



appetisers

63°C Egg R85

63°C Egg with tomatoes done 3 ways, brioche croutons, grilled spring onion, micro basil and basil oil.

Lamb Shank R95

Lamb shank ragù with roasted cauliflower purée, samp croquette, grilled shallots, crispy fennel and liquorice jus.

Chicken Boudin R85

Chicken boudin with pommes Anna, crispy quail's egg, spinach purée, cider reduction and crispy spinach leaves.

Mackerel R115

Grilled mackerel, mackerel belly roll with oyster and horseradish velouté and cucumber oil.

Surf & Turf R125

Seared scallop with crispy pork belly, chorizo butternut cannelloni, coriander fluid gel and light lemon butter vinaigrette.

Ox Liver R85

Ox liver with fennel and potato mousseline, braised red onion, granola, crispy onion, burnt onion dust and beef jus.

Blackened Cod R90

Cod blackened on the grill with beetroot mousse, apple balls, goat's cheese quenelle and smoked black cherries.

Tuna 2 Servings R110

Tuna tartare and seared tuna with miso dressing, avocado purée, pickled turnips, radishes, dashi jelly and puffed rice.

suggested wine

Alphabetical White R62

A Roussanne-based blend with a touch of Chardonnay. Flavours of honey, apple, orange peel and lemon zest.

Restless River Cabernet Sauvignon R125

Good spectrum of flavours including red through blue to black fruit, violets and an attractive herbal quality.

Fram Chardonnay R55

Some blossom, lemon and a slight yeasty note on the nose. Great fruit concentration and zesty acidity on the palate before a nicely pithy finish.

A.A. Badenhorst Papegaaï R50

A gorgeous blend of Chenin Blanc, Grenache gris and Marsanne, which has a handmade feel to it.

Oak Valley Riesling R60

Pleasing fruit aromas of white peach, litchi and pear. Fruit-forwardness follows on the palate with fresh lemon, limes and green apple.

Steenberg Nebbiolo R100

Notes of rose petal and dried wild herbs such as thyme, organum and fynbos well-accompanied with hints of sour cherries, raspberries and hibiscus tea.

Spioenkop Sauvignon Blanc R68

Brilliant crystal colour with a fine green nuance, flintiness, pear and a mélange of white currants, tropical notes and subtle herbal aromas.

Spioenkop Riesling R90

A reflection of the unique Elgin cool climate conditions. Crystal colour with a fine green nuance, flintiness, floral and a mélange of white stone fruits.



entrée.

Braised Brisket R155

Braised beef brisket with saffron infused polenta, smoked cherry tomatoes, sautéed sugar snap peas, olive purée, crispy onion tuile and braising jus.

Springbok (CK) R195

Coffee rubbed springbok with braised baby onions, root vegetable terrine, garlic purée, wilted spinach, ricotta gnudi and a springbok jus.

Angel Fish R195

Poached angel fish, artichoke purée, clams, edamame beans, carrot purée, black garlic tuile, sautéed asparagus, carrot crumble, fondant potatoes served with coconut and carrot broth.

Roasted Baby Chicken R165

Roasted baby chicken with butternut purée, chicken bonbon, crispy sage leaves, chicken tortellini, stout reduction and sage velouté.

Seared Salmon R205

Seared salmon with cured egg yolk purée, sautéed broccoli florets, pickled cabbage purée, couscous crisp, belly croutons, light lemon butter sauce and pickled cabbage dust.

Fillet R180

Grilled fillet with kohlrabi purée, sautéed baby spinach, roasted kohlrabi, oxtail dumpling, pearl barley risotto and beef jus.

Duck Breast R185

Roasted duck breast, spiced chocolate and cashew nut purées, roast baby turnips, potato croquette, pickled turnip with honey and dukkah glaze.

Pork Belly R170

Braised pork belly with butterbean purée, sweet potato gnocchi, beetroot dust, confit leeks, beetroot crisp and pork jus.

suggested wine.

Lammershoek The Innocent Red Blend R60

A well balanced and elegant blend, capturing the Swartland Terroir. Delicious aromas of fresh fruit rounded off with hints of spicy undertones.

Dark Lady R95

Youthful purple, fresh in colour. A coffee, mocha explosion with dark chocolate, rich black fruit, almonds and black cherries on the nose.

Craven Clairette Blanche R90

The palate shows surprising depth and texture. It celebrates the delicate aromas and bright acidity of Clairette but with a gentle length on the palate courtesy of partial skin contact.

Fledge & Co Fumé Blanc R82

The nose is wonderfully complex with a floral note before lime, green apple, honeydew melon and white pepper. The palate is well balanced.

Almenkerk Chardonnay R100

Faintly honeyed butterscotch aromas with light lime candy floss notes on the palate. A viscous and plush wine with marked acidity which adds freshness to the finish.

Momento Grenache R125

A combination of red berries, spice and floral scents, fresh, juicy mid palate with fine tannin texture and a bright acidity. Elegant and pure.

Beaumont Mourvèdre R85

Leather, violet and red berry tones on the nose followed by herbal fynbos spice, liquorice, and black berry fruit on the palate.

Grizzly Bear Syrah-Mourvèdre R70

A red blend that's rich, dark and delicious with chunky tannins and a plenty of weight. Made by William Everson of Everson's cider.



dessert.

Piña Colada (CD) R85

Pineapple crèmeux, coconut mousse, pineapple dust, macerated pineapple, coconut shortbread with coconut rum ice cream.

Banoffee Tart R85

Banana bread with caramelised banana, toffee mousse, chocolate jelly, caramel popcorn, chocolate crumble and banana ice cream.

Mille-feuille (CK) R95

Chocolate and hazelnut tuile layered with chocolate cookie mousse, balsamic macerated raspberries and buttermilk ice cream.

Carrot Cake Soufflé R75

Carrot cake soufflé with carrot cake crunchy and spiced carrot ice cream.

Baked Cheesecake R80

Cheesecake with black pepper meringue, apple marshmallow, yoghurt cream cheese, compressed apple and apple ice cream.

White Chocolate & Raspberry R75

Raspberry purée with aerated white chocolate, raspberry sponge, raspberry tuile, red pepper and raspberry sorbet with white chocolate shavings.

suggested wine.

Semillon Straw Wine R55

Shows sultry notes of sun-kissed tropical fruit on a bouquet that is wonderfully forthcoming. The palate mirrors the ripe fruit profile of the nose.

Highlands Road Noble Late Harvest R40

Dried apricots, honeyed raisins and subtle anise aromas, following through onto a superb ratio of fruit to lively acidity and concluding with the spicy flavours.

Goede Hoop Port R35

Rich, silky and revealing opulent plum, cherry and red berry fruit. Marvelously tangy with good sugar and tannin structure.

Tamboerskloof Viognier R80

A white gold-coloured Viognier with frangipani, jasmine and citrus blossom flavours on the nose.

Genevieve MCC R70

Delicate and generous bubbles with crisp aromas of lime blossom and hints of minerals. Fresh upon entry with rounded and expressive flavours of pear.

Highlands Road Pinot Noir Late Harvest R40

An entirely delicious botrytised Pinot noir dessert wine of delicate pink hue, beguiling fragrance and moreish fruity acid.