

DINNER MENU

served from 18h00 – 22h00 Monday – Saturday

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

Additional delicious vegetarian options available on request.

A la Carte Starters

Salad from our Organic Garden (v)

combining fresh leaves, herbs, green vegetables, tomatoes and toasted seeds

Ostrich Tartare

flavours of three different continents and nasturtium leaves

Warthog Loin

vinaigrette of aged raspberry balsamic, blueberry and pistaccio, white asparagus spears

White Asparagus

game fish, sea lettuce and crustacean foam

Risotto

Tomato and French tarragon

Masala Fried Mackerel

red lentil vinaigrette with giant periwinkle and green asparagus

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

Klein Constantia Riesling 2015

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

Fable Mountain Vineyards 'Bellflower' Rosé 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

Wildevorst Chenin Blanc 2011

Lime Gastrique
candied fennel and caramel apples
coconut and gooseberry

Thelema Semillon Late Harvest 2013

3-course menu R620 with wine pairing R850

4-course menu R780 with wine pairing R1060

5-course menu R945 with wine pairing R1295