Starters

SKAAP STERTJIES Slow cooked sheep tails • Curried Pickled Onions • Labne • Spekboom	R105
ACNOLOTTI - V Handmade filled pasta · Jerusalem Aritchokes · Peperonata · Renosterbos Pecorino	R120
BOBOTIE TART Sultana Blatjang • Turmeric Rice puff • Coriander • Sambal	R 95
DUCK LIVER Velvety duck liver parfait • Quince Preserve • Buttermilk Brioche	R 85
SOUP OF THE DAY - V Ask your service ambassador about our seasonal inspired soup	R 85

ALLERGENS: Please note that we use a variety of nuts, seeds, dairy and gluten in our kitchen. Not all ingredients are listed. Please inform your waiter of any allergies.



Mains

PORK Curried lentils • Parsnisp • Crackling • Kumquat pickle • Coriander	R 235
VENISON Peppered Venison • Stamp mielies • Beetroot • Gastrique • Charred leek	R245
KALAHARI LAMB Slow cooked Lamb shoulder • Kapokbos herb sauce • Pearl onions • Potato Gratin • Roasted baby carrots	R 265
FOWL Slow cooked Poultry • Wild mushrooms • Artichokes • Jus	R 225
RISOTTO - V Risotto of the day inspired by seansonal vegetables	R 195
FISH OF THE DAY	SQ

Ask your waiter about our fresh catch of the day.

ALLERGENS: Please note that we use a variety of nuts, seeds, dairy and gluten in our kitchen. Not all ingredients are listed. Please inform your waiter of any allergies.



Dessert	
ROOIBOS CRÉME CARAMEL Creamy baked custard • Ginger • Naartjie • Macadamia	R 95
BRANDY PUDDING Custard Espuma • Muscadel poached pear	R 85
FIG FRANGIPANE Almond pastry cake tart · Figs · Ricotta	R 95
PAMPOEN KOEKIES Pumpkin fritters • Cinnamon • Honeycomb puffed sorghum • Inkomazi ice-cream	R 85

ALLERGENS: Please note that we use a variety of nuts, seeds, dairy and gluten in our kitchen. Not all ingredients are listed. Please inform your waiter of any allergies.

