

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

SAUTÉED QUAIL BREAST 63
Quail stuffed spring roll, Asian quail, ginger & lemongrass broth

SMOKED OSTRICH FILLET 62
Pecan, caraway & milk stout toast, braised red cabbage, hazelnut aioli

HOUSE CURED SALMON 63
Black mustard, beetroot, parsnip chips

TOASTED NAMIBIAN CRAB SANDWICH 65
Apple, walnut & celery salad, sauce gribiche

MAINS

GRILLED SCOTTISH SALMON 130
Shrimp & mushroom dumplings, zucchini & rice noodle sauté, carrot, ginger & miso broth

DUO OF PORK 110
Black sesame paste, pickled kimchi, bacon & corn miso, mirin jus

ROAST CHICKEN BREAST 95
Harissa, chickpea & tomato stew, white bean & potato puree, baby spinach

APPLE & GOATS CHEESE RISOTTO CAKES 88
Grilled vegetables, toasted almonds & balsamic salad, white gazpacho, avocado mayo

FILLET OF BEEF 130
Potato, raclette mash, braised oxtail, baby vegetables, spinach & smoked bone marrow

LOIN OF KAROO LAMB 135
Hummus, aubergine Caponata, cumin & sesame potato hash, spiced lamb ribs

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

10% gratuity maybe added for tables of 8 or more

Split main course R20