

STARTERS

Black Angus beef tartare with turmeric baby onion, sultana chutney, curry aioli, cured egg yolk, and ciabatta crisp <i>DF NF</i>	260
Fish crudo with lime, lychee, apple, crème fraîche, coriander, radish, and bokkom rice crisp <i>GF NF</i>	245
Crispy veal sweetbreads with red pepper pesto, olive salsa, parsley, and sorghum <i>DF QF</i>	235
Roasted tomato with goat's milk cheese, pancetta, spekboom, basil, smoked tomato consommé, and kapokbos infused olive oil <i>GF NF V</i>	240
Compressed watermelon with cashew nut cream, avocado, fig leaf, pumpkin seeds, and lace crisp <i>VQ</i>	220

MAINS

Fish of the day with baby marrow & fennel succotash, dill cream, and a pineapple, fennel & cucumber salad <i>GF NF</i>	415
Bonsmara beef with garlic buchu infused pommes anna, broccoli, rooibos pickled onions, cauliflower puree, and red wine jus <i>GF NF</i>	
	sirloin 420
	or fillet 550
Braised pork belly with Granny Smith apple, tamarind date purée, pak choi, and sage cider jus <i>GF NF</i>	415
Lamb rump with parmesan polenta, fine beans, apricot, chakalaka, and orange buchu jus <i>GF NF</i>	405
Mushroom tortellini with sautéed mushrooms, mange tout, toasted pine nuts, lemon, and saffron velouté <i>VQ</i>	375

SIDES

Lentil salad with red onion, tomato, herbs, and raspberry vinaigrette <i>VQ</i>	85
Warm baby potato salad with bacon, parsley, capers, and lemon	85

DESSERT

Black forest tiramisu with dark chocolate ice cream, almond crumble, cacao nib tuile, and valrhona cacao dust <i>V</i>	195
Mango mousse with granadilla gelée, coconut-mango gelato, olive oil shortbread, and mango shard <i>NF V</i>	190
Vanilla panna cotta with summer berries, strawberry frozen yoghurt, meringue, macadamia streusel, and mint <i>V</i>	190
Lemon tart with blackberry sorbet and pistachio crumble <i>VQ GF</i>	180
Artisanal local cheese with crisps, fresh fruit, and preserves <i>V</i>	270

PLEASE NOTE

Dietary key: <i>DF</i> Dairy-free <i>GF</i> Gluten-free <i>NF</i> Nut-free <i>V</i> Vegetarian <i>VG</i> Vegan
No BYO wine allowed
A 13% service charge applies, but please feel free to adjust on your bill
Unfortunately, payment by Amex is not accepted