

Snax

Burnt aubergine R75
charred aubergine, oregano, mint,
coriander, chilli , cumin oil

Whipped beetroots R95
goats cheese, candied pecan, lemon,
flat bread

Marrinated olives R45
citrus, thyme, chilli, garlic

2 course menu R525

3 course menu R625

Kitchen Treats

delicate bites prepared by the Chef

Starter

Spicy Korean octopus
lime curd, mango, kimchi, peanuts

Quail
porcini, plum, sherry

Mason farm heirloom beetroot
goats chevin, pecan, candied lemon, local
foraged herbs

Main

Aged Caldham duck
cherries, pistachio, hakurei turnip

Local fresh water trout
fermented cauliflower, seafood tagliatelle,
seafood veloute

Porcini
slow cooked egg, mushroom, walnut, onion soubise,
grana padano

Dessert

Strawberries and cream
Madagascan vanilla bean pannacotta, confit strawberries,
crumble, sumac meringue, strawberry sorbet

Chocolate symphony
chocolate genoise, white chocolate ganache, namelaka,
chocolate feuillentine, poached pear sorbet

