

CHEF'S TASTING MENU

R600 excluding wine | R800 including wine pairing

Oyster and cucumber

slow carrots

Colours of beetroot

BC Semillon Sauv blanc 2015

Home cured Pork

BC Chardonnay 2015

Local hake & anchovy dressing

M. S Red

“Pap and Duck

BC Shiraz 2012

Strawberries and cheese cake

BC Noble late harvest 2015

Selection of local cheeses and preserves

Personal selection

To be enjoyed by the whole table.

**Our menu changes based on fresh seasonal produce and the best ingredients we can get.
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.**