



STARTERS

SALDANHA BAY OYSTERS

New potato fondant, pickled cucumber, caviar, squid ink aioli, oyster emulsion

130 (or served natural 35 each)

ROASTED ONION CONSOMMÉ (VEGAN)

Leek tagliatelle, confit root vegetables, caramelised onion, tomato crostini, orange pureé

95

PARSNIP, TRUFFLE & HONEY VELOUTÉ

65° free-range egg, mushroom ragout, crispy enoki, smoked crème fraiche

95

KUDU TARTARE

Smoked & pickled red onion, spanspek, hollandaise, oregano crisp

120

WILD ATLANTIC PRAWNS

Garlic purée, kohlrabi, bacon crumble, green apple

195

SEA BASS CEVICHE

Avocado mousse, samphire, black watermelon, chamomile & brown butter dressing

120

MAINS

PUMPKIN RAVIOLI

Asparagus, pickled shiitake, basil pesto, pumpkin seeds, parmesan, sage butter

210

FREE-RANGE OAK VALLEY PORK

Pulled pork & mushroom spring roll, sweet potato, bok choy, fennel, chilli jam, kimchi

230

LIGHTLY CURED, GRILLED LINE-CAUGHT HAKE

Cape Malay curry sauce, smoked snoek croquette, pickled mussels, apricots, raisin crème fraîche

230

GRILLED SPRINGBOK LOIN

Smoked beetroot, red cabbage, spiced cashew, stout

290

GRASS-FED BEEF FILLET

Roasted onions, potato rosti, braised beef faggot, pomegranate gastrique

275

PEARL COUSCOUS 'RISOTTO' (VEGAN)

Red pepper velouté, root vegetable brunoise, almond yoghurt, pickled naartjie, kale crisp

170

SIDES • 65

TRIPLE COOKED HAND-CUT CHIPS

Braai salt, chakalaka

HEIRLOOM BEETS FROM OUR GARDEN

Orange crème fraîche

TENDERSTEM BROCCOLI

Chipotle sauce, chilli roasted peanuts

BROWN BUTTER ROASTED CAULIFLOWER

Hazelnuts, pear, oregano

ROASTED SWEET PEPPER & BUTTERNUT SALAD

Mixed baby greens, smoked feta, pumpkin seeds, pomegranate, tarragon dressing

A 12.5% discretionary service charge will be added to tables of 8 persons or more.

DESSERTS

(with suggested pairing)

ALMOND MILK PANNA COTTA · 85 (VEGAN)

Black berry curd, mint granita, gin marinated blueberries, strawberry “chocolate”

Paul Cluver Riesling, Elgin · 70

BAKED GUAVA CHEESECAKE · 95

White chocolate crème, tarragon & mango frozen yoghurt

De Wetshof Riesling, Robertson · 85

PRALINE & ORANGE SPONGE · 90

Praline crème, sorghum popcorn, horlicks ice cream.

Buitenverwachting Muscat de Frontignan, Constantia · 70

WHITE PEACH BAVAROIS · 90

Raspberry & lemon thyme sorbet, honey- poached peach, raspberry jelly

Muratie ‘Amber forever’ Muscat de Alexandria, Western Cape · 55

DARK CHOCOLATE & PASSION FRUIT FONDANT · 120

Buffalo milk ice cream, double fermented Valrhona chocolate aéro (allow 15 minutes)

Klein Constantia ‘Vin de constance’ Muscat de frontignan, Constantia · 220

SOUTH AFRICAN CHEESES · 150

Dalewood brie, Hilton blue, Smoked stanford, Belnori Phantom forest goats cheese, aged boerenkaas, Herbed lavosh, preserved ginger, rhubarb compote, grapes

De Krans ‘Vintage reserve’ Tinta barocca, Touriga Nacional, Souzao · 60

FRIANDISES

LEMON ZEST SUGARED DOUGHNUTS · 60

Lavender anglaise

HANDMADE VALHRONA CHOCOLATE BONBONS · 70

HOMEMADE NOUGAT · 50

Ask your waiter for our featured flavour