



STARTERS

SALDANHA BAY OYSTERS

Fermented jalapeño, crispy ginger, lime dressing
OR Beer battered, black garlic aioli

R40 each (or served natural R35 each)

MUSHROOMS & CHESTNUTS (VEGAN)

Herb tagliatelle, shiitake purée, vegan chive ricotta & Swiss chard

110

GRILLED BABY SQUID

Potato dumplings, ginger, dried chili, wasabi & lime emulsion

120

SPICED BEEF CARPACCIO

Roasted brussel sprouts, mustard leaf, parmesan crisp, caesar aioli, caper berries

150

WILD ATLANTIC PRAWN CROQUETTES

Kimchi, curry aioli, pickled ginger, lime & coriander

170

SEARED YELLOWFIN TUNA

Wasabi & sesame crust, sushi rice, miso crème fraiche, pickled daikon, crispy nori

150

CELERIAC & APPLE VELOUTÉ

Mushroom & barley ragout, free-range poached egg, parmesan crisp

90

MAINS

SPRING PEA & HERB RISOTTO

Mozzarella croquettes, asparagus, roasted sweet pepper, mustard leaf

200

FREE RANGE OAK VALLEY PORK

Belly, rib, crackling, herb pomme purée, sauerkraut, apple sauce

240

LIGHTLY CURED, GRILLED LINE CAUGHT HAKE

Saldanha Bay mussels, herb crushed peas, grilled artichokes, marinere sauce

230

GRILLED SPRINGBOK LOIN

Venison samosa, smoked aubergine, mushrooms, chick peas, pomegranate jus

290

GRASS-FED BEEF FILLET

Pommes boulangère, roasted onion, bone marrow crumble, soubise sauce

290

CURRIED BELUGA LENTILS (VEGAN)

Crispy tofu, young heirloom carrots, sweet & sour mango, homemade poppadum, coconut & tamarind sauce

180

SIDES • 65

TRIPLE COOKED HAND-CUT CHIPS

Rosemary aioli, herb salt

TRUFFL 'MAC & CHEESE'

Parmesan Crumb

TENDERSTEM BROCCOLI

Asian dressing, peanuts, pan fried free range egg, crispy shallots, dried chili

ROASTED PUMPKIN & SMOKED FETA SALAD

Estate leaves, pickled onions, pumpkin seeds & herb dressing

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

DESSERTS

(with suggested pairing)

TROPICAL PANNA COTTA · 95 (VEGAN)

Lychee sorbet, pineapple & mango salsa, passion fruit chocolate

Paul Cluver Riesling, Elgin · 95

BAKED LEMON TART · 90

Raspberry sorbet

De Wetshof Riesling, Robertson · 105

CRÈME BRÛLÉE · 85

Guava ice cream, cinnamon tuile

Buitenverwachting Muscat de Frontignan, Constantia · 70

VALRHONA CHOCOLATE DELICE · 120

Figs, roasted white chocolate, macadamia crisp, malt ice cream

Klein Constantia 'Vin de Constance' Muscat de Frontignan, Constantia · 230

SOUTH AFRICAN CHEESES · 150

Dalewood brie, Gorgonzola, Smoked stanford, Belnori Phantom forest goats cheese, lavosh, pear compote, preserved ginger

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