

— STARTERS —

SEARED TUNA R120

Served with an avocado mousse, coriander and coconut dressing, pickled baby onions finished off with microgreens.

ASIAN-STYLE DEBONED OXTAIL R125

Served with a red pepper sauce, parmesan, chimichurri, finished off with lemon zest, pappardelle.

GRILLED PEAR R99 - V

Served with goat's cheese mousse, candied spicy pecans, wild rocket and herb salsa, toasted pine nuts.

SMOKED BURRATA R105 - V

Served with textures of tomatoes, semi-dried, sautéed, crispy prosciutto, sundried tomato dressing.

- Vegan friendly by removing crispy prosciutto

CORN SALAD R110 - V

Corn off the cob, grilled avocado, confit tomatoes, bacon bits, soy dressing, seasonal greens, avocado mousse.

- Vegan friendly by removing crispy prosciutto

— MAINS —

DUO OF PORK R210

Grilled pork tenderloin served on a bed of mustard mash, mustard and honey-glazed pork belly, crackling, braised cabbage and a pork jus.

GRILLED LAMB LOIN R240

Grilled lamb loin with its trimmings crumbed, served with a pea purée, lamb jus, root vegetables and turned potato.

CHIMICHURRI SALMON R280

Green vegetables, black rice risotto, grilled lemon wedge, sauce Bercy.

— MAINS CONTINUED —

FILLET SMOKED R225

Bone marrow hollandaise, confit tomatoes, semi-dried tomatoes turned potatoes, sherry sauce.

SWEET AND SOUR GLAZED DUCK R225

Glass noodles, steamed sugar snap peas, baby spinach, sesame seeds, finished off with spring onion.

- Duck is available as vegetarian option R160 - V
Duck is substituted with glazed aubergine and finished off with parmesan shavings.

CHICKEN ROULADE R205 (CHEF GRACE)

Chicken breast stuffed with chicken mousse, sautéed kale on a bed of samp, chakalaka sauce, beetroot compote.

— DESSERT —

STICKY TOFFEE PUDDING R125

Served with rum caramel sauce, pistachio ice cream.

MASCARPONE ICE CREAM R115 (CHEF FIFI)

Served with espresso and chocolate mousse, Feuilletine, chocolate shavings.

CHOCOLATE MARQUISE R99

Chocolate marquise, red wine poached pear, gingerbread cream, ginger crumble.

BANANA SPLIT R115

Charred banana, salted caramel mousse, chocolate pudding, macerated black cherries, strawberry and almonds ice cream.

— EXTRAS —

Single Side Portion

Grilled vegetables R60 Chips R45 Mash R40

— BREAKFAST —

**RUSH HOUR BREAKFAST
FOR THOSE ON THE MOVE AND IN A HURRY**

OMELETTE R115

Filled with chorizo, tomato relish, spring onions, aioli and wild rocket.

ENGLISH BREAKFAST R99

Two fried eggs, rashers of bacon, hash brown, grilled tomato sautéed in pesto, served with an option of either pork or beef sausage.

HIGH FLYER R110

Scrambled eggs served with salmon roses, avocado slices, sautéed cherry tomatoes, seeded bread, grilled lemon wedge.

EGG BENEDICT R105

English muffin, baby spinach served with an option of smoked trout or prosciutto, 2 poached eggs and béarnaise sauce.

GRANOLA BOWL R75

Granola, fruit and yoghurt.

BREAKFAST SMOOTHIE R60

Banana, kale, apple juice, chai seeds, strawberry yoghurt.

**GO SLOW BREAKFAST
FOR THOSE THAT WANT TO STAY A LITTLE LONGER**

BREAKFAST POT R90

Grilled aubergine topped with parmesan, grilled tomato, spicy baked beans, fried egg and toast.

FLAPJACKS R95

Lemon flapjacks, crispy bacon, mascarpone cream, caramelised bananas, strawberry syrup finished off with toasted nuts.

FISH CAKE R105 (CHEF PABALLO)

Served with guacamole, salsa, poached egg, spicy aioli.

OPEN MEATBALL SANDWICH R120

Served on our homemade bread, tomato relish, basil pesto, poached egg finished off with parmesan shavings.

— COLD BEVERAGES —

Fruit Juice R20

Cranberry, Strawberry, Pineapple, Orange, Apple.

— HOT BEVERAGES —

Espresso R18 / R22

Café Americano R20

Cappuccino R28

Caffé Latte R30

Red Cappuccino R30

Matcha Latte R38

Blue Matcha R35

MILK OPTIONS

Almond milk R12

Oat milk R10

— EXTRAS —

Avocado* R25

Mushrooms R20

Fries R20

Baked beans R15

- HOLY DOUGH -

