

STARTERS

Smoked Duck Breast R295

Beetroot textures | Blackberry Jus | Candied Walnuts

Skaapstertjies on Toast R275

Slow cooked lamb tail | Burnt onion jam | Whipped feta | Grilled sourdough

Mushroom Consommé (V) R278

Wild mushrooms | truffle dumplings | chive oil | Mung bean | Vermicelli

Pressed Pork R280

Apple purée | Celeriac remoulade | Mustard jus

Cured Kingklip R285

Citrus gel | Pickled fennel | Dill oil | Rye crisps

MAINS

Tomahawk 1.2kg R950

(Please advise 40min waiting time)

Buttered seasonal greens | Miso glazed kudu squash | Honey glazed root vegetables

Wild Mushroom Risotto (V) R355

Aged Parmesan | Fresh truffles | Forage mushrooms

Slow Braised Tomato Oxtail R389

Parsnip purée | Baby glazed carrots

Fire Roasted Pork Tenderloin R390

Pork tenderloin over coals | smoked white bean ragout | Grilled fennel | Nduja butter | Herb ash | Pork kiangs | Smoked bacon chilli jam

Chicken Balentine R390

Ballentine stuffed with spinach and peppadew | Red cabbage | Pomme Purée | Orange gastrique

A discretionary 12.5% service charge
will be added to all tables

Seabass R400

Seaweed beurre blanc | Mangetout | Mussels | Herb oil | Coal roasted baby potatoes

Beef Fillet (250g) R410

Potato fondant | Roasted shallots | Tender stem broccoli | Demi glaze

Slow Cooked Wood Fire Lamb Shanks R445

Wood fired lamb shanks | Roasted garlic pomme purée | Blistered vine tomatoes | Mint chimichurri | Crispy kale

SIDES

Duck Fat Roasted Potatoes **R95**

Buttered Seasonal Greens **R89**

Miso Glazed Kudu Squash **R89**

Honey Glazed Root Vegetables **R89**

DESSERT

Brandy Snap Cannelloni R230

Caramel and Hazelnut mousse | Pistachio sponge | Meringue shards | Cape

Malay ice cream

Cape Brandy Pudding R210

Salted Caramel | Vanilla bean ice cream

Spiced Apple Tart Tatin R220

Calvados cream | Toasted Almonds

Cheese Board R350

Local cheeses | Selection of preserves | Lavash | Seasonal fruits

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will be added to all tables