



THE CONSERVATORY

STARTERS

- KLEIN KAROO OSTRICH TARTARE** – melba toast, quail egg, parmesan, caper aioli | *R155*
- NIÇOISE SALAD** – seared yellowfin tuna, new potato, olive, green beans, onion, sauce vierge | *R155*
- SMOKED TOMATO RISOTTO** – bocconcini, basil assiette, salted walnuts, herb oil | *R125/R225*
- CRISPY CALAMARI** – red pepper pesto, lemon, chorizo, tomato salsa | *R145*
- BRAISED SHORT RIB TORTELLINI'S** – neapolitan, wild mushroom, Grana Padano, basil | *R145*
- CC CLASSIC CAESAR SALAD** – gem heart lettuce, parmesan, crispy hen's egg, herb croutons, white anchovies, bacon | *R135/R195*
- CC AGED BOLAND CHEESE SOUFFLÉ** – gin cheese sauce, parmesan | *R105*
- TEXTURES OF MUSHROOM** – marinated portobello, aspic, orzo, buffalo mozzarella, purée, warm shitake broth | *R155*

MAINS

- FREE RANGE BEEF FILLET**
Bone marrow-maize brulé, chakalaka, pearl onions, bordelaise sauce | *R295*
- SEAFOOD MEDLEY**
Saffron risotto, prawns, calamari, mussels, champagne foam, fennel beurre blanc | *R275*
- SEARED OUTENIQUA SPRINGBOK LOIN**
Honey glazed parsnip, XO chutney, charred onions, rocket pesto, red wine jus | *R295*
- CATCH OF THE DAY**
Grilled line fish, lemon pomme purée, lentil, garden peas, crème sauce tartar | *R255*
- CHALMAR BEEF BURGER**
Mushrooms, red onion marmalade, mature cheddar cheese, sundried tomato relish, triple cooked chips, crispy onion rings, umami ketchup | *R195*
Add: Bacon *R25* / Avo (*SQ*)
- FREE RANGE CHICKEN BALLOTINE**
Confit leg, prune, savoury pearl barley, kimchi salsa, jus | *R245*
- CC TRADITIONAL CAPE MALAY BOBOTIE**
Sambals, cumin roti, simple garden salad | Karoo Lamb *R195*/ Mushroom & lentil *R175*

SIDES

- | | | | |
|--|--|----------------------------------|------------------------------------|
| Triple cooked chips,
umami salt
<i>R55</i> | Steamed seasonal
vegetables, almond,
sultana butter <i>R65</i> | Green garden salad
<i>R55</i> | Steamed basmati rice
<i>R55</i> |
|--|--|----------------------------------|------------------------------------|

DESSERT

- BAKED PASSION FRUIT CURD**
Coffee frangipane, coconut sorbet, sable crumble *R115*
- TEA & RUSKS**
Lightly smoked honey, rooibos, date & vanilla milk panna cotta, honeycomb, black tea & buttermilk rusk *R125*
- CARAMELIZED WHITE CHOCOLATE MOUSSE**
Spiced pineapple, brown butter & rum sponge *R125*
- CC LIZ MCGRATH'S CHOCOLATE PLATE**
Passion fruit, dark chocolate fondant, white chocolate ice cream *R125*
- CC APPLE TARTE TATIN**
Granny smith butterscotch, vanilla sable, rum and raisin ice cream *R115*

LOCAL CULTURES

- 4 | *R165*
- Klein River Gruberg – *Stanford*
Dalewood Languedoc – *Stellenbosch*
Cremalat Gorgonzola – *Pretoria*
Belnori Chevin – *Johannesburg*
- Homemade Preserves & Crackers

CC
Conservatory Classic
Liz McGrath's favourite dishes