

Starters

- Steamed Saldanha Bay Mussels “papillote” with lemongrass, coconut milk, chilli, lime, ginger and garlic
Jordan “The Real McCoy” Riesling 2018
- Seared Rustenburg Duck breast, honeyed sweet potato, slightly spicy dressing, toasted sesame and coriander
Jordan Unoaked Chardonnay 2018
- Fresh and grilled new season’s Globe Artichoke, creamed pea, Fior di latte mozzarella and labneh
Jordan “The Outlier” Sauvignon Blanc 2017

Mains

- Aged Chalmar Rump, baked and creamed cauliflower, charred onion and pepper sauce
Jordan “The Prospector” Syrah 2016
- Pan roasted and flaked East Coast Hake, risotto nero, sauce gremolata, aioli and foraged wild herbs
Jordan Barrel Fermented Chardonnay 2018
- Rolled Karoo Lamb shoulder, soft parmesan polenta, olive tapenade, semi dried tomato and broad beans
Jordan “Black Magic” Merlot 2016
- Roasted and pressed brown Mushroom, greened couscous, pepper coulis, roasted onion and pickled shimeji
Joostenberg Fairhead 2017

Sides

- Crispy hand cut chips R38
- House salad with aged Boerenkaas, pickled onions and pumpkin seeds R38

Desserts

Baked coconut tart, torched meringue, vanilla crumble and lemongrass ice cream

Jordan Mellifera 2018

Orange soufflé, crème anglaise and vanilla ice cream (please allow 20 min for preparation)

Jordan Mellifera 2018

A trip to the Cheese room

Kaapzicht Cape Vintage Port 2015

R495 FOR THREE COURSES R250 FOR THREE COURSES WINE PAIRING (1 starter, 1 main, 1 dessert)

R695 FOR FIVE COURSES R380 FOR FIVE COURSE WINE PAIRING

Five course Chef's choice for the entire table, last orders at 19:30

10% service charge will be added to tables of 6 and more. Please note R5 will be added to your bill as a small, yet much needed donation to Street Smart South Africa. Thank you in advance for your compassion and support. We will do our best to accommodate your food allergies, but our menu is small, seasonal and fresh. We regret, onion, garlic and salt forms the base of our food preparations. We regret no split bills.