



STARTERS

SALDANHA BAY OYSTERS

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

R40 each (or served natural R35 each)

CHARGRILLED BABY GEM (VEGAN)

Macadamia crumble, orange, fennel, tahini & lemon dressing

90

GRILLED BABY SQUID

Crispy tentacles, capers, shrimp, fennel, mint & green apple

120

SPICED BEEF CARPACCIO

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

150

PAN SEARED WILD ATLANTIC PRAWNS

Chorizo, sweet corn, kimchi, sorghum, togarashi

180

CURED SMOKED FRANSCHHOEK TROUT

Horseradish, heirloom beetroots, trout caviar, squid ink crisp

150

PLUM TOMATO GAZPACHO

Buffalo mozzarella, confit heirloom tomatoes, basil dressing

100

MAINS

SPICED PUMPKIN & PARMESAN RISOTTO

Gorgonzola, pickled pumpkin, gooseberries

200

FREE RANGE OAK VALLEY PORK

Crackling, pulled pork pastilla, smoked carrot, quinoa salsa, star anise jus

240

LIGHTLY CURED, GRILLED LINE CAUGHT HAKE

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

230

GRILLED SPRINGBOK LOIN

Fermented garlic, brown butter roasted cauliflower, hazelnuts, pickled blueberries

290

GRASS-FED BEEF FILLET

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

290

MUSHROOM & SWISS CHARD PAPPARDELLE (VEGAN)

Chestnuts, shallots, sage, white bean & truffle sauce

200

SIDES • 65

TRIPLE COOKED HAND-CUT CHIPS

Rosemary aioli & smoked tomato Ketchup

TRUFFLE 'MAC & CHEESE'

Parmesan Crumb

STEAMED GREEN BEANS

Kale pesto, onion crumble, smoked Stanford Cheese

WATERMELON & FETA SALAD

Avocado, radish, basil, Rozendal vinegar

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

DARK CHOCOLATE ECLAIR · 100

Vanilla pastry crème, salted caramel 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