

## STARTERS

Tokara beetroot 'waldorf' with coconut and dill labne, celery, walnut & lemon vinaigrette ( <i>vegan &amp; gluten-free</i> ) .....	195
Roasted jerusalem artichoke with red pepper and sun-dried tomato salsa, hazelnut, basil & preserved lemon zest ( <i>vegan, gluten-free &amp; lactose-free</i> ).....	175
Steamed west coast mussels with papaya, naartjie, kapokbos infused coconut sauce, blood sorrel & toasted ciabatta ( <i>nut-free &amp; lactose-free</i> ) .....	210
Cured white fish with grapefruit tiger's milk, dill oil, fennel, radish, green mizuna & preserved grapefruit zest ( <i>gluten-free, nut-free &amp; lactose-free</i> ) ..	215
Venison tataki with avocado, sesame, radish, cucumber, ponzu, toasted nori & wakame aioli ( <i>nut-free &amp; lactose-free</i> ) .....	205

## MAINS

Roasted cauliflower, leek & cashew nut with mole verde & crispy kale ( <i>vegan &amp; gluten-free</i> ) .....	285
Miso & orange glazed aubergine with tempura tofu, lentils, sesame, spring onion, mushroom broth & bonito flakes ( <i>nut-free &amp; vegan on request</i> ) ....	295
Line fish of the day with mange tout, pommes anna, lightly pickled shallots, capers, parsley & trout caviar cream ( <i>gluten-free &amp; nut-free</i> ).....	325
Smoked duck breast with confit duck, apple, vanilla risotto, spinach, pomegranate & marsala infused jus ( <i>gluten-free &amp; nut-free</i> ) .....	345
Braised pork belly with parsnip, pak choi, king oyster mushroom, apple cider gastrique & mushroom whisky jus ( <i>gluten-free &amp; nut-free</i> ).....	325
Roasted Bonsmara beef ribeye with gem squash, macadamia, brussels sprouts, lemon, beurre noisette & red wine jus ( <i>gluten-free</i> ) .....	345

## 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 .....	145
Valrhona 64% Manjari cremeux & coffee-cake with salted dulce de leche, cacao nib shortbread, banana custard ice-cream & banana crisp ( <i>nut-free</i> ) .....	155
Cinnamon & star anise poached pear with white chocolate frozen yogurt, raspberry, walnut & cointreau sabayon .....	145
Granadilla curd & pineapple sorbet with lime meringue, coconut crumble & mint ( <i>vegan, gluten-free &amp; nut-free</i> ) .....	135
Artisanal local cheese selection with crisps, fresh fruit & preserves ....	205

## 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 coconut and dill labne, celery, walnut & lemon vinaigrette *(vegan & gluten-free)*

**OR**

Steamed west coast mussels with papaya, naartjie, kapokbos infused coconut sauce, blood sorrel & toasted ciabatta *(nut-free & lactose-free)*

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

**OR**

Braised pork belly with parsnip, pak choi, king oyster mushroom, apple cider gastrique & mushroom whisky jus  
*(gluten-free & 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

**OR**

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

R595.00

R325.00 *optional wine pairing*