



## appetisers.

### **Lamb Kromesgies R125**

Lamb kromesgies with artichoke purée, roasted butternut gnocchi, crispy artichoke and lamb jus.

### **Asparagus (V) R85**

Steamed asparagus with burnt butter hollandaise, crispy onions, watercress purée, almond pesto and watercress.

### **Cured Trout R95**

Cured trout with charred fennel, citrus fluid gel, fennel pesto and buttered croutons.

### **Textures of Cauliflower (V) R75**

Pickled and roasted cauliflower with cauliflower purée, cauliflower shavings and hazelnut dusting.

### **Tuna Carpaccio R110**

Tuna with avocado purée, papaya and passion fruit salsa, dukkah crumble and light honey and soy emulsion.

### **Mussel en Papillote R85**

Mussels en papillote with lemongrass, coconut milk, chilli, lime, ginger and fresh ciabatta.

### **Surf & Turf R125**

Crispy pork belly with mango purée, grilled prawns, mango and carrot atchar, apple purée.

### **Smoked Duck Breast R98**

Smoked and cured duck breast with compressed melon, feta, duck crackling and truffle vinaigrette.

## suggested wine.

### **Gabriëlskloof The Blend R85**

On the nose red and black fruit, violets, attractive herbaceous character and fruit forward palate.

### **Naudé White R85**

A forthcoming nose of citrus, peach and some oak spice. The palate is juicy and concentrated with layers of flavour. A complex and stylish offering.

### **Scions of Sinai Señor Tallos R95**

An orange wine made from white grapes, but in a red wine maceration philosophy.

### **The High Road Cabernet Sauvignon R63**

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

### **Bosman Sauvignon Blanc R55**

Mélange of kiwi, gooseberries, fresh passion fruit with a nice mineral tone and fynbos characters. One of the wines that could happily be enjoyed on its own.

### **Vondeling Babiana R90**

Layers of rolled oats, white pepper, floral jasmine, mint, ginger and creamy lemon meringue.

### **Oak Valley Riesling R60**

Pleasing fruit aromas of white peach, litchi and pear. Fresh lemon, limes and green apple on the palate.

### **Baleia Tempranillo R70**

Lovely aromas and flavours of black fruit, with hints of leather and sweet spice; refreshing on the palate.



## entrée.

### **Fillet R180**

Grilled fillet with braised oxtail-stuffed onion, mushroom purée, corn, mushroom and spinach fricassée, sweet corn purée, charred onion, sweet corn crisp and bordelaise sauce.

Add roasted potatoes R35.

### **Celebration of Chicken R175**

Chicken thigh ballotine, glazed chicken leg, roasted breast with cauliflower purée, sautéed Swiss chard, roasted cauliflower crumble, tarragon oil, crispy chicken skin and chicken jus.

### **Roasted Kingklip R195**

Roasted kingklip with brown lentil and stamp salsa, pea purée, crispy calamari, steamed zucchini, chickpea fritter and light lemon butter sauce.

### **Ostrich Fillet R185**

Roasted ostrich fillet with butternut gnocchi, chorizo, cherry and cranberry ragù, butternut purée, butternut crisp and basil oil.

### **Fish Pie R185**

Creamy pommes purée, smoked haddock tartare, crumbed hake fillet, charred leek, samphire, creamy mussel sauce and dill oil.

### **Springbok R205**

Grilled springbok loin with celeriac purée, aromatic poach pear, roasted hazelnut crumble, springbok pastilla, pear purée, roasted celeriac, kale and red wine jus.

### **Pork Cutlet R165**

Grilled pork cutlet with butternut risotto, roasted butternut, kale, fresh apple, walnut and gorgonzola crumble, apple purée, pork crackling and maple and pork jus.

### **Kudu R225**

Panko-crusted kudu with stout reduction, pommes dauphine, stout-glazed carrots, asparagus, crispy onion rings, onion sprouts and kudu jus.

## suggested wine.

### **Momento Tinta Barocca R125**

Fresh red cherries, purple plums and spicy tea leaves on the nose. A vibrant and perfumed palate, with a youthful and well integrated tannin texture that are typical of the variety. This is the second to last vintage from these vines.

### **Rustenberg Sauvignon Blanc R55**

The intrinsic sauvignon blanc characteristics of tropical fruits, melon and gooseberry, with underlying tones of pineapple and passion fruit sustained on a fresh, crisp and well-balanced palate.

### **Remhoogte Honeybunch R93**

A golden straw colour. The nose shows fresh peaches and apricots complemented by aromas of floral honeysuckle and freshened by lime undertones.

### **Beaumont Mourvèdre R85**

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

### **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.

### **Craven Pinot Noir R100**

On the nose red cherry, fragrance and spice but also more base notes of black olive, earth and farmyard. It's particularly medium bodied but possess lovely fruit definition, almost tingy acidity and fine tannins.

### **Cape Rock White R65**

A very lean but still full flavoured wine, displaying strong fruit flavours like melon, a touch of banana, white peach, pear, pineapple, lychee and apricot on the nose. The mouth feel is elegant and soft.

### **Steenberg Nebbiolo R100**

The bouquet displays notes of rose petal and dried wild herbs such as thyme, origanum and fynbos plants along with earthy, leathery tones.



## dessert.

### **Chocolate Crèmeux R95**

Chocolate crèmeux with caramel popcorn, chocolate tuile, salted caramel, date truffle, chocolate crumble and vanilla ice cream.

### **Chocolate & Yoghurt R75**

Chocolate marquise with smoked maldon salt, yoghurt sorbet, olive oil and aged balsamic.

### **Mille-feuille R80**

Mille-feuille with salted caramel, chocolate ganache, hazelnut praline, caramelised white chocolate mousse, shortbread crumble and vanilla ice cream.

### **Pick-Up Sticks R85**

Cheesecake with raspberry meringues, raspberry sorbet, dried raspberry and raspberry dust.

### **Soufflé R80**

Honey and poppy seed soufflé with crème anglaise, short bread crumble and honey comb ice cream.

### **Raspberry & Rhubarb R75**

Rhubarb ice cream, rhubarb jelly, raspberry purée, rhubarb tartare, raspberry sphere, iced raspberry and iced buttermilk pearls.

## suggested wine.

### **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.

### **Howard John Carignan R65**

The palate is rich, spicy, fanning out with warming baked black plum and red apple purée complexity.

### **Highlands Road Noble Late Harvest R40**

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

### **Blaauwklippen Zinfandel R70**

Chocolate and vanilla spice flavours mix with whiffs of cigar box, bitter chocolate and English tea.

### **Gabriëlskloof Broken Stem R55**

Delicious late harvest wine made with vine-dried sémillon grapes.

### **Scions of Sinai Nomadis R95**

Cinsaut meets pinotage, a quenching light natural dry red wine. Blend of old Bredell bush vine cinsaut and old Bredell bush vine pinotage.



## our story.

### The Black Bamboo

The journey of the Black Bamboo begins as a small seed. Chosen carefully, the seed is planted and must be closely cared for. A lesson in patience and trust, nurturing and consideration, The Black Bamboo requires a high level of care and attention, and must receive weekly fertilisation and watering, without fail.

To the frustration of the novice farmer, during the first year nothing at all seems to happen. And so the same is true throughout the second, third and fourth years. Still, the Black Bamboo seed cannot be neglected, for it will then surely die.

Eventually, in its fifth year, the patient and persevering farmer is able to witness the miracle of this remarkable plant. It bursts from its seed and, within weeks, grows to majestic heights.

Was the Black Bamboo seed lying dormant, inactive within the soil during those last five years? No. In fact, the little tree was developing itself underground, expanding its strength and character, giving it the ability of overcoming the obstacles that the years and environment will present it with.

And so endures the Black Bamboo, its simple elegance standing the test of time, and it's always evolving essence making it evergreen.

This is the story on which we built The Black Bamboo. Our patient, nurturing care and dynamic spirit lives on in every dish.

"The heights by great men reached and kept were not attained by sudden flight. But they, while their companions slept, toiled ever upward through the night." – Henry Wadsworth Longfellow

## tasting menu.

### Chef's selection of 7-course tasting menu

R550 – Food

R750 – Food and wine pairing

The tasting menu is only available to the whole table  
Table numbers no larger than 8 per table

## get in touch.



Instagram: theblackbamboo1



Facebook: The Black Bamboo



Twitter: @TheBlackbamboo1



Tripadvisor: Black Bamboo

## fine print.

### Please Note

We are a non-smoking establishment.  
We unfortunately do not allow corkage or own beverages to be consumed.  
Please be considerate to other guests when using mobile devices.  
Kindly notify us of any allergies or dietary requirements you may have.