Mez starters are largely drawn from the Mediterranean. The fritters are great! These Mezze and tapas are often combined to make up a main meal.

The Main meals are often inspired by local and African cuisine. From as far a field as Egypt and the African East coast. The Klein Karoo Kleftiko, a garlicky leg of lamb dish is always on the menu. Vegan and vegetarians are also catered for with unusual rice and pulse combinations. The Melanzane alla Parmagiana has had the stamp of approval by many Italians.

The desert menu is small but covers many bases. The home made Rose water ice cream with Moroccan crunch, a sweet toasted seed topping, is always on the menu. And watch out for the wicked choc pot.