

MENU

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

STARTERS

Chevish, pawpaw, celery, avo and pickled onion
Colours of beetroot, grapefruit with minted yogurt
Escargot, confit garlic puree, marinated artichokes and pancetta crumble
Blesbok tartar, textures of leek, caper jam and bacon

MAINS

Roasted pumpkin, exotic mushrooms, bocconcini, shitake consomme
Local hake, pea puree, baby potatoes, spring salad and turmeric
“Pap and Duck”
Braised beef short rib, smoke tomato chutney and grilled baby marrow

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
Vanilla panna cotta, strawberry gelee’, strawberry sorbet and dust
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.**