



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

tempura rapini, ginger, sesame  
shiitake tartlet, smoked macadamia

## BREAD

roosterkoek, cheddar, biltong  
mieliebrood, sour cream

## STARTERS

oysters, fynbos mignonette	40
butternut, langoustine, smoked fishbone velouté	185
tuna, kohlrabi, tarragon, apple	165
mussels, bokkom, baby marrow, roasted red gem	155
sunchoke, sunflower seeds, sultana vinaigrette (V)	145
raw wagyu, padron pepper, feta, red scarlet	195

## MAINS

gnocchi, miso, sea vegetables, hazelnut (V)	220
lamb, confit turnip, karoo-bossie cheese, salt bush	325
sustainable fish, roe butter, buddha's lemon, radish	295
wagyu brisket, eggplant, umami hollandaise, horseradish	310
celeriac, onion, sour cream, cured yolk (V)	210

## SIDES 60

bosc pear, garden leaves, walnuts, local gruyere  
cauliflower, corn, truffle, parmesan  
anna potato, crème fraiche, chives

## DESSERTS

yoghurt, papaya, honey, lime	135
70% guanaja tart, chantilly	155
baked custard, unripe banana, yeast, tahini ice cream	130
fig clafoutis, coconut ice cream	130
selection of local cheese, preserves & seed crisp	155

## COFFEE

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

ESPRESSO 20	DOUBLE ESPRESSO 26
MACCHIATO 22	CAPPUCCINO 34

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