

Starters

Shredded Pork Tortellini R145

Bacon cream, pickled Shimeji mushrooms, Caramelized Pineapple

Scallops R385

Sage butter, Bacon Crumbs, Quail eggs, pea salsa

Steak Tartar R120

90-day Aged Sirloin, Berry Capers, Shallots, Pickled Cucumber,

Egg Yolk, Italian Parsley, Melba toast

Cheese Souffle (V) R110

Apple & Walnut Salad

Buttermilk Soft Shell Crab R155

*Deep fried soft shell crab, spicy mayo,
cucumber pico de gallo, tomato soy jam*

Seared Skilpadjies R140

Buchu carrots, Honey mustard sauce

Prosciutto Burrata R205

Grilled Eggplant, Maple Marinated Heirlooms, Chard Stone Fruit,

Fresh Basil, Artisan Bread, Confit Garlic, Herb Oil

Caprese Burrata R175

Vine tomatoes, peppered vinaigrette, baby leaves, fresh basil

Soup Of The Day R90

**Please enquire with your waitron*

Sorbet R55

Bloody Mary Sorbet

Cucumber & Mint

Lime & Passionfruit

Sides for the Table

Chevin Goats' Cheese Truffle Salad R95

*toasted pumpkin seed, Rainbow beetroot and radish,
mixed baby leaves, Sun Dried tomatoes, Garlic Ciabatta Croutes*

Seasonal Garden Vegetables R65

Hand Cut Fries w Parmesan & Truffle Aioli R65

Oven Baked Ciabatta loaf R75

Mains

Candy Beetroot Gnocchi (V) R175

Roasted Butternut, Salted pecan nuts, Sage Butter, white truffle oil and Whipped Feta

300g Biltong Spiced Ribeye R385

Smoked pork Croquette, Roasted Bone Marrow, Chive aioli, Chard Wild Mushroom

Deconstructed Beef Wellington R295

Carrot & Ginger Puree, Mushroom Duxelles, Tender Stem Broccoli with Pinotage Jus

Thyme Rubbed Lamb Cutlets R295

Lamb Cigar, Mqusho, Chard Baby Corn, Mange tout, Tomato Mint compote

Fish of the Day R260

Pan fried flatbread filled with dehydrated tomato, feta, accompanied by Sauce Vierge

Norwegian Salmon R310

Anchovy Arancini, Basil Foam, Mussel broth, Plum Tomato & Harissa Salsa

Two Way Venison R365

Kudu Pate, Springbok loin, Celeriac Puree, Baby Roots, Shitake Mushroom, Plum Jus

Desserts

Mascarpone Panna Cotta R115

Salted Caramel, hazelnut & poached Pear.

Textures of Chocolate R125

Blonde chocolaté crémeux, dark chocolate millionaire shortbread, white chocolate, chocolate "glass"

Milli Feuli R125

Milk tart filling, mascarpone mousse, Brule sweet pastry,

Braised Strawberry, Blueberry compote.

Berry and Walnut Parfait (V) R115

Vegan granola, berry compote, vegan chocolate crumble, fresh berries

Trio of Homemade Ice-cream R95

(vegan options available)

**Please enquire with your waitron*

South African-Artisanal Cheeseboard for 1 R185

Klein River oak Smoked Stanford (medium fat hard)

Dalewood Lanquedoc (brie style)

Foxenberg Assegai (goats hard cheese)