

STARTERS

Tokara beetroot 'waldorf' with beetroot, celery, coconut & dill labne, walnut & lemon vinaigrette (<i>vegan & gluten-free</i>)	195
Soup of the day served with freshly baked ciabatta (<i>vegan</i>).....	175
Fragrant prawn curry with carrot, baby marrow, coriander & home-made roti (<i>nut-free</i>)	205
Steamed and fire roasted octopus with green olives, parsley, chorizo & saffron hollandaise (<i>gluten-free & nut-free</i>)	215
Venison tataki with avocado, sesame, radish, cucumber, ponzu, toasted nori & wakame aioli (<i>nut-free & lactose-free</i>)	205

MAINS

Roasted cauliflower, leek & cashew nut with mole verde & crispy kale (<i>vegan & gluten-free</i>)	285
Miso & orange glazed aubergine with tempura tofu, lentils, sesame, spring onion, mushroom broth & bonito flakes (<i>nut-free & vegan on request</i>) ..	295
Pan-fried line fish of the day with celeriac, sauce vierge & basil sago crisp (<i>gluten-free & nut-free</i>).....	310
Smoked duck breast with confit duck, quince, vanilla risotto, spinach, pomegranate & Marsala infused jus (<i>gluten-free & nut-free</i>)	325
Pan-roasted venison loin with ginger bread crust pumpkin pie, green beans, candied pumpkin seeds and spice infused jus (<i>nut-free</i>)	325
Roasted Bonsmara beef with gem squash, macadamia, brussels sprouts, lemon, beurre noisette & red wine jus (<i>gluten-free</i>)	325

SIDES

Crispy potato wedges with smoked paprika aioli	60
Tender stem broccoli with truffle crème fraiche & parmesan.....	60

DESSERT

Goat's milk yoghurt panna cotta with pecan nut, caramelia namelaka, popcorn ice-cream & brandy snap (<i>gluten-free</i>)	145
Vanilla 'udon' & plum sorbet with lemon caramel, olive oil shortbread, almond & poppy seed tuille (<i>vegan & gluten-free</i>).....	135
Cinnamon & star anise poached pear with white chocolate frozen yogurt, fig, walnut & Cointreau sabayon (<i>gluten-free</i>)	145
Granadilla curd & pineapple sorbet with lime meringue, coconut crumble & mint (<i>vegan, gluten-free & nut-free</i>).....	135
Artisanal local cheese selection with crisps, fresh fruit & preserves	195

PLEASE NOTE

No BYO wine allowed * Payment by Amex unfortunately not accepted
A gratuity of 12% will be added to the bill of tables of six and more persons

DINNER 3-COURSE

Tokara beetroot 'waldorf' with beetroot, celery, coconut & dill labne, walnut & lemon vinaigrette (*vegan & gluten-free*)

OR

Soup of the day served with freshly baked ciabatta (*vegan*)

Roasted Bonsmara beef with gem squash, macadamia, brussels sprouts, lemon, beurre noisette & red wine jus (*gluten-free*)

OR

Pan-roasted venison loin with ginger bread crust pumpkin pie, green beans, candied pumpkin seeds and spice infused jus (*nut-free*)

OR

Miso & orange glazed aubergine with tempura tofu, lentils, sesame, spring onion & mushroom broth (*vegan & nut-free*)

Goat's milk yoghurt panna cotta with pecan nut, caramelia namelaka, popcorn ice-cream & brandy snap (*gluten-free*)

OR

Granadilla curd & pineapple sorbet with lime meringue, coconut crumble & mint (*vegan, gluten-free & nut-free*)

R595.00

R325.00 *optional wine pairing*