



Dinner

Starters

Country Terrine, Date Chutney, Port and Apple Gel, Crispy Chicken Skin, Toasted Brioche	R 125 / R 250
Grilled Prawns, Mango Glaze, Starch Noodles, Mango Bisque, Fresh Mango	R 125 / R 250
Roast Beef, Pickled Beetroot, Caramelized Onion Cream, Horseradish Mousse	R 115 / R 230
Smoked Watermelon Sandwich, Fermented Chilli Mayo, Pickled Leaves, Whipped Feta	R 105 / R 210
Brined Tomatoes, Basil Marinated Exotic Tomatoes, Goat's Cheese, Split Tomato Broth	R 95 / R 190

Mains

Poached Fish Of The Day, Rhubarb and Fish Consommé, Compressed Apple, Broccoli, Lime	R 225
Grilled Beef, Aubergine, Dukkah Spice, Caramelized Baby Onions, French Onion Jus	R 230
Dry Aged Duck Breast, Whiskey Pickled Cherries, Orange-Glazed Potato, Duck Jus	R 245
Miso and Mirin Baked Potato Gratin, Miso Mayo, Pickled Potato, Leek Atchar, Poached Baby Leeks	R 185
Braised Pork Belly, BBQ Cauliflower, Cauliflower and Goat's Milk Purée, Candied Macadamia, Pork Broth	R 215

Desserts

Fig and White Chocolate Mille-Feuille, Mascarpone and Honey Ice Cream	R 105
Goat's Cheese Cheesecake, Poached Stone Fruit	R 105
Dark Chocolate Mousse, Chocolate Soil, Passion Fruit Macaroons	R 115
Coconut Panna Cotta, Honey Comb, Fresh Berries	R 95
Cheese Board, Selected Pickles and Preserves, Crackers	R 225