

Rest aurant

WEEK MENU

DINNER HARVEST TABLE | R445 PER PERSON

BREAD COURSE

Pumpnickel sour dough Roll
homemade plum jam | homemade piccalilli
hand crafted butter candle

EARTH

Pickled Baby Beet
dukkha rub | goats' milk labneh

Carrot trio
maple glazed baby carrot
carrot and cardamom hummus
carrot crisps

Wild Mushroom and Gruyere Pot Pies
mushroom velouté | grated parmesan

LAND

Charred Venison Loin
truffle oil sable | parsnip purée
macerated blackberries in aged balsamic
pawpaw and red onion salsa

Marrow-Roasted Cauliflower Heads
whole heads of cauliflower
rubbed with smoked paprika and garlic
served with a truffled mushroom dip

SEA

Crispy Kingklip
lemon chive aioli | pickled cucumber radish
seaweed and herb salad | chilli oil drizzle

FORREST

Black Forrest Cake

Spiced Carrot Cake

served with chocolate soil | green moss
chocolate bark

COPA
RESTAURANT