

MENU

Two Course I **R425** – Three Course I **R525**

STARTERS

Smoked fish, pickled apple mayo, 63'C yolk and celery
Colours of beetroot, grapefruit with minted yogurt
Home cured pork, textures of pineapple and mustard
Blesbok tartar, cider braised leek, capper jam and bacon

MAINS

“Open mushroom lasagna” mix exotic mushrooms, parmesan and goats cheese
Local hake, white beans, marinated onions, baby marrow and almond crumble
“Pap and Duck”
Braised beef short rib, charred corn, tomato chutney, parsnip and cumin jus

SIDES (R40)

Greens with nut butter
BBQ cauliflower
Potato wedges, whole grain mustard aioli

DESSERT

Chardonnay roasted pears, smoked honey ice-cream, lavender, and bee pollen
Popcorn flavored cheese cake, rose jelly and strawberries
Temperatures of chocolate
Selection of local cheese and preserves

**Our menus change 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.**