

Dessert

Last of the season poached cherries almond frangipane, madagascan vanilla bean ice cream	R125
Belgian chocolate mousse honeycomb, tuille, chocolate shavings	R125
Baked cheesecake berry compote, crumble	R65



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
Negroni Bulldog gin, martini rosso, campari	R110

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

Snax

Saldanha bay oyster strawberry & chilli mignonette, candied ginger, lemon foam	R46
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
Marninated olives citrus, thyme, chilli, garlic	R45

Salad Plates

Courgette & nectarine ricotta, mint, olive oil & lemon dressing	R115
Grilled yellow cling peaches green bean, fior de latte, almonds, Morgenster balsamic	R135
Mason farm baby gem salad leaves ceasar dressing, green olive, Cantabrian anchovies, boquerones, grana Padano	R130



Small Plates

Mason farm beetroot heirloom beetroots, goats chevin, pecan, candied lemon, local foraged wild herbs	R120
Curried West Coast Mussels golden sultanas, coriander, sour dough	R125
Aged beef tartare grass-fed beef, coal emulsion, tasty paste, mustard, flat bread	R135
Yellowfin tuna ginger & lime dressing, avocado, wasabi, pickled daikon	R165
Korean fried fermented cauliflower miso mayo ,sesame seeds, peanuts, coriander, grilled lime	R130
Gnocchi chive beurre blanc, grana padano, rocket	R110

Main Plates

Aged grass fed tomahawk (850g) cafe paris butter, confit garlic, thyme	R595
Duck leg cassoulet nduja spiced butter bean cassoulet, local chorizo, herb salad, charred sourdough	R235
Curried lamb tail Durban curry sauce, fragrant basmati rice, lemon atcha, minted cumin raita	R255

Sides

Harissa heritage carrots whey yoghurt dressing, dukkha	R75
Book club crispy pommes anna truffle & parmasan emulsion, chives	R95

Serving suggestion between 2 persons

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