



{ WE HOPE TO SEE YOU SOON }



Platter of marinated olives, artichokes and baby marrow with cured meats and smoked aubergine dip, mustard dressing and microgreens, served with freshly baked flatbread	R 145
Vegetarian platter of olives, artichokes and baby marrow, with smoked aubergine dip, beetroot and cumin hummus and flatbread	R 98
Baby marrow fritti with creamy basil mayo	R 65
Peri-peri chicken livers with freshly baked bread	R 65





<i>Salt and pepper crispy calamari, served with caper mayo, with a hint of chilli, and a fresh baby herb salad</i>	R69
<i>Hot smoked local trout, sliced and served on marinated fennel and celery salad with microherbs and lemon dressing</i>	R72
<i>Home-cured venison carpaccio, with burnt orange dressing, shaved radishes, parmesan shavings and microherbs</i>	R65
<i>Butter chicken samoosas with minted raita, coriander chutney and cucumber salad</i>	R69
<i>Crisp bruschetta topped with tomato and basil salad, balsamic dressing and fresh mozzarella</i>	R65





A scenic landscape featuring a winding river in the foreground, surrounded by lush green fields and tall grasses. In the background, rolling hills and a small cluster of white buildings are visible under a soft, overcast sky. The overall tone is peaceful and natural.

Emily Moon

Emily Moon is committed to a sustainable existence. We spend time building relationships with our suppliers, ensuring that every mouthful is crafted with love. Our produce is sourced locally wherever possible and our menu changes seasonally to reflect that.

All food is prepared on order and if we are busy, may take a while.



*“The shared meal elevates eating from a mechanical process to a ritual of family and community”
Michael Pollan*



“The greatest dishes are very simple.” – Auguste Escoffier



Classic Caesar , with egg, crisp pancetta shards, croutons, parmesan and anchovies and a creamy Caesar	R75
Lemony zucchini and artichokes with rocket, croutons and parmesan shavings	R65
Roasted beetroot and local goats cheese salad , on a bed of garden rocket, with peppadew and poppy seed vinaigrette	R73
Table salad of herbs, greens, cucumber and croutons	R65

“You need an entire life just to know about tomatoes” – Ferran Adria



Grass

IN A QUEST TO BRING YOU THE BEST IN FLAVOUR, WE WORK CLOSELY WITH OUR SUPPLIERS TO PROVIDE ONLY THE FINEST IN FREE-RANGE AND GRASS FED MEATS FROM THE AREA.

- Beef fillet**, café de Paris butter and hand cut chips, Béarnaise sauce R 172
- 250g Chalmar sirloin steak**, thyme butter glaze, herbed sweet potatoes, herb salad and burnt onion and Dijon sauce R 169
- Beef burger**, with caramelized onions, local cheddar, homemade mayo and pickles R 98
- Braised pork belly**, warm mustard new potatoes, apple jus and herb radish apple salad R 132
- Herbed-crusteD lamb rack**, new potatoes, pumpkin seed & spinach salad, minted pesto and blistered vine tomatoes R 181
- Garlic and thyme deboned chicken thighs**, new potatoes, herb salad and creamy tomato, basil and parmesan sauce R 105

Water

AT EMILY MOON THE SEAFOOD IS SASSI COMPLIANT, AND THE FISH SUSTAINABLY FARMED. WE BELIEVE IN FRESH, NEVER FROZEN.

- Freshly caught line fish**, bulgur and celery salad, with tomato and fennel vierge R 135
- Seafood curry**, with jasmine rice and veg pickle R 159
- Cartoccio of fresh seafood and homemade egg linguine**, baked in the bag with creamy pastis and fennel sauce R 129

Earth

SEASONAL, FRESH AND LOCAL. WE CULTIVATE FROM OUR GARDEN DAILY, PROVIDING THE FRESHEST HARVEST.

- Open lasagne of spring vegetables**, with zesty hollandaise and salsa Verde R 95
- Lentil dal**, masala sweet potatoes with flatbread and a selection of homemade pickles and relishes R 89
- Roast tomato aubergine**, with paprika chickpeas, red pepper sauce and herb new potato salad R 92



<i>Peppermint crisp tart</i> – caramel mousse with crumbled biscuit and dark chocolate peppermint bark	R 72
<i>Chocolate fondant</i> , served with pistachio ice cream and seed brittle	R 71
<i>Malva pudding</i> with custard parfait	R 65
<i>Vanilla ice cream sundae</i> - hot chocolate sauce, chocolate chip cookie and sprinkles	R 65
<i>Crème brulee</i> with berry snow	R 65
<i>Coconut pannacotta</i> , caramel bananas, cashew praline crumble (vegan)	R 65
<i>Locally sourced cheeseboard</i> , with homemade preserves and crackers	R 98

“Once in a young lifetime one should be allowed to have as much sweetness as one can possibly want and hold.” Judith Olney