



THE CONSERVATORY

STARTERS

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

CONSERVATORY CONSOMMÉ – filled tortellini, sour dough toastie | **R75**

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

SESAME SEARED YELLOW FIN TUNA – green apple, radish, wakami, lime & honey teriyaki sauce | **R155**

SEARED SPRINGBOK TARTARE – pickled butternut, beetroot balsamic chutney, beurre noisette emulsion, fennel & sunflower seeds | **R135**

WILD MUSHROOM RAVIOLI – pancetta wrapped green asparagus, white truffle espuma | **R135**

CRISPY MALAY CALAMARI – cucumber, red onion, masala velouté, sambal salad | **R125**

MAINS

FYNBOS HERB CRUSTED SPRINGBOK LOIN

Porcini & white bean puree, Brussel sprouts, green beans, smoked onion | **R280**

GRILLED BEEF RIB EYE 300G

Bone marrow, stemmed broccoli, baked celeriac, fondant potato, Madagascan green pepper & cognac jus | **R290**

SLOW COOKED LAMB SHOULDER

Crispy pine nut polenta, zucchini, dehydrated tomato, black garlic jus, | **R255**

FREE RANGE BABY CHICKEN

Baby spinach, bread dumplings, mushroom pesto, chicken sherry jus | **R180**

ROAST DUCK BREAST

Honey & orange glazed chicory, blackened onions, chateau potato, truffle jus | **R275**

RARE GRILLED INDIAN OCEAN TUNA

Bok choy, mange tout, sticky ginger rice, Asian emulsion | **R245**

PAN ROASTED KINGKLIP

Baby leek spätzle a la crème, charred leeks, lemon gel | **R210**

GRILLED BEEF BURGER 200G

All the fixin's battered onion rings hand-cut umami chips | **R165**

AUBERGINE PUTTANESCA

Miso baked aubergine, tomato fondue, puttanesca roulade, green goddess sauce | **R165**

CC TRADITIONAL CAPE MALAY BOBOTIE

Sambals, homemade roti, green salad | Karoo lamb **R175** | Mushroom & lentil **R155**

SIDES

Hand-cut chips,
umami salt

R45

Garden salad –
artichoke & avocado

R55

Braised leeks – thyme
& roasted hazelnut

butter **R55**

Broccoli – almond
& sultana butter

R55

DESSERT

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

Star anise poached pear, port wine sabayon, cinnamon
granola crunch, candied ginger ice cream **R80**

Warm baked fudge & nut pudding, caramelized peanuts,
lime curd, honey comb, dark chocolate ice cream **R80**

Honey & rosemary semifreddo, Baumkuchen, orange
cremeux, vanilla streusel poppy seed meringue shards

R80

Classic crème brûlée, brandy snap, raspberry crème,
vanilla crumble, seasonal fruit **R75**

LOCAL CULTURES

3 | **R120**, 4 | **R150**, 5 | **R180**

Klein River Gruberg – *Stanford*

Dalewood Lanquedoc – *Stellenbosch*

Cremalat Gorgonzola – *Pretoria*

Dalewood Brie Superlatif – *Stellenbosch*

Belnori – *Johannesburg*

Homemade preserves

CC

Conservatory Classic

Liz McGrath's favourite dishes