

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 continents and nasturtium leaves

Warthog Loin

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

Yellowfin Tuna

prepared in three styles, salted papaya and sea lettuce with yuzu pearls

Risotto

of green asparagus and fennel

Cucumber Gazpacho

with salad of octopus, tomato, olives and chilli

A la Carte Main Courses

Ravioli of Celeriac & Macadamia Nuts

with spinach parcels, served in a wild mushroom-flavoured broth

Cape Sea Harvest

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

Ostrich Tenderloin

fried in a three pepper rub, cauliflower couscous, pod vegetables and rhubarb gel

Springbok Loin

with tortellini and walnut foam, kohlrabi and black trumpet mushroom dust

Quail

whole, deboned and served in three ways, with celeriac and apple puree, 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

Surprise du Chef

Crème Brûlée

Daily Flavour with Summer fruit and sorbet

Degustation Menu

Amuse Bouche

Yellowfin Tuna
prepared in three styles,
salted papaya and sea lettuce with yuzu pearls

Aubergine Cuvée Sauvignon / Sémillon 2013

Duck Breast
fondue of beluga lentils and mushrooms, pak choi,
emulsion of duck liver and oreganum

Stark-Condé 'Postcard Series' Pinot Noir 2013

Overberg Lamb
lightly smoked Saddle and roast Rack, kohlrabi,
yellow cauliflower and black garlic

Iona 'One Man Band' 2011

Dalewood Fromage 'The Boland'
shavings with peaches and pecan nuts, pumpkin bread

Peter Bayly 'Cape White Fortified'

Lime Gastrique
candied fennel, caramelised pineapples, coconut and litchi

Hartenberg Riesling Noble Late Harvest 2014

3-course menu R620 with wine pairing R850

4-course menu R780 with wine pairing R1060

5-course menu R945 with wine pairing R1295