

Ingredients carefully sourced & menu created by Johannes Richter, Chef & Husband



SUMMERHILL



The Living Room



7 courses

Sourdough bread & butter

Beetroot, cucumber & curry leaf

**Queensland blue pumpkin, Durban-style
miso & lacto-fermented coconut**

**Purple daikon radish nukazuke, Gourmet
Greek Ricotta & mabele**

**Vanessa's whole chicken, jackfruit &
amaranth**

**Willowdale truffle, Jerusalem artichoke &
dahl shoyu**

Impala, green banana & blueberry

Bushpig, purple sweet potato & bhece

Kara kara orange & masala tea

**Madumbe, Madagascar vanilla &
guavadilla**

Litchi & lemon verbena

5 courses

Sourdough bread & butter

Beetroot, cucumber & curry leaf

**Queensland blue pumpkin, Durban-style
miso & lacto-fermented coconut**

**Vanessa's whole chicken, jackfruit &
amaranth**

**Willowdale truffle, Jerusalem artichoke &
dahl shoyu**

Bushpig, purple sweet potato & bhece

Kara kara orange & masala tea

**Madumbe, Madagascar vanilla &
guavadilla**

Litchi & lemon verbena

*The LivingRoom experience 5 courses R 950 / incl. juice pairing R 1460 / incl. wine pairing R 1575
The LivingRoom experience 7 courses R 1250 / incl. juice pairing R 1930 / incl. wine pairing R 2090*