

Small Plates/Starters

Our green, white and yellow House salad, raw and pickled. (V)	R85
Foie Gras, dark chocolate, pickled summer melon, spice-bread wafer .	R140
Seared Tuna, fennel “Kimchi”, lemon and Rooibos jelly, ginger granite.	R105
Blou Wildebeest “Tataki”, compressed apple, pickled baby turnips, meringue.	R100
Buttered Chicken and Pistachio Terrine, yoghurt roulade, tomato curry.	R100
Beetroot & Truffle Tapioca pudding. (V)	R90
Parmesan Croquets, avocado aioli, confit tomatoes, red wine vinegar. (V)	R90
Smoked Eggplant Dumplings, pine nut-chili-basil Pesto, smoked cheddar wafer. (V)	R90
Lamb Bobotie, pineapple and chili, coriander gel, rice puffs.	R115
Fish In a Bag, lemongrass, white tomato broth, new potato and coconut.	R125

Main Courses

Rabbit Leg, Boerewors stuffing, Mielie Pap chips, bell-peppers and Chakalaka jus.	R185
Impala Loin, seaweed crust, black pepper gel, glazed chicory, cherry jus.	R205
Lamb Rump, Durban Spices, spinach curry, creamed potato, crispy wafer.	R225
Linefish, cooked with buttermilk and oysters, seasonal greens, cashew crumble.	R185

Desserts:

Lemon Panna-Cotta, pumpkin seed oil ice-cream, mango sorbet, fresh mango.	R85
Chocolate and Tarragon Marquise, toasted sesame ice-cream.	R95
Plum Soufflé, Liquorice ice-cream.	R90
Selection of South African Cheeses, pickled cucumber, plum confit, onion-clove marshmallow.	R135

Chef's Selection 4 Course Menu (*entire table only*): Without wine **R480/** With wine **R680**