

A LA CARTE

SNACKS

gin cured salmon, puffed skins, caviar and sour cream — 13
fried pork belly, pepper sauce, guindilla chili — 14
arrugas potato, chorizo, goats curd, peperonata — 8.5
corn croquette, corn cream, mulato and spring onion — 14

SMALLER

char grilled octopus, kombu cured kingfish, fennel and yuzu — 24
prawn, avocado, jalpeño and 'curry rose' — 32
ponzu marinated tofu, charred broccoli, miso eggplant and nori — 16
goat, burghal wheat, date and orange — 22

LARGER

skate, potato dauphinois, turnip and chicken reduction — 31
lamb, anchovy and macadamia — 38.5
duck, red curry, snake beans and thai basil — 42
coral mushrooms, cauliflower and semolina gnocchi — 28

FROM THE BRAAI

whole peri peri poussin — 39.0
meat on the grill — POA
fair-fish catch of the day — POA

SIDES

mash potato — 13
charred zucchini, garlic and heirloom tomatoes — 14.5
chilled broccolini, rocket, parmesan and truffle oil — 13.5
grilled cos lettuce, pancetta, anchovy — 16

SWEETS

baked apple, macadamia and camomile — 15
orange cake, fig, saffron and yoghurt — 15.5
line financier, coconut, pineapple and mojito — 14.5
chocolate, chilli, coffee cremeaux and raspberry — 16.5

TASTING MENUS

DEGUSTATION

5 COURSE 115 ~ 7 COURSE 150

* a selection of the kitchens favourite dishes,
paired for flavour and balance

SHARED MENU FOR TWO

4 COURSE 140

* designed for sharing,
a selection of snacks and larger meals off the braai
