2 course menu

3 course menu R495

R395

Canape

Biltong & cheese Biltong floss, cheddar cheese biscuit, biltong butter

Smoked beef cheek braised beef cheek, aioli, chickweed

Starter

West coast crayfish raviolo pak choi, shellfish bisque

Aged beef sirloin carpaccio truffled parmesan cream, crispy capers, wild rocket

Curried heirloom carrot spiced dukkha, granola, honey yoghurt, carrot dressing

Main

Springbok Loin pickled blackberries, smoked cashew, beetroot, sausage roll, jus

Fresh market fish squid ink tagliatelle, chorizo bolognaise, vermouth

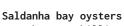
Truffled potato gnocchi exotic mushroom, celeriac, mushroom ketchup, confit shiitake, nero kale

Dessert

Strawberries and cream Madagascan vanilla bean pannacotta, confit strawberries, crumble, sumac meringue, strawberry sorbet

6 month aged boerenkaas cheese quince, lavosh

Lemon meringue Lime curd, burnt meringue, lemon tuile, lemon granita



Snax

Saldanha bay oysters strawberry, chilli mignonette, candied ginger, lemon foam, nori	R42ea
Burnt aubergine Charred aubergine, oregano, mint, coriander, chilli , cumin oil	R65
Whipped beetroots goats cheese, candied pecan, lemon	R95
Morgenster olives rosemary, chilli, lemon marinated	R45



Please note this menu is an example and is subject to change