



LET'S LUNCH

house-made bread rolls 35

Saldanha Big Bay oysters, Rozendal botanical pickled shallots 150

house-cured salmon gravlax and goat's milk chèvre 145

burrata and caponata 150

Chalmar beef carpaccio 115

ricotta and marjoram gnudi 65

soup of the day 100

griddled strip steak sandwich with tomato confit and red onion caper aioli 135

heirloom caprese with a roast sun-gold dressing and parsley salsa verde 220

burrata and roast root veg with a caper berry vinaigrette 190

artichoke and in-house hot smoked salmon with Maison Farm garden greens 205

yellow-fin tuna niçoise 195

deep crusted spinach and mustard leek quiche 105

house-made chicken pie 135

slow cooked cavolo nero and black rice, with bagna càuda and a poached egg 135

oxtail ragu and fresh pappardelle with Parmigiano-Reggiano and pecorino 165

seasonal vegetarian risotto 110

meatballs al forno with rosemary mash or garden greens | handmade linguine 185 | 190

seared Chalmar beef fillet with watercress crème fraîche and roast potato wedges 185 | 250

charcoal grilled chicken breast with roast radishes and baby potatoes 195

green salad 65

roast root veg 65

cannellini beans 55

roast potato wedges 40

baked cheesecake 85

chocolate nemesis 100

pistachio loaf 75

warm date cake and ginger gelato 100