

Food by Chef Marthinus

À la carte

Starters

Tuna escabeche . onion rings . green olives	R165
Gnocchi . butternut . dates . pine nuts	R145
Farmhouse terrine . apricot . pickles . melba toast	R180
Sweetbreads . carrot . san daniele ham . granola	R200

Mains

Risotto . spinach . parmesan . toasted seeds	R190
Linefish . broccoli . rosti . mussels . lemon velouté	R260
Sous vide lamb . İmam bayıldı . tomato . lamb jus	R270
Wagyu rump . fondant . broccoli . madeira jus	R750

Sides

Spinach & rocket salad	R65
Truffle supplement	R300

Dessert

Aged gouda . espresso . hazelnut . onion	R100
White chocolate . raspberry . rhubarb . custard	R100

Friandise

The a la carte menu is available for sit down between 12noon and 14h30
for lunch Tuesday - Saturday.

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Tasting Menu

Tuna escabeche . smoked paprika . green olives . onion rings

non-alcoholic: apple sours

wine pairing: silverthorn brut MCC : aromatic . crisp . elegant

Gnocchi . butternut . dates . pine nuts . beurre noisette

non-alcoholic: tuscan fresco

wine pairing: lismore sauvignon blanc: rich . fruity . complex

Veal sweetbreads . carrot . san daniele ham . granola . vinaigrette

non-alcoholic: pineapple seedlip

wine pairing: sans barrique chardonnay: delicate . bright . dense

Linefish . broccoli . rosti . tempura mussels . lemon velouté

non-alcoholic: carrot cosmo

wine pairing: sutherland pinot noir: fruity . earthy . spicy

or

Sous vide lamb . Imam bayıldı . tomato . lamb jus

non-alcoholic: beetroot morgentau

wine pairing: beaumont pinotage: elegant . fruity . fine

or

Wagyu rump . fondant . broccoli . madeira jus . R450 supplement

Aged gouda . espresso . hazelnut . onion

non-alcoholic: minted guava

wine pairing: thelema late harvest: tropical . rich . long

White chocolate . raspberry . rhubarb . black pepper custard

non-alcoholic: berry fizz

wine pairing: delheim gewürztraminer: floral . fresh . long

Friandise . tea . coffee

The tasting menu is only available to the whole table. No combining of menus. Orders are taken between 12noon and 13h30 for lunch, and from 18h00 until 19h30 for dinner. No orders will be taken after 19h30.

Chef Marthinus would like for you to experience the tasting menu in the way in which he has prepared it.

R950 food

R300 truffle supplement

R1200 non-alcoholic pairing

R1450 food and wine pairing

The tasting menu includes all teas and coffee

Gratuity not included

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Vegetarian Tasting Menu

Breads . snacks

Avocado . onion rings . green olives . smoked paprika

non-alcoholic: apple sours

wine pairing: silverthorn brut MCC : aromatic . crisp . elegant

Gnocchi . butternut . dates . pine nuts . beurre noisette

non-alcoholic: tuscan fresco

wine pairing: lismore viognier: ripe . complex . smooth

Glazed carrots . kohlrabi . granola . carrot jus

non-alcoholic: pineapple seedlip

wine pairing: sans barrique chardonnay: delicate . bright . dense

Risotto . spinach . parmesan . toasted seeds

non-alcoholic: carrot cosmo

wine pairing: sutherland pinot noir: fruity . earthy . spicy

Aged gouda . espresso . hazelnut . Onion

non-alcoholic: minted guava

wine pairing: thelema late harvest: tropical . rich . long

White chocolate . raspberry . rhubarb . black pepper custard

non-alcoholic: grapefruit paloma

wine pairing: delheim gewürztraminer: floral . fresh . long

Friandise . tea . coffee

The tasting menu is only available to the whole table. No combining of menus. Orders are taken between 12noon and 13h30 for lunch, and from 17h30 until 18h30 for dinner. No orders will be taken after 18h30.

Chef Marthinus would like for you to experience the tasting menu in the way in which he has prepared it.

R950 food

R300 truffle supplement

R1200 non-alcoholic pairing

R1450 food and wine pairing

The tasting menu includes all teas and coffee

Gratuity not included