



All produce and suppliers are local, practicing ethical and sustainable farming methods. We pride ourselves in knowing where our produce comes from.

Friesland Farm

(Biodynamic)

Olive Oil

Genesis farms

(Organic)

eggs, honey, poultry, shiso, purple potato

Mason farms

(Organic)

beetroot, pepino melon, elderberries, lettuces, tarragon, micro radish

Cavalli Gardens

(No pesticides)

wild sage, kapokbos, soutbos, red spring onion, tomatoes, eggplant, baby marrow, peppers, chillies, herbs.

Abalobi Marketplace

(Sustainable, traceable)

Seafood

Meat

Cape Wagyu, Karoo lamb, Bonsmara beef

Foraged by chef

soutslaai, dune spinach, samphire, sea lettuce, klipkometers, kelp.

SNACKS

fired mushrooms, furikake

blistered peppers, fleur de sel, olive oil

smoked snoek churros

BREAD

sourdough – roast bone marrow, trout roe

strandveld hereboontjie hummus

STARTERS

fresh oyster each	40
beef tartare, miso cream, wagyu fat crumb, wild sage	140
aged yellowtail pastrami, gooseberries, daikon radish	140
steamed mussels, tempura waterblommetjies, beurre blanc	125
grilled chokka, harissa, pea, lemon	145
eggplant heart, garlic caramel, shiitake, pumpkin seeds (vegan)	135

MAINS

cauliflower risotto, curry, ginger, dates	185
grilled sustainable fish, marrow, kohlrabi, green curry sauce	255
fired lamb rump, groenboontjie-bredie, whole lemon, fennel	295
confit pork belly, salted grapes, celeriac, gem lettuce, wild rosemary jus	255
duck breast, confit leg, local elderberries, beetroot, BBQ carrot	285
braised wagyu short-rib, aged cheddar, fresh horseradish, capers	285
steamed leek, jerusalem artichoke, sultana, walnuts (vegan)	195

SIDES 55

roasted young carrot, zaatar, feta

hand cut chips, aioli, smoked tomato

grilled raddichio, honey, yoghurt grapefruit, toasted almond salad

DESSERTS

dark chocolate, coffee, buttered toast ice cream	135
almond cake, basil, saffron, crème fraîche	100
poached guava, cardamom custard, naartjie	80
selection of local handcrafted cheese and preserves	145
cheesecake, berry, lemon, hazelnut (vegan, paleo)	100

COFFEE

Legado coffee roasters source and roast our beans .
All our milk based coffees are run as a double shot.

ESPRESSO 18	DOUBLE ESPRESSO 24
MACCHIATO 20	CAPPUCCINO 32

EL RINCON , ORGANIC GUATEMALA
Region- La Libertad, Huehuetenango

Flavour notes:
apricot, vanilla, chocolate, juicy

El Rincon is a 25 hectare farm situated in the corner of a valley of limestone hills, protected from warm, dry winds and climate fluctuations. The climate is very stable with high relative humidity, which, along with the chalky soils of Huehuetenango define the cup character of this farm. The farm is run by Renardo Ovalle, who has transformed the production towards quality focussed microlots, and apply organic farming principles to their production and processing.

TEA 35

BLACK TEA
Sri Lankan ceylon

ROOIBOS
South African Organic

GREEN TEA
Infused with orange and berries