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the COY experience — R1590 pp
wine pairing — R1295 pp

Lunch 12:00 - 14:30 (Last kitchen order at 14:45)
Dinner 18:00 - 20:30 (Last kitchen order at 20:45)

Snacks

Fermented Amadumbe Sourdough — Kefir — Konfyt — Bokkom

Beef Tartare — Doro Wat — Quail Egg
Springfield Méthode Ancienne Chardonnay, 2021
or

Mussels — Fennel — Citrus — Pine Nuts — Baharat
Thorne & Daughters 'Tin Soldier' Semillon, 2019
or

Tuna — Mesaka'a — Sultana — Foxenberg Crottin
Klein Constantia 'Metis' Sauvignon Blanc, 2022

False Bay Chokka — Cauliflower — Piri Piri — Millet
Mosi 'Tinashe' Chenin Blanc, 2022
or

Linefish — Tomato Smootjie — Merguez
Kumusha 'The Flame Lily' White Blend, 2022
or

Chargrilled Ox Tongue — Yassa — Olive — Bay Leaf
Saurwein 'Chi' Riesling, 2024

Duck — Macadamia — Salted Naartjie — Black Lentil
Simelia 'Fluvius' Merlot, 2018
or

Mielie Samp — Karoo Saffron — Beef Shin
Rall Cinsault, 2024
or

Braaiid Linefish — Fresh Tumeric — New Potato
Sijnn White Blend, 2016

"Pap" — Cremora — Malva

Burnt Banana Crème — Milk Stout — Malt
Paul Wallace 'The Nix' Noble Late Harvest, 2016
or

Selection of Local Cheeses — Paaper — Pear
(supplement charge R 150)
Boplaas Cape Vintage, 2012

A discretionary service charge of 13% will be added to all tables. 15% Gratuity for tables larger than 8 guests.

Menu & Price Subject To Change.

Items on this menu may, despite the best efforts and care of Executive Chef Ryan Cole and his kitchen staff, contain traces of allergens including, but not limited to: nuts, shellfish, soy products, eggs, dairy and wheat.

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VEGETARIAN MENU

Snacks

Fermented Amadumbe Sourdough — Cultured Butter — Konfyt

Zucchini — Mesaka'a — Sultana — Foxenberg Crottin
Klein Constantia 'Metis' Sauvignon Blanc, 2022

Chargrilled Cauliflower — Yassa — Olive — Bay Leaf
Saurwein 'Chi' Riesling, 2024

Mielie Samp — Karoo Saffron — Chakalaka
Rall Cinsault, 2024

"Pap" — Cremora — Malva

Burnt Banana Crème — Milk Stout — Malt
Paul Wallace 'The Nix' Noble Late Harvest, 2016
or

Selection of Local Cheeses — Paaper — Pear
(supplement charge R 150)
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VEGAN MENU

Snacks

Fermented Amadumbe Sourdough — Vegan Butter — Konfyt

Zucchini — Mesaka'a — Sultana — Cucumber
Klein Constantia 'Metis' Sauvignon Blanc, 2022

Chargrilled Cauliflower — Yassa — Olive — Bay Leaf
Saurwein 'Chi' Riesling, 2024

Mielie Samp — Karoo Saffron — Chakalaka
Rall Cinsault, 2024

Malva — Blood Orange — Vanilla
Joostenberg Noble Late Harvest, 2023

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