

DINNER MENU

served from 18h00 – 22h00 Monday – Saturday

Please note that we are closed on alternate Mondays – you can check availability on our [reservations page](#).

Additional delicious vegetarian options available on request.

A la Carte Starters

Organic Salad (V)

from the organic garden, combining fresh leaves, herbs, green vegetables, tomatoes and toasted seeds

Ostrich Tartare

flavours of three different continents and nasturtium leaves

Calamari

a duo of fried East Coast Squid with Indian spices, tomato-tamarind masala

Saldanha Bay Oysters

crumbed and fried with lime, ginger and lemongrass, served with dashi and vegetable tempura

Risotto (V)

forest mushroom and Italian summer truffle aroma, finished with Grana and sage

Carrot & Orange Soup (V)

melange of carrots and chili-spiced oranges, carrot cracker

A la Carte Main Courses

Canneloni of Pumpkin Vegetables (V)

lightly gratinated with matured hard cheese, sweet basil, sherry and pumpkin seed emulsion

Cape Sea Harvest

with green vegetables from our organic garden, sauce with hints of saffron and dill

Ostrich Eye Fillet

combined with sweetbread and brussels sprouts, bone marrow dumplings, sage sauce

Venison

sauce with barberries, broad bean, mushroom and beets

Quail

whole, deboned and served in three ways, with celeriac and apple puree, glazed madumbi, poppy seed sauce

Beef

matured cut of the day

A la Carte Cheese / Dessert

Cheese Selection

South African & International matured cheeses
from the cheese cloche, with condiments

Souffléed Crêpe

caramelised pineapple, passion fruit crèmeux and bourbon ice cream

Chocolate Fondant

with matcha ice cream, miso truffle and strawberry salad

Smoked Valhrona 'Manjari' Mousse

and a duo of pear with a nougatine tuile

Crème Brûlée

Daily Flavour with Spring fruit and sorbet

Degustation Menu

Amuse Bouche

Cured Fish & Scallop
spiced with fresh turmeric root,
tamarind and coriander seed

Aubergine Cuvee Riesling 2011

Guinea Fowl
braised leg and sous-vide breast
green vegetable espuma

Craven Clairette Blanche 2015

Lamb
braised Shin and roast Rack
banana shallots, crushed green pea and mint, braised baby leek

Iona "One Man Band" 2011

Prince Albert 'Parma Prince'
three textures: tuile, crumble and crèmeux

Wildehurst Chenin Blanc 2011

Lime Gastrique
candied fennel and caramel apples
coconut and gooseberry

Thelema Semillon Late Harvest 2013

Coffee/Tea & Friandises

3-course menu R580 with wine pairing R790

4-course menu R720 with wine pairing R990

5-course menu R875 with wine pairing R1200