









ON 19


STARTERS

Crisp fried prawn dumplings with pickled cucumber and curry mango sorbet	115
Apple and fennel, home-cured salmon with ginger soil 	115
Duck prosciutto, walnuts, brioche crisp, pear and blue cheese sherbet	105
Lamb and goats cheese fritters with cucumber raita, roast red pepper hummus and tomato salsa	105
Wild mushrooms with roasted garlic panna cotta and brioche crumble 	85
Coconut and lemongrass broth  Add mussels on croute	70 15
Tomato, basil gazpacho with shaved apple bruschetta 	55



SALADS

Chicken Caesar – smoked chicken, cos lettuce, parmesan, anchovy, poached egg and Caesar dressing	105
Caprese – mozzarella, tomato, basil and balsamic syrup.  	75
Panzanella – marinated bread with tomato, cucumber, basil and red onion  	60

PASTA

Almond gnocchi with confit duck, forest mushrooms and beurre blanc	150
Tonnarelli – eggless pasta with zucchini, chilli and tomato 	110

FISH

Prawn taco – guacamole, kiwi, coriander, rose water and beetroot mayonnaise	250
Grilled Franshoek salmon trout with shallot potatoes, orange reduction and citrus fennel salad 	220
Olive crusted tuna steak with spinach, bulgur wheat salad and balsamic syrup 	220
Battered or grilled hake with triple cooked potato wedges and tartar sauce	140


MEAT

Seared tenderloin with sous-vide braised short ribs in red wine, mushroom puree, “moondust”, potato fondant and sauce bordelaise	230
Lamb “porchetta” with salsa verde, waffle crisp, gremolata and primavera veg	220
Happy Hog – orange and honey glazed belly, bitterballen, apple chermoula, sweet potato puree & pork popcorn	190
Ostrich burger – turkey bacon, “Obatza”, peach chutney and crisp fried potato skins	160
Cape Malay chicken curry, rooti, basmati rice & sambal	160


SIDE ORDERS

Side salad	45
Herb tossed baby vegetables	45
Crisp fried potato skins	45
Steamed basmati rice	45

SWEET TAPAS

“Wunderbar” - chocolate semifreddo, nougat and peanut butter crunch	45
Baked lemon cheese cake with aerated red velvet sponge, beetroot and candied pecans 	45
Banana caramel pots	45
Local Cheeses with homemade almond fig press	130
Gelato <i>Your choice of: espresso & hazelnut brownie, vanilla praline or green tea</i>	
Single	35
Double	65
Triple	90

* Denotes Vegetarian Dishes

 Superfoods are foods that contain high levels of antioxidants and micronutrients that promote general well-being and longevity

Please note, all dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and shellfish.

Please inform your waiter prior to ordering should you suffer from any allergies.