



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

Cavalli Gardens
(No pesticides)
radish, broad beans, peppers, red spring onion,
carrots, baby marrow, beetroot, chillies, lettuce, herbs.

Genesis farms
(Organic)
eggs, honey, poultry, shiso, purple potato

Mason farms
(Organic)
beetroot, pepino melon, elderberries,
lettuces, tarragon, micro radish

Abalobi Marketplace
(Sustainable, traceable)
Seafood

Meat
Karoo Waygu,
Karoo lamb
Black angus beef

TWO COURSE: R590

THREE COURSE: R815

SIDES: R70

SNACKS

red onion meringue & marmalade

tapioca, lavender, bee pollen

BREAD

focaccia, herenboontjie, basil, sweet pepper

STARTERS

karoo wagyu, umami paste, brioche, local mancheg (*surcharge of R135)

cured langoustine, butternut, smoked fishbone velouté

raw fish, crème fraîche, beans, buddha lemon

octopus, miso, citrus, chives

steamed eggplant, pinenuts, shiitake, garlic caramel

MAINS

sustainable fish, cabbage, gochujang hollandaise

potato gnocchi, gruberg, raw mushroom, herb sauce

cauliflower, curry, peanut granola

angus beef, onions, black garlic butter, burnt eggplant

pork, nixtamalized papaya, radish, laksa

karoo lamb "staanrib" sultana, soutbos, celery salad

SIDES

garden salad

new potato, olive oil, red onion, parsley

avocado, kiwi, capers, green olive, pistachio

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

DESSERT

tahini creme, banana, toasted yeast, sourdough
vanilla cheesecake, lemon kosho, olives, organum
raspberry pannacotta, strawberries, seaweed
chocolate terrine, olive oil, Maldon
Saskia's almond cake & chantilly

COFFEE

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

ESPRESSO	27	DOUBLE ESPRESSO	34
MACCHIATO	29	CAPPUCCINO	40

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

ROOIBOS
South African Organic

BLACK TEA
Sri Lankan ceylon

GREEN TEA
Infused with orange and berries

IMMUNITEA 80
Guava leaf, mint, ginger