

Very Small Plates and Jars

Charred sourdough and brandade butter	40
Goose liver parfait, brioche and sweet sherry foam	75
Swartberg mountain olives, smoked garlic and roasted Western Cape nuts	65
Smoked salmon mousse, lemon and ciabatta wafers	80
Freshly shucked Cape oysters doused with salt water dressing	25 each
Pepe's goats cheese croquette on a pear and thyme jam	65
Poached squid, chorizo and lemon arancini with rouille	70

Small Plates

Crudo (raw) of salmon and white fish, lime, chilli, and fresh coconut milk	92
Crisp bagel wafers, burnt brinjal, aioli and olive cheeks	75
Pressed vine tomato terrine, caponata, basil oil	85
Neil Jewell's selection of charcuterie, pickled peppers and sourdough	120
Warm barbequed eel, crab, sushi rice, wasabi tobikko and Japanese dressing	120
Shaved, hand cured beef bresaola, warm potato salad and watercress	95
Baked spinach, feta and lemon Spanokopita	90

More Plates to Share

Chilled, roasted Free State duck breast, watermelon, pickled pineapple, cucumber and roast almond salad	125
Slow braised duck leg, grilled radicchio, Spanish onion and fondant potato	145
Quesadilla of spicy lamb and beef, guacamole and sour cream	115
Grilled Cèpe mushroom, thyme butter, wood mushroom risotto and truffle cream	125
Butter chicken makhani, pilaf rice, jospersed naan and salsa	140
Our fishmonger's choice, chermoula marinated, saffron poached new potatoes, and spiced tomato coulis	145
Rigatoni pasta with wagyu beef, slowly braised in Barolo (red wine), with chorizo and button mushrooms	120

From Our Jospier Oven

Charred heirloom carrots, grilled peppered peach, fire roasted Spanish onion and baked saffron ricotta	120
Slow roasted pork rack, parsnips, fennel, roasted apple and onion soubise	150
Rump Cap, bone marrow crumble, crushed baked potato and josperised tomato stew	155
Grain-fed hanger steak, grilled portobello mushroom, caramelized shallot and farmhouse potatoes	145
Organic lamb rump grilled over coals, rosemary and black pepper roasted pumpkin and spiced beans	160
72-hour beef short ribs, coriander pea puree, and smoked potatoes	170

Small Sweet Plates

Char roasted banana, lime syrup, crème fraîche ice cream, liquid ganache and almond praline	95
Ivory chocolate marquise, salted caramel praline, and a clementine bisquit	95
Baked Crispin apple palmier, Calvados anglaise and vanilla bean ice cream	95
Almond panna cotta, minestrone of fruits and dentelle	95
Our lemon tart, butter pastry, raspberries, jelly and Ottolenghi meringue	95

Small Cheese Plates

Gorgonzola dolce with apple, beetroot and pear Tarte Tatin	110
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Chef's Selection of Our Favourite Dishes

480 per couple

For your dining enjoyment we would prefer whole table participation

Appetiser

- 2 cold Small Plates
- 2 warm Small Plates
- 1 Small Sweet Plate