

## starters

<b>Trio of Oysters (gf)</b> lemon • red onion mignonette + oyster 62	185
<b>Twice-baked Cheese Soufflé (v)</b> grana padano • juniper-infused cheese sauce	185
<b>Grilled Prawns (n)</b> ricotta gnocchi • basil • tomato fondue	195
<b>South Atlantic Tuna Ceviche</b> avocado salsa • wasabi • pickled ginger • passionfruit • tigers' milk	195
<b>Smoked Snoek Croquette</b> apple ribbons • cranberry • herb salad • yoghurt dressing	190
<b>Roasted Squash &amp; Burrata (v)(n)</b> pumpkin • butternut • sage • seed crumble	185
<b>Crispy Calamari (n)</b> spiced tajín • chamoy aioli • black bean corn salsa • red pepper pesto	190
<b>Slow Braised Beef Tortellini</b> black winter truffle • pearl onion • corn velouté	215
<b>Sides</b> Sesame-Sautéed Tenderstem Broccoli Triple-Cooked Chips Seasonal Steamed Vegetables Side Garden Salad Steamed Rice	80

## mains

<b>Catch of the Day (gf)</b> potato torte • confit tomatoes • salsa verde • leek velouté	295
<b>Miso-marinated Chicken Supreme</b> potato fondant • mushroom textures • thyme jus	295
<b>Seafood Curry (gf)</b> local fish • shellfish • lime • coconut • coriander • steamed rice	310
<b>Sesame-crusted Tuna (n)</b> crispy rice • edamame beans • orange teriyaki dressing • dill oil	335
<b>Chalmar Beef Fillet (gf)</b> parsnip • pickled mustard • salsa verde • bordelaise	385
<b>Klein Karoo Rack of Lamb</b> garlic pommes purée • carrot • garden pea • jus	365
<b>Seared Springbok Loin (n)</b> sweet potato dauphine • young carrot • dukkah • marmalade • jus	325
<b>Mushroom Korma (v)(n)</b> yoghurt • cashew • chickpeas • jasmine rice • sambals	250
<b>Roasted Pork Belly (gf)</b> hasselback potatoes • candied carrot • caramelised apple purée • crackling	295

## desserts

<b>Hazelnut &amp; Banana (gf)(n)</b> vanilla bean mousse • chocolate ganache • banana frozen yoghurt	<b>190</b>
<b>Yuzu &amp; Granadilla Bavarois</b> baumkuchen • citrus • caramelised white chocolate • miso ice cream	<b>185</b>
<b>Liz McGrath Chocolate Plate</b> passion fruit • dark chocolate fondant • white chocolate ice cream	<b>190</b>
<b>Honey &amp; Rosemary Baked Pear (n)</b> cremonzola • phyllo • candied walnuts	<b>180</b>
<b>White Chocolate Choux</b> matcha mousse • blueberry compote • vanilla sablè • sherbert	<b>190</b>
<b>Local Four Cheese Platter (n)</b> homemade preserves • lavash	<b>225</b>

# THE CONSERVATORY

dinner

v vegetarian | vg vegan | gf gluten-free | n nuts and/or sesame seeds and/or peanut oil

menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SOYA & DAIRY  
should you have any allergies please speak to your waiter who will advise on all ingredients used

please note that we are a cashless establishment