

STARTERS

Rabbit and duck liver terrine with a red onion and juniper berry jam. Served with wafer rye toasts - R 134.

“90 seconds” Saldanha Bay mussels.

Tempered in white wine, parsley, cream and garlic. – R110.

green asparagus spears with poached quail eggs under a bernaise sauce with slittered almonds.- R129.

Roasted marrow bones with parsley and garlic. Served with phantom forest “Belnori” ash goats cheese on toast. – R105.

Warm butternut, avocado, papaya and peppadew salad with charred corn. Dressed with a spiked lime, crispy ginger, coconut and toasted macadamia nut vinaigrette. – R 128.

Pan- seared Mozambiquean piri – piri baby squids. – R125.

Oakhurst farm smoked snoek pate with a mildly curried peach relish and crispy poppadum – R97.

Earth – spiced Chick pea, carrot and lentil fritter cakes with a green pea and mint puree. – R89.

Barn green salad. – R85.

MAIN COURSES

Roast loin of kingklip with a lemon thyme and hazelnut crust. Served with citrus-infused pan juices, sautéed spinach and roasted, fennel-seeded plum tomatoes. – R242

Roast rack of “Calvinia” lamb with a charred scrub-herb and whole grain mustard crust. Served with young beetroot, green beans, caramelised pear wedges and a red wine sauce. – R216

Wood roasted duck. Served with mushrooms, roasted and crushed pimento sweet potato, marrows and a Cape gooseberry and van der hum sauce. - R246.

Steamed fish with saffron, fennel, tomato and coriander, topped with crispy ginger. - R188.

Seed - spice encrusted loin of Springbok with pumpkin and peppadew fritters – served with stewed figs and a cape Brandy sauce. – R238

Baby corn and sweet potato stew with coconut, lime and spinach. Served with fragrant rice, fresh coconut, coriander, lime and cashew nuts. – R 195

“Sir Sol’s Lamb Curry” - pukka Durban style. Lamb shin, always on the bone. Served with basmati rice, sambals, atchar and Mrs Balls chutney – R241

Char-grilled fillet steak (300g). Served with long stemmed broccoli, homemade potato chips and a green peppercorn sauce. – 235

DESSERTS

Rose, pistachio, date and fig frozen nougat – R 118

Honey bush and buchu sorbet. – R92

Seventy percent cocoa content, dark Lindt chocolate mousse ganache cake.

Served with homemade hazelnut and burnt orange rind ice cream. – R142

Baked apricot and almond cheese cake with a vanilla bean ice cream. – R125

Poached stone fruits with star aniseed and whole cinnamon. Served with a caramelised ginger, saffron and honeycomb ice cream. - R136

Frozen espresso parfait layered with chocolate and pecan meringue. Served with a brandied caramel sauce. - R128

Artisinal Cape cheese platter with toasts. - R235 (serves two)