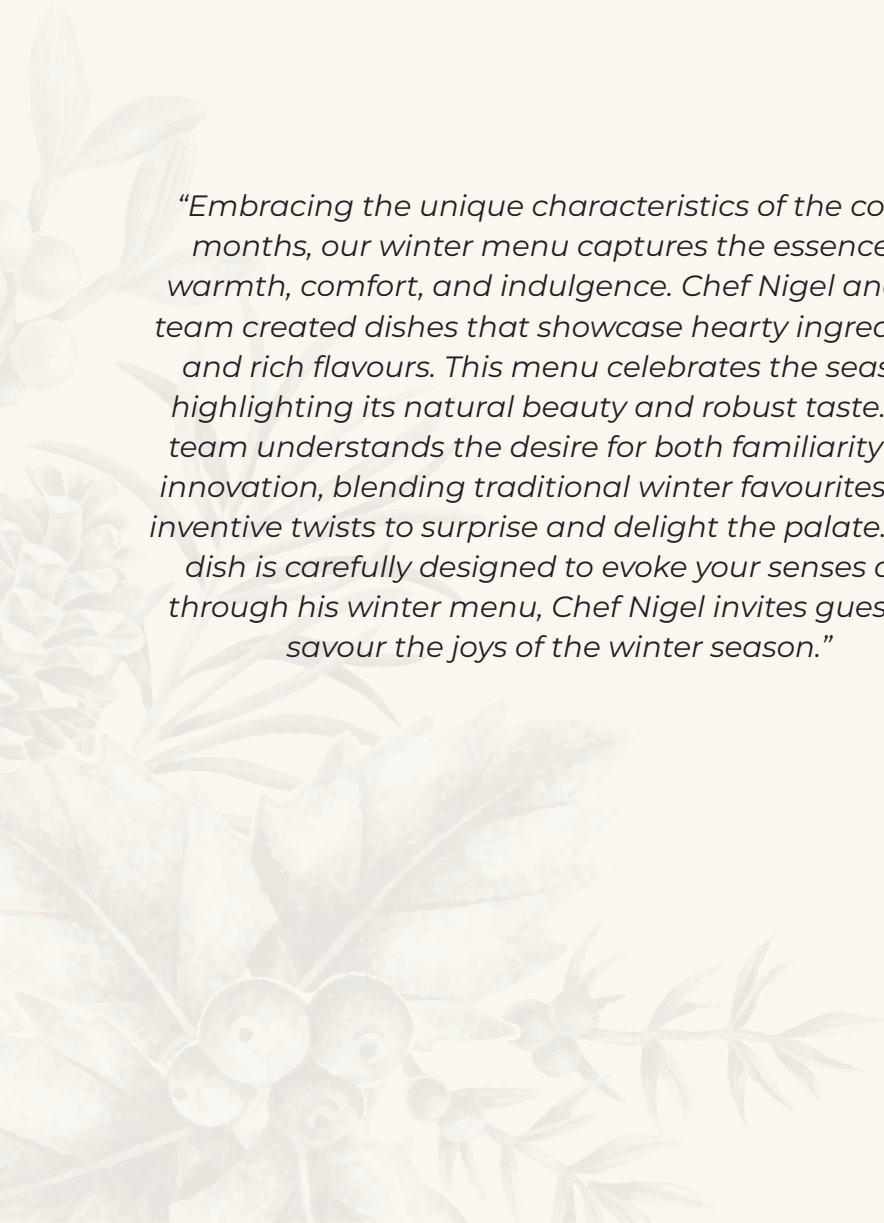


The background is a dark green gradient with a diagonal split. The upper-left portion is a lighter, textured green, while the lower-right is a darker, more solid green. Scattered throughout are numerous small, out-of-focus golden particles, creating a bokeh effect. A thin, light-colored rectangular border frames the entire composition.

SAVOUR THE *Season*

WINTER EDITION | THREE-COURSE | R345 PER PERSON



“Embracing the unique characteristics of the colder months, our winter menu captures the essence of warmth, comfort, and indulgence. Chef Nigel and his team created dishes that showcase hearty ingredients and rich flavours. This menu celebrates the season, highlighting its natural beauty and robust taste. The team understands the desire for both familiarity and innovation, blending traditional winter favourites with inventive twists to surprise and delight the palate. Each dish is carefully designed to evoke your senses and through his winter menu, Chef Nigel invites guests to savour the joys of the winter season.”



STARTER

Spiced Beef Tataki (GF)

5 spiced poached apples | apple cider sauce | soy onion shells
avocado mousse | pickled cucumber | carrots

or

Smoked Shallot and Goats Cheese Tarte Tatin (V)

shaved parmesan | buttermilk crispy onion
turmeric infused cauliflower purée | rocket salad

MAIN

Pepperclub Coffee-Braised Beef Brisket

pressed with mustard and spring onion champ potatoes
candied carrots | radish | spring onion salad

or

Wild Forest Mushroom Risotto (V)

confit cherry tomatoes | parmesan tuile | wild rocket

DESSERT

Spiced Wine Poached Pears

cardamom honey cake | maple cream

or

Dark Chocolate Cobbler

cinnamon ice cream | brandy snap
citrus infused macerated berries

***Compliment your meal with our wine pairing option at R150pp**

GF - Gluten-Free | V - Vegetarian

Thank you for dining with us

COPA
RESTAURANT