

STARTERS	Tartare of the day 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 GF</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>VG</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>VG</i>	375
SIDES	Lentil salad with red onion, tomato, herbs, and raspberry vinaigrette <i>VG</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
	White chocolate yuzu tart with blackberries, pistachio crumble, and blackberry sorbet. <i>DF VG</i>	180
	Artisanal local cheese with crisps, fresh fruit, and preserves <i>V</i>	270
PLEASE NOTE	Dietary key: DF Dairy-free GF Gluten-free NF Nut-free V Vegetarian VG 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	