



# THE CONSERVATORY

## STARTERS

**CC** CLASSIC CAESAR SALAD – cos lettuce, parmesan, hen's egg, croutons, white anchovies, cured bacon bits | R115

SALAD OF WARM GOATS CHEESE & PANCETTA – wild rocket, white balsamic, tomato & pine nuts | R125

MOZZARELLA DI BUFALA & CITRUS FRUIT – caramelized sunflower seeds, basil, mint, fresh pressed olive oil | R135

CLASSIC BEEF CARPACCIO – basil, olives, pine nuts, rocket, parmesan | R125

CRISPY FRIED CALAMARI – tomato vierge, romesco, chorizo, pork puffs | R120

**CC** AGED BOLAND CHEESE SOUFFLÉ – shaved parmesan & cheese gin sauce | R95

YELLOW FIN TUNA SASHIMI – vegetable rice paper roll, Asian pesto, honey teriyaki sauce | R155

## MAINS

### SLOW COOKED LAMB SHOULDER

Parmesan & mint peas, dehydrated tomatoes, roasted garlic jus | R255

### HERB CRUSTED SPRINGBOK LOIN

Parsnip puree, exotic mushrooms, blueberry jus | R280

### GRASS FED BEEF FILLET

Bone marrow, stemmed broccoli, celeriac, preserved onion, green pepper & cognac jus | R265

### ROAST DUCK BREAST

Honey & orange glazed chicory, carrot puree, charred onion, chateau potatoes, truffle jus | R275

### CAPE HAND CAUGHT FISH

Basil risotto, baby tomato, fennel shavings, spring onion caper buerre blanc | R210

### RARE GRILLED INDIAN OCEAN TUNA

Bok choy, mango tout, sticky rice, teriyaki sauce | R245

### FREE RANGE BEEF BURGER 200G

All the fixins, battered onion rings, hand cut umami chips | R165

### GNOCCHI PRIMAVERA PASTA

Summer vegetables, mushrooms, creamy cheese sauce | R164

### FREE RANGE CHICKEN PICATA

Parmesan crumbed breast, garden salad, herb aioli, roast lemon | R165

### **CC** TRADITIONAL CAPE MALAY BOBOTIE

Sambals, home-made roti, green salad | Karoo lamb R175 | Mushroom & lentil R155

## SIDES

Hand cut chips,  
umami salt  
R45

Garden salad  
R45

Braised leeks, thyme,  
roasted hazelnut butter  
R45

Broccoli, almond &  
sultana butter  
R45

## DESSERT

**CC** Liz McGrath's chocolate plate, passion fruit,  
dark chocolate fondant, white chocolate ice cream R90

Eton mess, chocolate brownie, pistachio,  
berry ice cream, brick pastry, meringue shards R75

Madagascan vanilla crème brûlée, summer berries,  
ginger biscotti R75

Coconut frangipane, lemon whipped ganache,  
drunken pineapple, orange peel ice cream R80

Gluten free chocolate slice, rooibos mousse, ginger gel,  
blueberry sherbert, fresh blueberries R80

Chocolate & Salted Caramel, hazelnut crunch,  
compressed apple, coffee crème,  
apple and mint sherbet R80

## LOCAL CULTURES

3 | R120, 4 | R150, 5 | R180

Klein river Gruberg – Stanford

Dalewood Lanquedoc – Stellenbosch

Cremalat Gorgonzola – Pretoria

Dalewood Brie Superlatiff – Stellenbosch

Belnor Chevin – Johannesburg

Home Made Preserve

**CC**

Conservatory Classic

Liz McGrath's favourite dishes