

STARTERS

TOMATO, STRAWBERRY & LEMON

Textures of tomato, strawberry and lemon with basil
and strawberry top pesto (V)(N)
R65.00

AMASI CHEESE CAKE WITH SMOKED TROUT

Salmon roe, fennel salad and dill mustard dressing
R70.00

TWICE BAKED BELNORI GOAT'S CHEESE SOUFFLÉ

Roasted black figs, wild rocket and toasted almonds,
buchu and lemon vinaigrette (V) (N)
R68.00

LYCHEE, BEETROOT & SMOKED DUCK

Garden greens, cucumber and gin and tonic foam
R78.00

CALVES' TONGUE

Charred onions, pickled radish, tongue croquettes,
caper berries, avocado and sweet mustard
R75.00

CURRIED COCONUT AND PINEAPPLE SOUP

Spicy pineapple 'croutons', toasted coconut
R65.00

MAINS

PUMPKIN PATCH

Glazed *boerpampoen*, stuffed zucchini flowers, patty pan, nutty seeds,
grilled zucchini, gem squash with blue cheese, butternut puree (V)
R135.00

BRAAI SIDE

Creamy maize rice, Healy's matured cheddar, grilled corn, blue corn,
bacon lardons, garlic mushrooms, confit tomatoes and onions
(May be ordered without bacon as vegetarian)
R135.00

SOLE PAUPIETTES

Raisin, almond and caramelised onion stuffing,
roasted red grapes, potato gnocchi, kale, red onion puree,
pinotage beurre blanc (N)
R175.00

FREE RANGE CHICKEN

Butter, lemon and herb stuffed suprême, ballotine, confit wing,
roasted sweet corn, pomegranate and *spekboom* salsa, herb Hollandaise

R165.00

GRASS FED BEEF FILLET & SWEETBREADS

Grilled fillet with pink peppercorns, deep fried sweetbreads,
fondant potato, roasted radishes, asparagus, pink pepper jus

R175.00

TRIO OF GRASS FED LAMB

Lamb *battuto*, lamb ravioli, lamb belly with roasted vine tomatoes,
smoky *smoor*, basil and lamb jus

R195.00

DESSERT

TRIO OF SORBETS

Homemade watermelon, strawberry and lychee sorbet
served on watermelon Carpaccio

R65.00

PEBBLES ON A BEACH

Valrhona dark chocolate and raspberry dome, shortbread crumble,
basil seaweed, lemon grass foam

R75.00

CRÈME BRÛLÉE

Blue berry and Valrhona white chocolate crème brûlée,
candied berries, sugar shards, roasted white chocolate

R70.00

MANGO, BLACK SESAME & COCONUT

Mango and passionfruit mousse, black sesame ice-cream, coconut dacquoise,
mango sorbet and black sesame tuile

R80.00

MARULA AND ORANGE CRÊPES

Flambéed tableside with marula *mampoer*,
served with Amarula ice-cream

R75.00

SOUTH AFRICAN CHEESE BOARD

A selection of some of the best local cheeses with homemade preserves,
seed crackers and Melba toast

R95.00

(V) Vegetarian, (N) – Contains Nuts

Please ask your waiter for suitable wine suggestions