

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

Burrata Mozzarella (V)

flavoured with aged balsamic set on fragrant herbs and marinated baby aubergines

Springbok Loin

thinly sliced, marinated with aged raspberry balsamic, smoked beetroot

Cape Seafood Chowder

curry aromas and open wonton with prawn haché

Saldanha Bay Oysters

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

Quail

Scotch egg, tea-smoked breast and leg paupiette with quince gel and salad

A la Carte Main Courses

Aubergine & Mushroom Tortellini (V)

with baby aubergine and quince in a walnut-herb nage, grana cheese tuile

Cape Sea Harvest

lightly gratinated, marinated slices of fish with green vegetables from our organic garden, sauce with hints of star anise and fennel

Ostrich Eye Fillet

combined with sweetbread and bone marrow dumplings, sage sauce and mizuna

Cut of Chalmar Lamb

whole-roasted and served with black garlic, coconut puree, potato paper and braised leeks

Rabbit Loin, Liver & Belly Confit

with cherry guava sauce, fried maize cubes and broccoli stems

A la Carte Cheese / Dessert

Cheese Selection

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

Almond & Hazelnut Soufflé

variation of stone fruit and vanilla ice cream

Chocolate Fondant

three textures of raspberries, Port wine ice cream with rose water aroma

Orange-scented Financier

new season mandarins, white plums and lavender ice cream

Crème Brûlée

daily flavour with Summer fruit and sorbet

Degustation Menu

Amuse Bouche

Springbok Loin

thinly sliced, marinated with aged raspberry balsamic,
smoked beetroot

The Winery of Good Hope 'Thirst' Gamay Noir 2016

Crayfish Bisque

with salad of the sea

Intellego Chenin Blanc 2012

Chalmar Beef Fillet

with mushroom & vegetables in an Oriental fumé

Damarakloof 'Regale' 2008

Hard Cheese & Puff Pastry

paired with port wine fig and fig sorbet

Adoro Mourvèdre Natural Sweet 2013

Dialogue of Rhubarb

Valrhona 'Tanariva' cremeaux, honey ice cream
and caramelised nuts

Aubergine Cuvee NLH 2008

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