



Starters

WEST COAST OYSTERS

shallot vinaigrette, pickled apple & cucumber | R 25

THREE GRAIN SALAD

wild rice, quinoa, buckwheat, pineapple, walnuts,
spring onion, radish | R 125

MOZZARELLA DI BUFALA & CITRUS FRUIT

caramelized sunflower seeds, wild rocket, basil, mint,
fresh pressed olive oil | R 145

CLASSIC CAESAR SALAD

cos lettuce, parmesan, hen's egg, herb croutons, white anchovies,
cured bacon bits | R 135

SUNDRIED TOMATO GAZPACHO

confit red pepper & shallot pastry | R 85

CLASSIC BEEF CARPACCIO

Swartland pressed olives, baby tomato, rocket, basil pesto | R 130

YELLOWFIN TUNA SASHIMI

sesame crust, jalapeño, green apple, wakame,
lime & honey teriyaki sauce | R 155

CRISPY CALAMARI

cashew, lemon, chorizo, tomato vierge, crispy pork puffs | R 125

AGED BOLAND CHEESE SOUFFLÉ

shaved parmesan & gin cheese sauce | R 95



Mains

FYNBOS HERB-CRUSTED SPRINGBOK LOIN

orange sweet potato, rainbow carrots, rapini, charred onions,
venison jus | R 285

GRASS-FED BEEF FILLET

bone marrow, baked celeriac, stemmed broccoli, preserved onions, cognac &
Madagascar peppercorn jus | R 280

SLOW-COOKED LAMB SHOULDER

green pea & mint purée, dehydrated tomato, pine nut polenta,
roasted lamb jus | R 260

FREE RANGE ½ BABY CHICKEN

baby corn, Jerusalem artichoke, chakalaka, crispy prosciutto | R 185

RARE GRILLED INDIAN OCEAN TUNA

bok choy, mange tout, sticky ginger rice, char siu glaze | R 250

CAPE HAND-CAUGHT FISH

basil risotto, fennel shavings, caper & spring onion beurre blanc | R 215

GRILLED PRAWN PLATTER

Mediterranean couscous, pan-fried vegetables, harissa,
lemon & garlic sauce | R 385

TAGLIATELLE PRIMAVERA PASTA

summer vegetables, exotic mushrooms, creamy cheese sauce | R 175

FREE RANGE BEEF BURGER 200G

all the fixin's, battered onion rings, hand-cut umami chips | R 165

TRADITIONAL CAPE MALAY BOBOTIE

sambals, cumin roti, green salad
– Karoo lamb R 180 | mushroom & lentil | R 165



Dessert

LIZ MCGRATH'S CHOCOLATE PLATE

passion fruit, dark chocolate fondant, white chocolate ice cream R 90

MADAGASCAN VANILLA CRÈME BRÛLÉE

lemon verbena, seasonal fruit, vanilla crumble R 80

STAR ANISE POACHED PEAR

port sabayon, cinnamon granola crumble, candied ginger ice cream R 80

ETON MESS

berry compote, meringue shards, chantilly cream, pistachio,
vanilla crumble R 75

HONEYCOMB PANNA COTTA

drunken pineapple, sesame tuile, rooibos gel R 80

LOCAL CHEESE CULTURES - 3 | R 120, 4 | R 150, 5 | R 180

Klein River Gruberg – Stanford

Dalewood Lanquedoc – Stellenbosch

Cremalat Gorgonzola – Pretoria

Dalewood Brie Superlatif – Stellenbosch

Belnori – Johannesburg

Homemade preserves

