

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 Sirloin, baked and creamed cauliflower, young spinach, 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

R420 FOR TWO COURSES FOOD ONLY R495 THREE COURSES FOOD ONLY (1 starter, 1 main, 1 dessert)

R695 FOR FIVE COURSES FOOD ONLY R380 FIVE COURSE WINE PAIRING

Five course Chef's choice for the entire table, last orders at 14:00.

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.