

DINNER MENU



TASTING BOARD 80

snoek, angelfish & chicken liver pate, boerenkaas, green fig preserve, roosterkoek, biltong

BOBOTI SOUP 75

boboti spice, onion, toasted almond, raisins, chicken curry bao

CHICKEN / CHICKPEA (V) 110

BUNNY CHOW

smoked chicken curry, chickpeas, onion, chakalaka, chutney, umbhaka

BLACK MUSSELS 90

foraged black mussels, coconut milk, ginger, garlic, chilli, toasted focaccia

SEARED TUNA 110

tuna, apple & fennel pickle, soya and orange sauce, wasabi cream, avocado mousse

LOCAL FISH AND CHIPS 110

linefish, stir-fry veg, wilted spinach, bokkom floss, fries, sweet & sour mayo

'DENNINGVLIES' WITH TING 110

beef short rib curry, sorghum pap, yoghurt, nasturtium, paneer, atchar

KAROO LAMB 125

herb crusted lamb chops, cauliflower rice, curried parsnip puree, rosemary red wine jus

CAULIFLOWER AND BLUE (V) 75

CHEESE SOUP

cauliflower, onion, blue cheese, coconut milk

CAULIFLOWER STEAK (V+) 90

roasted cauliflower, 'parmesan' sauce, pan-roasted pears, soutslaai, cashews, micro herbs, candy beet

KING OYSTER MUSHROOMS (V+) 100

mushroom steaks, fondant potato, pearl onions, pea puree, beef jus

SOMETHING SWEET

ROOIBOS MALVA PUDDING 70

malva, amarula & salted caramel ice cream, almonds, chantilly cream

HONEY BOMB PANNA COTTA 70

milk tart anglaise, honey & salt phyllo crisp, ginger syrup, honeycomb

PEANUT BUTTER SMOOTHIE 70

double thick peanut butter ice cream, cayenne butterscotch, miso paste, toasted nuts, peanut brittle

CHOCOLATE SAMOOSA 70

chocolate praline, phyllo, berry coulis, amarula don pedro ice cream

(V) = VEGETARIAN

(V+) = VEGAN

** The balance of the menu is fresh seasonal produce that changes regularly. Occasionally, certain ingredients may be unavailable or substituted. **