

**autumn
lunch menu**

starters

house signature pork belly with fish sauce caramel	110
truffle & brie arancini	70
confit duck spring rolls	110
korean chicken wings	75

wine snacks **170**

house signature pork belly with fish sauce caramel
truffle & brie arancini
confit duck spring rolls
korean chicken wings

main course

fresh hake fillet risotto mushrooms aged parmesan (V)	180
lamb shank potato mousseline baby root vegetables	210
confit duck leg parsnip sauce vert olive relish	195
pork belly stoemp roast jus sauerkraut	210
beef brisket potato gnocchi braised onion portebellini (V)	195
fresh line fish fennel citrus salad coriander	180

sides

dressed roast potatoes	40
seasonal salad	40

desserts

mixed berry crème brûlée	75
pecan & maple tart vanilla bean ice-cream	75
phantom forest cheese fig walnut	120

2 course (1 starter, 1 main course or 1 main course, 1 dessert) ~ R275

3 course (1 starter, 1 main, 1 dessert) ~ R345

(V) = dishes that can be adapted as vegetarian options
we will always endeavour to accommodate food allergies but our menu is small & seasonal.
as such we will not be able to accommodate every request.
please notify us of your any dietary restrictions.
we regret onion, garlic & salt form the base of all our food preparation