



appetisers.

Lamb Kromeskies R125

Lamb kromeskies 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 tingly 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 its 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.