

TABLE TOPPERS

Two Gratinated west coast oysters, lemon thyme butter
60

Baked Belnori goats cheese, Franschoek honey, fynbos
vinegar, candy stripe beets, pumpkin seeds
68

STARTERS

Tuna tataki, soy, apple, honey dressing, avocado, botarga
105

Chilli salted squid, chilli syrup, creamy mayo, fragrant salad.
105

Baked gorgonzola tart, tomato chutney, mixed herb salad, and
tomato
89

Steak tartare, parmesan truffle fries
110

Shrimp tempura, yuzu soy, avocado, and sriracha mayo
120

Pan roasted scallop, barbeque pork belly, cauliflower crème,
lemongrass, sautéed mushrooms, miso roasted sweetcorn
145

SIDES

Fries with parmesan 45

Roasted beans with feta and chilli 45

Mash with truffle 45

Mixed herb salad 55

Oven roasted sweet potato with rosemary, honey glaze 45

MAINS

Roasted pork belly with sesame braised rib, sweetcorn, chilli
ginger caramel, sweet potato and banana

175

Bourguignon braised beef cheek and oxtail, crispy deep fried
gnocchi, oven roasted root vegetables

175

Chicken and prawn curry, kedgeree jasmine rice, butter
chicken-honey crème

175

Pepper crusted springbok, smoked bacon, pear, creamed
cabbage, venison jus

205

Saffron risotto served with sautéed mushrooms, onion-thyme
veloute, parmesan **or** served with sautéed prawns
and seafood sauce

145/165

Pan roasted line fish, smoked fennel sauce, ras el hanout
spiced carrots, sautéed prawns, avocado

192