



RESTAURANT

STARTERS

Lightly smoked tempura oyster with black rice & squid ink risotto, roasted red pepper, seaweed sago & lime (<i>nut-free</i>)	170
Seared game fish with sesame, pineapple, ginger caramel, cucumber, chives, ponzu dressing & rocket (<i>gluten-free, lactose-free & nut-free</i>) ..	175
Crispy lamb sweetbreads with red mole, sweetcorn, spring onion, coriander & homegrown popcorn (<i>gluten-free & nut-free</i>)	175
Beetroot tartare with apple, dill, capers, cashew nut camembert, lemon & sunflower seed (<i>vegan & gluten-free</i>)	160
Assiette of wild mushroom with walnut, quinoa, thyme, turnip, & naartjie (<i>vegan & gluten-free</i>)	160

MAINS

Line fish of the day with roasted cabbage, butter bean, green beans, kale, red onion & grapefruit beurre blanc (<i>gluten-free & nut-free</i>)	280
Pan seared springbok loin with springbok shank 'pot pie', parsnip, braised pear & local whiskey infused jus (<i>nut-free</i>)	295
Braised pork belly with seasonal greens, sweet potato, fermented honey & last season's shiso infused jus (<i>gluten-free & nut-free</i>)	280
Roasted Bonsmara beef with crispy parmesan & nutmeg polenta, spinach, fennel, bacon & smoked bone marrow jus (<i>gluten-free & nut-free</i>)	290
Roasted Jerusalem artichoke with baby marrow, tempura marrow flower, leek, macadamia & lemon balm vinaigrette (<i>vegan</i>)	270
Salt baked celeriac agnolotti with charred baby onion, vegan feta, toasted chestnut cream slow roasted onion juice (<i>vegan & nut-free</i>)	270

SIDES

Crispy baby potatoes with smoked paprika aioli	55
Roasted baby carrots with herb pesto & parmesan	55

DESSERT

Pumpkin crème caramel with dates, salted butterscotch, orange, goat's milk & pumpkin seeds (<i>nut-free</i>)	120
Saskia's rich almond cake with swiss meringue mascarpone cream, lemon curd & Amaretto	120
Chocolate torte with palm sugar meringue, raspberry & pistachio (<i>vegan & gluten-free</i>)	120
Spice poached guava with coconut, rooibos, olive oil & vanilla (<i>vegan & gluten-free</i>)	120
Artisanal local cheese selection with fruit, crisps & preserves	180

PLEASE
NOTE

No BYO wine allowed | Payment by Amex unfortunately not accepted
A service charge of 12.5% will be added to the bill of tables of six and more persons

DINNER
4-COURSE

Snacks & bread

Beetroot tartare with apple, dill, capers, cashew nut camembert,
lemon & sunflower seed (*vegan & gluten-free*)

Lightly smoked tempura oyster with black rice & squid ink risotto,
roasted red pepper, seaweed sago & lime (*nut-free*)

Intermezzo

Roasted Bonsmara beef with crispy parmesan & nutmeg polenta, spinach,
fennel, bacon & smoked bone marrow jus (*gluten-free & nut-free*)

Saskia's rich almond cake with swiss meringue mascarpone cream,
lemon curd & Amaretto

Petit Fours

4-course R590.00 | Wine pairing R350.00



RESTAURANT

DINNER 6-COURSE

Snacks & bread

Assiette of wild mushroom with walnut, quinoa, thyme, turnip, naartjie & white balsamic (*vegan & gluten-free*)

Seared game fish with sesame, pineapple, ginger caramel, cucumber, chives, ponzu dressing & rocket (*gluten-free, lactose-free & nut-free*)

Crispy lamb sweetbreads with red mole, sweetcorn, spring onion, coriander & homegrown popcorn (*gluten-free & nut-free*)

Intermezzo

Braised pork belly with seasonal greens, sweet potato, fermented honey & last season's shiso infused jus (*gluten-free & nut-free*)

Pan seared springbok loin with springbok shank 'pot pie', parsnip, braised pear & local whiskey infused jus (*nut-free*)

Pumpkin crème caramel with dates, salted butterscotch, orange, goat's milk & pumpkin seeds (*nut-free*)

Petit fours

6-course R790.00 | Wine pairing R550.00

DINNER
4-COURSE

Snacks & bread

Beetroot tartare with apple, dill, capers, cashew nut camembert, lemon & sunflower seed (*gluten-free*)

Assiette of wild mushroom with walnut, quinoa, thyme, turnip, naartjie & white balsamic (*gluten-free*)

Intermezzo

Salt baked celeriac agnolotti with toasted chestnut cream, charred baby onion, vegan feta & slow roasted onion juice (*nut-free*)

Chocolate torte with palm sugar meringue, raspberry & pistachio (*gluten-free*)

Petit Fours

4-course R590.00 | Wine pairing R350.00



RESTAURANT

DINNER 6-COURSE

Snacks & bread

Beetroot tartare with apple, dill, capers, cashew nut camembert, lemon & sunflower seed (*gluten-free*)

Tempura tofu with sesame, chives, pineapple, cucumber, ginger, ponzu dressing & rocket (*gluten-free, lactose-free & nut-free*)

Assiette of wild mushroom with walnut, quinoa, thyme, turnip, naartjie & white balsamic (*gluten-free*)

Intermezzo

Roasted Jerusalem artichoke with baby marrow, tempura marrow flower, leek, macadamia & lemon balm vinaigrette

Salt baked celeriac agnolotti with toasted chestnut cream, charred baby onion, vegan feta & slow roasted onion juice (*nut-free*)

Spice poached guava with coconut, rooibos, olive oil & vanilla (*gluten-free*)

Petit fours

6-course R790.00 | Wine pairing R550.00