

FEATURE MENU

APPETIZERS

CREAMY SHELLFISH ORZO 78

Baby lango tails, parmesan crisp, sautéed jumbo Scallop

CHERRY TOMATO TARTLET 58

Pickled tomato, Parmesan, ricotta, basil & macadamia nut crumble

SLOW-ROASTED PORK BELLY 65

Black sesame paste, pickled kimchi, bacon & corn miso, mirin jus

SMOKED OSTRICH FILLET 68

Milk stout & Pecan nut toast, piccalilli, mustard seeds

PORK & CHORIZO STUFFED SQUID 65

Black bean, crispy pork cheeks, corn, Chorizo powder

COBB SALAD 68

Crispy chicken thighs, slow-cooked egg, speck, lettuce, Ranch dressing

TOASTED NAMIBIAN CRAB SANDWICH 72

Crab Scotch egg, apple, walnut & celery salad, sauce gribiche

MAINS

GRILLED NORWEGIAN SALMON 140

Roasted Vegetable cous cous, sautéed baby prawn tails, smoked tomato broth

SLOW-ROASTED PORK NECK 120

Chorizo & date stuffing, smoked garlic, Romesco & green olive tapenade, potato mash

FREE-RANGE CHICKEN BREAST 105

Brioche stuffing, wild mushroom & leek crumble, pistachio puree, balsamic red onion, spinach

ASPARAGUS, MUSHROOM & BABY SPINACH TART 95

Raclette fondue, pine nut butter dressing, rocket pesto & red pepper jam

FILLET OF BEEF 140

Butternut, biltong, green bean risotto, smoked bone marrow & tomato chutney

LOIN OF KAROO LAMB 145

Potato gratin, minted peas, braised lamb ribs & spinach

Please enquire about our produce, note these are subject to change/substitutions

10% gratuity maybe added for tables of 8 or more

Corkage R45