

CHEF'S TASTING MENU

R600 excluding wine | R800 including wine pairing

Oysters

Cuvee 58 Brut NV

Cos lettuce, spring onion, grape fruit, avo and beetroot

Lighthouse Rosé 2018

Chicken emulsion, confit garlic, glazed mushrooms, pancetta

Benguela Cove Chardonnay 2017

Local fish, parsnips, mussels, nuts, fennel and leeks

Benguela Cove Pinot Noir 2017

Beef sirloin, pulled short rib, pesto, beetroot, courgette, mustard, olives

Benguela Cove Collage 2015

Caramelized banana mille-feuille, marshmallow fluff, whisky ice cream

Benguela Cove 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.**