

Menu

3 Course Menu R460pp (*Starter, Main Course & Dessert*)

2 Course Menu R375pp

Turkey, green legumes, fermented rhubarb, asparagus & buckwheat granola
Salad of exotic tomatoes, buffalo ridge bocconcini, smoke & pickles, foraged tea
Cured atlantic salmon trout, miso, matcha tea, avocado & preserved yolk
Chicken liver parfait, quinoa cracker, smoked raisin, red grapes, bitter radicchio
Saldanha Bay oyster, méthode cap classique, cool cucumber, amasi, black garlic & juniper ash

Oak Valley pork, crisp prawn, globe artichoke, tarragon, bisque cream
Ricotta & spinach roulade, white cabbage, vine tomatoes, buttermilk hollandaise
"Grass fed beef chimichurri", roasted shallot, poached bone marrow, pommes soufflé
Pan seared gurnard, squid, scorched pepper, courgette, cauliflower velouté, summer gratin
Braaied impala, honeyed sweetbreads, sprouts, parsnip & morrello cherry

Braised purple carrots, green harissa & pecan nuts	45
Salt baked onion, pancetta sand	45
Pommes de terre dauphinoise, grilled cheese & chives	45

Wasabi & white chocolate, sabrosa strawberries, pistachio veneer, jellied truffle
Brown sugar tart, valrhona chocolate textures, espresso, tonka bean, cacao nib beignets
"Rice pudding cannelloni", tropical fruits, white rum & coconut sherbet
Selection of local cheeses and preserves

Our menus change based on fresh seasonal produce and the best ingredients we can get.
We regret, onion, garlic and salt forms the base of our food preparations. We can accommodate most dietary requirements. Please inform us of any serious allergies. A discretionary service charge of 12% will be added to tables of 6 or more.