

STARTERS	Roasted beetroot with red wine glaze, orange, candied walnuts, spiced kumquat preserve, and goat's cheese panna cotta <i>GF (VG on request)</i>	190
	Beef tongue with sweet mustard, green apple, mustard leaf, crispy capers, and fynbos dressing <i>GF NF</i>	200
	Beef tartare with pickled red onion, capers, parsley, wholegrain mustard, radish, potato crisps, rocket, truffle mayo, and charcoal ciabatta melba <i>DF NF</i>	220
	'Denningvleis' dumplings with lamb broth, tomato and onion sambal, sultanas, crispy onion, and coriander <i>DF NF</i>	210
	Cape Malay spiced prawn on toasted mosbolletjie with peach, turmeric & curry leaf mayo, and dukkah <i>NF</i>	210
MAINS	Lightly smoked linefish with apricot glaze, sweet potato & brown butter purée, green asparagus, citrus buchu cream, and bokkom sago crisp <i>GF NF</i>	380
	Chalmar beef with pumpkin purée, green beans in garlic butter, fondant potato, and red wine and thyme jus <i>GF NF</i>	
		or sirloin 410
		or fillet 530
	Braised pork belly with 'ouma onder die kombers', sun-dried tomato, charred pickled baby onions and kapokbos jus <i>GF NF</i>	380
	Slow-cooked lamb and skilpadjie with pickled cardoon, romesco, potato, baby marrow, Parmesan, and marjoram jus <i>GF NF</i>	395
SIDES	Aubergine with black garlic glaze, king oyster mushroom, pine nuts, tomatillo purée, pomegranate, and mint salsa verde <i>VQ</i>	370
	Creamy mushroom samp with Parmesan <i>GF NF</i>	85
	Spice-glazed carrots with cinnamon tuile <i>NF</i>	75
DESSERTS	Cape brandy pudding with caramelised poached pear, olive oil shortbread, vanilla bean ice cream, and date crisp	180
	Spiced sago crème brûlée with gooseberry and Swiss meringue <i>GF NF</i>	180
	Banana French toast with Caramélia crémeux, salted caramel, cacao nib streusel, candied banana, and coffee ice cream <i>NF</i>	170
	Granadilla and almond chocolate tart with almond streusel, granadilla coulis, and pineapple & coconut gelato <i>DF VQ</i>	170
	Artisanal local cheese with crackers, fresh fruit, and preserves	280
PLEASE NOTE	Dietary key: DF Dairy-free GF Gluten-free NF Nut-free V Vegetarian VG Vegan	
	We do not allow BYO wine.	
	A 13% service charge applies. You are welcome to adjust on your bill.	
	Unfortunately, we do not accept Amex.	