



:: Wine pairings available by the glass

Starters

Deep Fried Goats Cheese with beetroot purée, basil, rocket, roasted cherry tomatoes and homemade balsamic ice-cream **R75 :: Lanzerac Pinotage or Fat Bastard Chardonnay**

Beef Tataki with caramelised white onion purée, pickled ginger, crispy fried onions and wasabi-infused kewpie mayo **R80 :: Flagstone Sauvignon Blanc**

Matt Special with seared beef fillet, wasabi-infused kewpie mayo, carrot purée, walnut crumb, caramelised red onion, fried capers, smoked cherry tomatoes and ponzu sauce **R80 :: Lanzerac Pinotage**

Grilled Patagonia Squid with curried cream cheese, jalapeños, red onion, grilled corn, blueberry purée and peach emulsion **R70 :: Creation Chardonnay**

Prawn Dumplings with togarashi mayo, katsuobushi and prawn consommé **R70 :: Neil Ellis Sauvignon Blanc**

Mains

Lamben Croute with creamed leak, cauliflower mash, roasted chilli custard and lamb tongue jus **R155 :: Lanzerac Pinotage**

Crispy Gammon with pecorino custard, pickled wild mushrooms, teriyaki glazed carrots, grilled zucchini and a burnt orange and honey reduction **R150 :: Flagstone Poetry Cabernet Sauvignon**

Butter Poached Salmon with prawn dumplings, burnt garlic and prawn consommé, pickled avocado and cucumber salsa, basil tempura, togarashi mayo and a yuzu and soya sphere **R165 :: Springfield Life From Stone or Neil Ellis Sauvignon Blanc**

Braised Shiitake & Oyster Mushrooms with risotto tempura, gruyere anglaise, burnt garlic cream, mushroom remoulade and a mushroom demi glace **R135 :: Dark Cin Cinsaut**

Beef Fillet with smoked Shiitake, fermented garlic, Angelica root jus, roasted cauliflower purée, red pepper, spinach and green chilli **R165/R185**

Tempura Duck with vermicelli, chipotle aioli, exotic mushrooms and a coriander cream **R150 :: La Bri Chardonnay**

Braised Sticky Pork Belly with lentil and pork cheek ragout, carrot and citrus purée, aubergine tempura and Ayran **R150 :: Fryers Cove Pinot Noir or Creation Syrah Grenache**

Desserts

Crème Brûlée with white chocolate crumb, sweet potato and coconut purée, plum compote and kiwi and basil sorbet **R65**

Vahlrona Blonde Fondant with, almond crumb, an orange sphere and a Vahlrona dark chocolate gelato **R80 :: Glen Carlou Chenin Blanc**

Vahlrona Chocolate Torte with black cherry compote, walnut praline, walnut crumb and a grilled banana gelato **R75 :: African Ruby Rooibos**

Vahlrona White Chocolate Truffle with salted strawberry sherbet, walnut, vanilla pod custard, strawberries, rosemary-ginger butterscotch, orange and nutmeg gelato and homemade honeycomb **R75**

Dessert Cocktail :: Espresso Martini R65