olive oil, flat-leaf parsley and charred lemon
R355

300g Garlic and rosemary fire-cooked lamb rump cooked medium, sliced and served with tzatziki, rosemary and red wine jus, and potato wedges
R435

Grilled half chicken with a slow-roasted plum tomato and chilli butter sauce, served with fire-cooked tenderstem broccoli
R295

28-Day aged 350g sirloin steak fire-cooked and simply seasoned with salt, pepper and olive oil, served with green peppercorn sauce
R395
Served with chips or Chef's salad

350g Ribeye steak served tagliata-style with Parmigiano Reggiano, fresh wild rocket, Winelands extra virgin olive oil sea salt and black pepper
R565
Served with chips

TERRESTIAL

FIRE-COOKED VEGETARIAN

Spaghetti alla Puttanesca served with extra virgin olive oil and Parmigiano Reggiano
R235

Slow fire-cooked whole aubergine, layered with ricotta, rocket, and pomodoro
R265

Cast-iron fire-cooked halloumi with roasted butternut, toasted sesame, hot honey, spinach and lemon
R265

FAMILY STYLE

MADE TO SHARE

Whole fire-cooked yellowtail served with a simple lemon, caper, and dill butter.
SQ
Served with chips and summer rice

Signature Steak – Bistecca alla Fiorentina-style, 28-day aged 1.2kg T-bone steak served with confit garlic and herb infused compound butter
R1225
Served with chips and Chef's salad

A large pot of classic moules-frites to the table, simply prepared with white wine, onion, garlic, green chili and extra virgin olive oil
R385

Fire-cooked prawns brushed with lemon, garlic and herb infused butter, and peri-peri sauce
R465
Served with chips and summer rice

SIDES

Summer rice, basmati rice with capers, red pepper, cucumber, red onion, peas, lemon, olive oil and herbs
R95

Preserved lemon and olive oil potato wedges
R75

Hand-cut fries with sea salt, crisped to perfection
R65

Steamed baby carrots, with toasted sesame seeds and hot honey
R110

Fire-cooked zucchini served with pomodoro, extra virgin olive oil and Parmesan
R155

LIGHT MEALS

Panko crumbed chicken fillet, served with onion and parsley soubise, topped with Greek-style salad, and baby salad leaves
R225

Pork Souvlaki, served with garlic flatbread, cucumber and mint yoghurt, pickled red onion, extra virgin olive oil, roasted mixed nut dukkha and chips
R235

Pressed beef patty on a brioche bun with cheddar cheese, caramelised onions, homemade burger sauce and chips
R185

Moules marinière flatbread, topped with a creamy chardonnay sauce and Parmigiano Reggiano
R185

Margherita flatbread, Neapolitan-style sourdough topped with passata, mozzarella and fresh basil
R145

Kalk Bay-style beer-battered fresh hake, layered with a lemon and lime dressed salad of baby leaves, sugar snap peas, peas, green beans and labneh, served with chips
R255

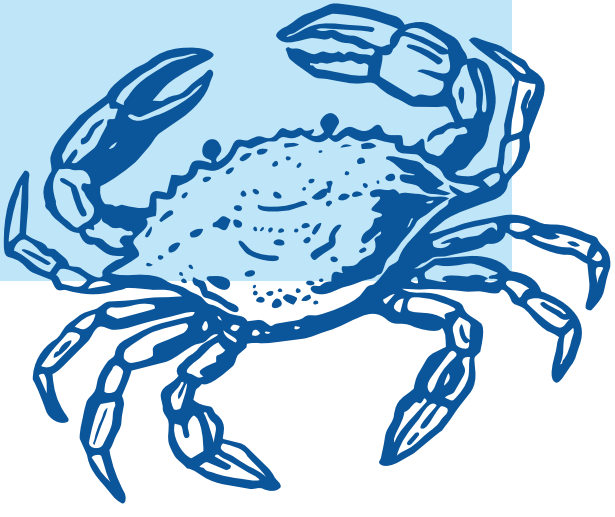
KIDS

Salt and pepper chicken flatbread, sourdough flatbread topped with pomodoro, chicken and mozzarella
R145

Deep fried chicken strips served with chips
R145

Fried hake, served with chips
R165

Pork baby back ribs with chips
R210



DESSERTS

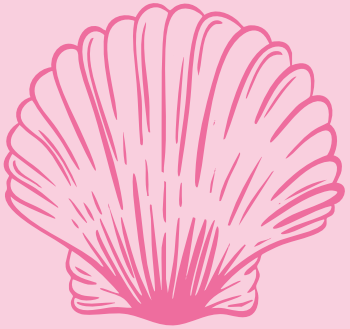
Thyme roasted pear, with whipped gorgonzola, toasted almond flakes and eucalyptus honey
R135

Classic crème brûlée, served with macerated fresh seasonal berries
R95

Baklava pannekoek with anise and MCC-poached nectarines, served with vanilla ice cream
R135

Dark chocolate mousse served with extra virgin olive oil and sea salt
R155

Freshly baked madeleines with lemon curd
R135



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