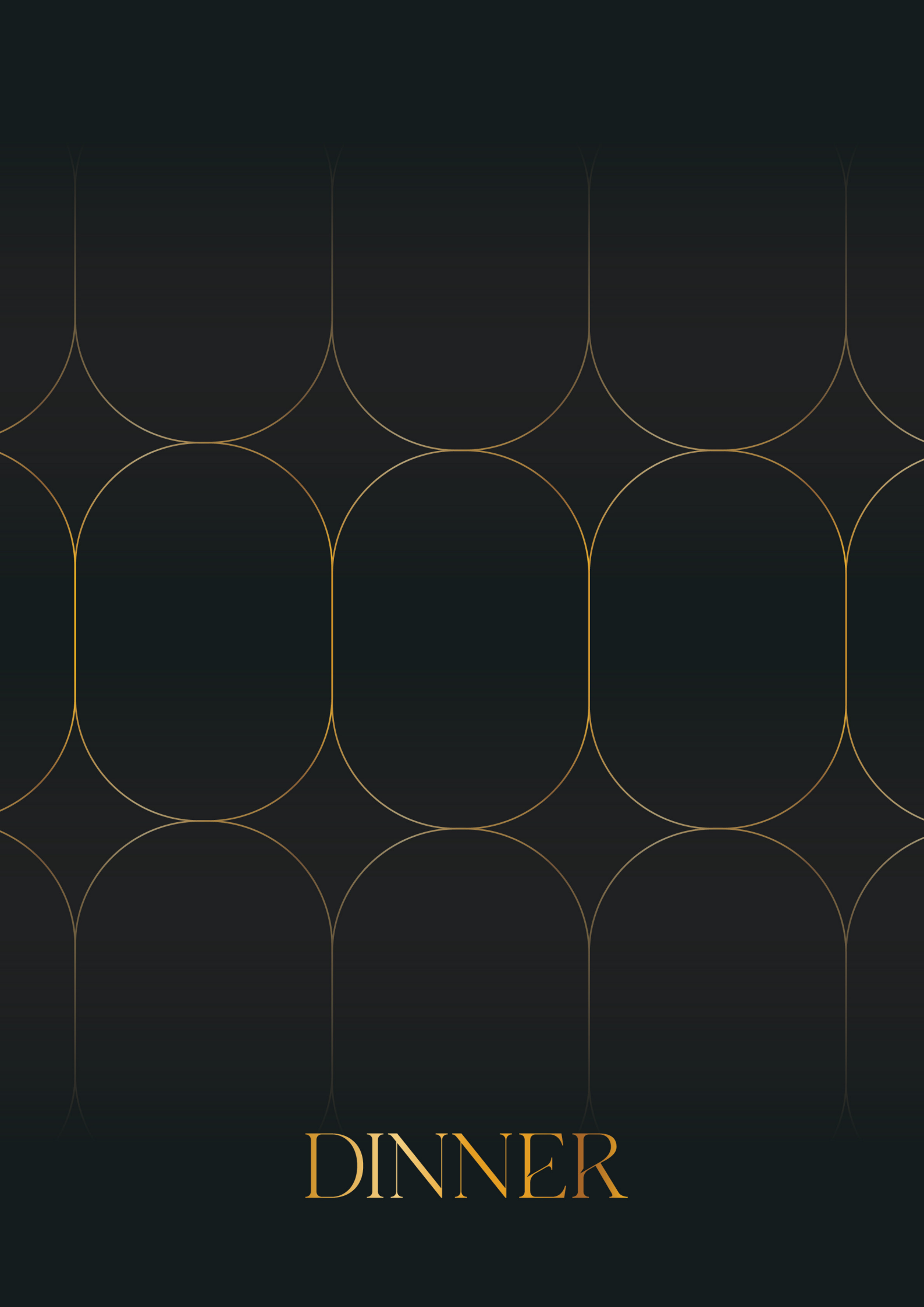




DINNER

STARTERS

Beetroot Cured Salmon Gravadlax (D) Horseradish and hazelnut gel toasted hazelnuts pickled baby beetroot beetroot crisp	R270
Panko Prawns (D) Cumin guacamole harissa aioli shaved radish granny smith apples toasted chilli flakes	R295
Moules Provençale (D) Chorizo blistered tomato onion garlic white wine parsley chilli	R270
Spiced Chicken Livers (D) Spicy tomato ragout Kalamata olives roasted red pepper basil oil homemade rosemary and garlic focaccia	R170
Grilled Halloumi (V)(D)(N) Charred artichoke roast red onion cherry tomato walnuts balsamic glaze wild rocket	R225
Seared Beef Tataki Sesame and Szechuan crust fermented bean dressing raspberry gel micro coriander spring onion crisp garlic salad	R265
Teriyaki Oyster Mushroom (V) Tempura fried caramelised sweet potato purée sesame Asian greens star anise soy reduction	R265
Heirloom Tomato & Mozzarella (V) A colourful mix of heirloom tomatoes creamy mozzarella basil oil toasted sourdough croûtes sea salt flakes	R265

MAINS

Pan Fried Sustainable Line Fish (D) Roast baby fennel fennel and cilantro salad fennel emulsion	R310
Roast East Coast Sole with Citrus & Herb Crust (D) Oven-roasted sole with lemon-parsley crust charred tender stem broccoli roasted baby potatoes citrus beurre Blanc	R310
Wild Mushroom and Halloumi Pithivier (V)(D) Smoked cauliflower purée charred king oyster mushroom baby onion homemade tomato and raisin chutney red wine reduction	R275
Parma Ham, Spinach and Chicken Involtini (D) Five-spice pumpkin purée steamed fine beans roast pumpkin red wine jus	R345
Duo of Duck (D) Pan-seared duck breast confit duck leg croquette sautéed seasonal greens fondant sweet potato blackberry and tangerine red wine jus	R385
Pan-Seared Springbok Loin (D) Served with red wine and juniper reduction truffle potato purée roasted baby carrots charred tender stem broccoli finished with micro herbs and a light drizzle of balsamic glaze	R425

CURRIES

Cape Malay Curry
Malay spice sweet and sour curry sauce

Vegetarian	R310
Chicken	R340
Surf and Turf	R375

Served with:

Fragrant Jeera Rice – cumin-infused for aroma and colour
House-made Roti – lightly brushed with ghee
Sambals and toasted coconut
Poppadums – crisp and delicate, lightly dusted with smoked paprika

GRILLS

300g Rib Eye	R365
250g New York Steak Strip	R310
500g Sirloin on the Bone	R445
250g Karoo Lamb Rump	R375
200g Beef Fillet	R280
300g Beef Fillet	R320

Selection of Sauces

Bordelaise (D) | Madagascan pepper (D) | Forest mushroom (D) | Soubise (D) | Béarnaise (D)

Side Dishes

Roast garlic pomme purée (D) | Rustic cut homemade fries
Sumac roast sweet potato with maple glaze (D) | Creamed spinach with parmesan (D)
Honey and garlic blackened cauliflower with cilantro

DESSERT

Caramel Apple Streusel Choux (V)(D) Caramel mousse vanilla bean apple compote	R125
Pineapple Mint Bavarois (VG) Compressed pineapple pineapple gel coconut and rum sorbet coconut and vegan yoghurt cream toasted coconut	R125
Pistachio Crème Brûlée (V)(D) Silky pistachio custard with caramelised sugar crust served with an almond tuile	R125
Lemon Alaska (V)(D) Lemon parfait sable biscuit macerated raspberries mint dust	R125

