



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, lemons, olives

GENESIS FARMS

(organic small farm)

beetroot, pepino melon, tamarillo, elderberries, lettuces, tarragon, micro radish,
sea pumpkin leaf, fig leaf, eggs, honey

SEAFOOD

(sustainable, traceable)

abalobi marketplace

southern cross

MEAT

(hormone free, organic, ethical farming methods)

karoo waygu

joostenberg pork

laingsburg lamb

kalahari black angus beef

TWO COURSES R590
THREE COURSES R795
SIDES R85

SNACKS

garden bouquet gougère

BREAD

sourdough & butter

STARTERS

fired oysters, shiitake, teriyaki, lardo
cured langoustine, butternut, thyme, smoked fishbone velouté
rare lamb tartare, falafel crumble, coriander mayo
sunchoke, black garlic, ginger, macadamia
raw yellowtail, ajo blanco, salted grapes, cucumber

MAINS

springbok, fired miso cabbage, pear, furikake
sustainable fish, cauliflower, curry, roti & wild garlic
wagyu brisket, carrot, horseradish, crispy onion
celeriac, raw mushroom, burnt butter
risotto verde, buratta, lemon, pine nuts

SIDES

potato pave, garlic & parmesan
kohlrabi, fennel, melon, olive, citrus
leaf salad, nori, sesame, ginger
beer battered zucchini chips & aioli

DESSERT

lemongrass panna cotta, papaya, lime
flan au sesame
plum tarte tatin & konfettibos ice cream
guava bavarois, shortcake, guava sorbet
white chocolate mousse, caramelized brioche, lemon marmalade

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