

2 course menu R395

3 course menu R495

Canape

Biltong & cheese

Biltong floss, cheddar cheese
biscuit, biltong butter

Smoked beef cheek

braised beef cheek, aioli, chickweed

Starter

West coast crayfish raviolo

pak choi, shellfish bisque

Aged beef sirloin carpaccio

truffled parmesan cream, crispy capers,
wild rocket

Curried heirloom carrot

spiced dukkha, granola, honey yoghurt,
carrot dressing

Main

Springbok Loin

pickled blackberries, smoked cashew,
beetroot, sausage roll, jus

Fresh market fish

squid ink tagliatelle, chorizo
bolognese, vermouth

Truffled potato gnocchi

exotic mushroom, celeriac, mushroom
ketchup, confit shiitake, nero kale

Dessert

Strawberries and cream

Madagascar
vanilla bean pannacotta, confit
strawberries, crumble, sumac
meringue, strawberry sorbet

6 month aged boerenkaas cheese

quince, lavosh

Lemon meringue

Lime curd, burnt meringue, lemon
tuile, lemon granita

Snax

Saldanha bay oysters

strawberry, chilli mignonette,
candied ginger, lemon foam, nori

R42ea

Burnt aubergine

Charred aubergine, oregano, mint,
coriander, chilli, cumin oil

R65

Whipped beetroots

goats cheese, candied pecan, lemon

R95

Morgenster olives

rosemary, chilli, lemon marinated

R45



Please note this menu is an example and is subject to change