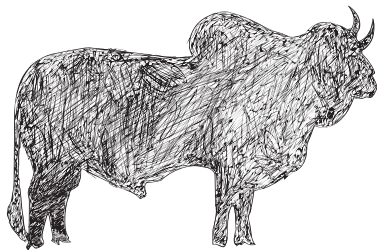


Chilled Beetroot Soup, Lemon Olive Oil Creme Fraiche, Pickled Baby Beets, Marinated Fennel	65
Biltong, Broccoli Cream Risotto, Goat Cheese Pecorino	90
Roast Bone Marrow, Apple & Pomegranate Salad, Herb Crumbs, Artisan Toast	75
Coppa Ham, Olives, Rocket, Sunblush Tomato, Tangy Mustard Dressing Shaved Grana Padano on Rustic Beetroot & Caramelized Onion Bread	95
101 Grilled Cajun Chicken Mayo, Mixed Leaf & Avocado, Artisan Toasted Open Sandwich	90
Pickled Tongue, Kimchi Slaw, Provolone Cheese, Griddled Sandwich on Tumeric Bread	85
Seared Kudu Sirloin Carpaccio, Dukkah Spice, Pomegranate, Parmesan Crisp Pickled Onion, Black Garlic Mayo, Grilled Roosterkoek	120
Moroccan Chicken, Broccoli, Croutons, Sunblush Tomatoes, Feta Rainbow Sprouts, Mixed Leaf Salad, Balsamic Dressing	110
Fresh Pulled Mozzarella & Exotic Tomato Salad, Pine Nut Crouton, Rocket, Basil Red Onion Capaccio, Whole Grain Mustard Dressing	115
101 Caesar, Crispy Pancetta, Croutons, Sunblush Tomatoes, Cucumber Shaved Parmesan, Bokkoms Caesar Dressing	110
Confit Duck Leg Nicoise, New Potatoes, Green Beans, Sunblush Tomatoes, Olives Toasted Sesame, Pickled Quail Eggs, Rocket Salad, Pomegranate Dressing	170
Spanish Saffron Seafood Paella with Prawns, Calamari, Saldanha Mussels Spanish Chorizo & Peas	145
Pan Fried Chilli Herb Butter Line Fish, Braised Baby Leeks, Black Mussels Roast Sweet Potato and Butternut, Baby Spinach, Bobotie Cream	195
300g Sauteed King Prawns, Sweet Garlic Aioli, Rustic Chips Rocket & Sun Blushed Tomato Salad	245
Spiced Butternut & Feta Ravioli, Baby Spinach, Wild Mushrooms, Toasted Pine Nuts Parmesan & Herb Butter	170
Dry Aged Pork Belly, Kimchi Slaw, Sweet Garlic Mayo Crispy New Potato Rocket Salad	185
Durban Lamb Curry, Crispy Chilli Butter Potatoes Lemon Scented Basmati Rice, Sambals & Poppadom	195
Ostrich Oyster Fillet Steak, Asparagus, Sweet Potato Cake, Sauteed Exotic Mushrooms Baby Spinach, Café au Lait Sauce	220



grill

Our Beef is aged to 35 days.
Served with Rustic Chips & Roast Bone Marrow.

300G MATURED BEEF SIRLOIN | 195

200G TENDER BEEF FILLET | 225

400G OFF THE BONE, MATURED RIBEYE | 250

360G LAINGSBURG LAMB CHOPS | 210

sides

ADD A SAUCE | 30

Exotic Mushroom
Green Peppercorn & Brandy
Creamy Peri Peri
Blue Cheese
Cafe au Lait

POTATO | 35

Rustic Chips
Sweet Potato Chips
Wholegrain Mustard Mash

GARDEN | 40

Seasonal Sauteed Vegetables
French Salad