

Our philosophy is Simple.



Experience a dozen different taste sensations that will surprise and delight your palate. Each dish is stripped down to its essence, using new cooking techniques that ensure flavours enhance their counterparts without upstaging them.

Fewer ingredients mean they have to be the best. Which means they have to be fresh: sourced as close to our farm as possible. You can expect our menu to change regularly according to the freshest ingredients and ideas.

You are encouraged to experiment with a diversity of dishes. For the full experience we recommend at least four to five dishes per person.

It's a new approach to dining, pure and simple.



Wine - Maison

Maison Chenin Blanc 2015	60/210
Maison Chenin Blanc Reserve wooded 2014	60/245
Maison Blanc de Noir 2015	60/245
Maison Chardonnay 2014	70/285
Maison Viognier 2014	70/285
Maison Shiraz 2013	70/285
Maison Shiraz 2011	345
Maison Straw wine 2013	50/285

MCC

Maison Méthode Cap Classique 2010	350
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From the bar

Wilderers grappa	65
Inverorroche gin classic	65
Belvedere vodka	65
Joseph Barry 5yr pot still brandy	65
Glenmorangie 10yr Highland single malt whisky	65
De Krans 2010 Cape vintage port	45

Craft beers & ciders

Striped Horse craft pilsner & lager	45
Everson's pear and apple cider	45

Chris Weylandt's wine selection

Iona Sauvignon Blanc 2015	320
Reyneke Biodynamics Reserve	630
Springfield Life from Stone Sauvignon Blanc 2015	300
Strandveld The Navigator 2012	420
Strandveld Sauvignon Blanc	320
Sadie Family Pofadder Cinsaut	700
Bouchard Finlayson Galpin Peak Pinot Noir 2013	695
Stony Brook Ghost Gum Cabernet Sauvignon 2012	695
Rustenberg Peter Barlow Cabernet Sauvignon 2010	900
Stony Brook The Max Cabernet/ Merlot 2012	420
GM & Ahrens vintage Cuvee Cap Classique	1000

Black Elephant Vintners & Co:

Timothy White 2014 – Sauvignon/Semillon/Viognier	250
Two dogs a peacock & a horse Sauvignon Blanc 2015	280
Amistad Pinotage 2014	420
The Backroads Grenache	530

Rainbow's End Wine Estate:

Merlot	85/250
Family Reserve	690
Cabernet Franc	420
Cabernet Sauvignon	85/350

1 course	R150 / R225 with wine pairing
2 course	R300 / R495 with wine pairing
3 course	R395 / R595 with wine pairing
4 course	R495 / R795 with wine pairing
5 course	R595 / R950 with wine pairing

Dine

Radicchio, red pepper, oyster mushroom, snoek bottarga
Baby potatoes, nettle, chicken skin, egg yolk
Cauliflower, butternut, lime, lemon grass, coriander
Beetroot, mushroom, turmeric, ginger, tuna
Savoy cabbage, pangratatto, black garlic, pickled mackerel
Perlemoen, kohlrabi, sea lettuce
Mussels, passionfruit, bone marrow, basil
Duck breast ham, gooseberry, spring onion, sriracha
Octopus, tomato, tatsoi
Kreef tail, oyster mushroom, butter, aioli
Trout ceviche, orange, sweet potato, corn
Linefish, filmjölk, asparagus, leek
Suckling pig, broad bean, kale, jus

Dessert

Quince, white chocolate, yoghurt, wood sorrel
Dark chocolate, quinoa, citrus, yoghurt, almond
Koeksister, rooibos, lemon, gooseberry, sultana
Guava, ricotta, ginger, sorrel

Angus prime rib on the bone (650g)	450
with black garlic aubergine	
Suckling pig leg, apple, radish,	675
kholrabie, sea lettuce, mint,	
For two	

Cheese charcuterie

Home cured, free range, acorn fed pork charcuterie	165
Cheese selection: Boland cheese, linseed Huguenot cheese, sesame and poppy-seed Gorgonzola, peanut and tahini	175

Glossary

- Pangrattato

Breadcrumbs that are fried with olive oil, herbs and garlic. Used by Italians as an alternative pasta topping to parmesan.

- Black garlic

Cloves of garlic are slowly heated and caramelized over a period of several weeks. The resulting taste is sweet and syrupy with hints of balsamic vinegar and tamarind.

- Bottarga

A Mediterranean delicacy of cured, air-dried fish roe (eggs) from bluefin tuna and mullet.

- Perlemoen

This slow-growing ocean mollusc, also known as Abalone, has a soft but chewy texture.

- Sous-vide

This French term describes a method of cooking in which food is vacuum sealed and cooked in a heated water bath.

- Sriracha

A classic Thai-style fermented sauce containing chillies, fish sauce, sugar, garlic and ginger. Goes with just about anything.

- Ceviche

Traditional Peruvian dish, in which fish is delicately cooked using an acid (normally citrus).

- Filmjölk

Swedish cultured milk, made from fresh, unpasteurised raw milk from the flekvieh cow.

Sour in flavour, used as yoghurt.

- Flekvieh cow

Dual purpose cow, used for meat as well as milking.

- Kombucha

A refreshing, healthy, fermented tea drink, made from organic black and green teas. Fermenting using bacteria and yeast that forms a mushroom-looking organism on top.

- Koji

A fungus used in Chinese and other East Asian cuisines to ferment soybeans for making soy sauce and fermented bean paste.