



STARTERS

TRIO OF SALDANHA BAY OYSTERS

1. Lime, mint & sorrel granita 2. Citrus crème fraîche, green apple, caviar 3. Beer batter, soya & wasabi dressing

110 (or served natural 35 each)

TOMATO RAGU TORTELLINI (VEGAN)

Vichyssoise, confit garlic, celery & pumpkin seeds

90

TERIYAKI GLAZED LOCAL OCTOPUS

Green apple, lime, grilled baby cos, smoked chilli aioli

120

FREE-RANGE TREADSTONE FARM QUAIL

Sauce soubise, gem squash, peas, pommes maxin

150

WILD ATLANTIC PRAWN RAMEN

Poached quails egg, soba noodles, bean sprouts, shiitake & sesame

180

SESAME CRUSTED TUNA

Ponzu, caviar, avocado, cucumber, caesar aioli, mandarin

130

MAINS

CAULIFLOWER & CHIVE RISOTTO

Pickled shaved stem, parmesan & sage.

190

FREE-RANGE OAK VALLEY PORK BELLY

Butternut, gooseberries, crackling, juniper jus

230

LIGHTLY CURED, GRILLED LINE-CAUGHT HAKE

Mussels, turnips, waterblommetjies, gnocchi, chowder sauce

230

GRILLED SPRINGBOK LOIN

Fermented garlic mash, bok choy, celeriac purée

290

GRASS-FED BEEF FILLET

Hasselback potatoes, pommes purée, pickled cabbage, bone marrow jus

275

FLAME ROASTED KING OYSTER STEAK (VEGAN)

Miso aubergine, crispy shimeji, Madagascan green pepper sauce, yeast & sesame crumb

185

SIDES • 65

TRIPLE COOKED HAND-CUT CHIPS

Rosemary aioli

ROASTED ORANGE SWEET POTATO

Orange & ginger dressing, dukkha, sweet potato crisps

TENDERSTEM BROCCOLI

Lemon ricotta, smoked almonds & honey

BROWN BUTTER ROASTED CAULIFLOWER

Hazelnuts, pear, oregano

HALOUMI, PEAR & WALNUT SALAD

Mixed baby greens, fynbos dressing

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

DESSERTS

(with suggested pairing)

GOOSEBERRY & ROOIBOS TART · 85 (VEGAN)

Cashew nut semifreddo, almond crèmeux

Paul Cluver Riesling, Elgin · 95

MILK & HONEY SPONGE · 95

Lavender anglaise, meringue, honeycomb, honey ice cream

De Wetshof Riesling, Robertson · 105

GUAVA BAVAROIS · 90

Pear sorbet, poached guava, lemon cream cheese, dried yoghurt.

Muratie 'Amber forever' Muscat de Alexandria, Western Cape · 55

PISTACHIO SOUFFLÉ · 120

Pomegranate ice cream (please allow 20 minutes)

Buitenverwachting Muscat de Frontignan, Constantia · 70

70% DARK CHOCOLATE FONDANT · 120

Marshmallow ice cream, candied walnuts, burnt marshmallow, dark chocolate (allow 15 minutes)

Klein Constantia 'Vin de constance' Muscat de frontignan, Constantia · 230

SOUTH AFRICAN CHEESES · 150

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

De Krans 'Vintage reserve' Tinta barocca, Touriga Nacional, Souzao · 65

FRIANDISES

LEMON ZEST SUGARED DOUGHNUTS · 60

Lavender anglaise

HANDMADE VALHRONA CHOCOLATE BONBONS · 70

HOMEMADE NOUGAT · 50

Ask your waiter for our featured flavour