

starters

Trio of Oysters (gf) 185
lemon • red onion mignonette
+ oyster 62

Classic Caesar Salad 190
gem lettuce • crispy hen's egg • parmesan • bacon
• anchovies • dressing

Twice-baked Cheese Soufflé (v) 185
grana padano • juniper-infused cheese sauce

Crispy Calamari (n) 190
spiced tajín • chamoy aioli • black bean corn salsa
• red pepper pesto

Roasted Squash & Burrata (v)(n) 185
pumpkin • butternut • sage • seed crumble

Poke Bowl (v)(n) 185
egg fried rice • pickled vegetable • kimchi • sprout
salad • sesame dressing
+ chicken 75 | + beef 85 | + 3 prawns 135

Salmon Teriyaki (n) 195
marinated cucumber • tomato • pickled onion
• artichoke • micro-salad

Prawn & Fish Cake 210
warm seasonal salad • cilantro • thai-spiced lime glaze

Sides 80
Sesame-Sautéed Tenderstem Broccoli
Triple-Cooked Chips
Seasonal Steamed Vegetables
Side Garden Salad
Steamed Rice

mains

Free-range Beef Burger 245
exotic mushroom • onion marmalade • matured
cheddar • tomato relish • triple-cooked chips
• umami ketchup

Roasted Pork Belly (gf) 295
hasselback potatoes • candied carrot • caramelised
apple purée • crackling

Pappardelle Marinara (v)(n) 250
sundried tomato • basil • ricotta • pine nuts
+ parma ham 120

Catch of the Day (gf)(n) 295
crushed new potato • seasonal greens • curried
coconut velouté

Chalmar Beef Fillet 200g 355
ponte neuf potatoes • cafe de paris butter • seasonal
vegetable

Seafood Curry (gf) 310
local fish • shellfish • lime • coconut • coriander
• steamed rice

Klein Karoo Rack of Lamb (gf) 365
garlic pommes purée • carrot • garden pea • jus

Mushroom Risotto (v)(n) 250
grilled king oyster • crispy shimeji • shitake • seed
crumble

Braised Beef Pot Pie 315
creamed potato • vegetable ragu • pearl onion

Traditional Cape Malay Bobotie
steamed white rice • curried potato samosa • roti
• sambals
karoo lamb 255 | mushroom & lentil (v) 240

desserts

THE CONSERVATORY

lunch

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| Vanilla Panna Cotta candied ginger • koeksister-oat streusel • milk tart ice cream | 185 |
| Citrus Brûlée (gf) chocolate-orange biscotti • salsa | 185 |
| Hazelnut Tiramisu (n) mascarpone-whipped ganache • coffee crumble • salted caramel • frangelico ice cream | 185 |
| Local Four Cheese Platter (n) homemade preserves • lavash | 225 |
| Liz McGrath Chocolate Plate passion fruit • dark chocolate fondant • white chocolate ice cream | 190 |
| White Chocolate Choux matcha mousse • blueberry compote • vanilla sablé • sherbert | 190 |

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