

Dessert

Strawberries & cream Madagascan vanilla panna cotta, confit strawberries, strawberry sorbet, vanilla crumble, vanilla foam	R105
Chocolate symphony chocolate genoise, white chocolate ganache, namelaka, chocolate feuillentine, poached pear sorbet	R125
Cakes of the day	POA



THE BOOK CLUB

Cocktails

Its Bliss vodka, elderflower syrup, dry lemon	R105
Basil Highball gin, lemon, basil, dry lemon	R105
Paradiso Spritz white rum, pineapple syrup, grapefruit	R105
Paloma blanco tequila, honey, lemon, grapefruit	R115
Moscow Mule vodka, ginger beer, angostura bitters	R95
Pornstar Martini vanilla vodka, passionfruit, lime, mcc brut	R120
Espresso Martini vodka, kahlua, espresso	R120
Rooibos negroni rooibos infused gin, martini rosso, campari	R110
Skull X vodka, orange juice, marmalade syrup, grapefruit	R125
Tropical Sour bourban, pineapple, raspberry, angostura bitters	R120

*Please ask your server for more cocktail
or mocktail options available from our bar*

Snax

Burnt aubergine charred aubergine, oregano, mint, coriander, chilli , cumin oil	R75
Cumin hummus crispy onions, cummin seed olive oil, flat bread	R85
Whipped beetroots goats cheese, candied pecan, candied lemon	R95
Saldanha bay oyster strawberry & chilli mignonette, candied ginger, lemon foam	R42
Korean fried chicken wings miso mayo ,sesame seeds, peanuts, coriander	R135

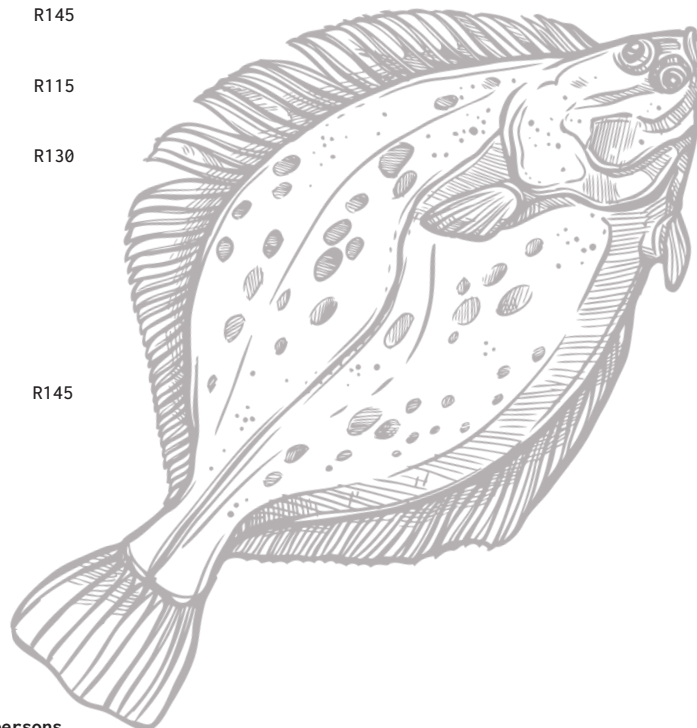
Salad Plates

Grilled green beans fior de latte, almonds, mussel XO	R145
Courgette & quava ricotta, mint, olive oil & lemon dressing	R115
Mason farm baby gem salad leaves ceasar dressing, green olive, Cantabrian anchovies, boquerones, grana Padano	R130

Open sandwich

(quick bite for on the go)

Pasture raised chicken mayo whole grain mustard mayo, cos lettuce, pickled red cabbage, crispy capers, on charred sourdough	R145
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Serving suggestion between 2 persons

1 snac, 2 small plates, 1 main plate, 1 salad plate & 1 side plate

Small Plates

Mason farm beetroot heirloom beetroots, goats chevin, pecan, candied lemon, local foraged wild herbs	R120
Curried West Coast mussels golden sultanas, coriander, sourdough	R125
Gnocchi chive beurre blanc, grana padano, rocket	R110
Aged beef tartare grass-fed beef, coal emulsion, tasty paste, mustard, flat bread	R135
Local waters yellowfin tuna wasabi & avocado puree, ginger & lime dressing, pickled daikon	R165

Main sharing plates

(designed for 2 persons to share)

Aged grass-fed beef tomahawk (850g) cafe paris butter, confit garlic, thyme	R599
Curried Karoo lamb Durban curry sauce, fragrant basmati rice, lemon atcha, minted cumin raita, roti	R345
Sole meuniere (300g) west coast sole, lemon, caper and parsley beurre noisette	R260
West coast mussels à la marinière 1kg shallots, garlic, parsley, creme fraiche, soughdough	R290

Sides

Sweet potato fries sweet tangy mayo, tagorashi, dukkha, oregano	R68
Harissa heritage carrots whey yoghurt dressing, dukkha	R75
TBC crispy pommes anna parmesan truffle emulsion, chives	R95