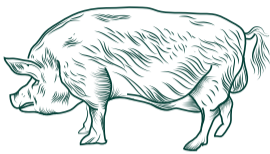




## BREAKFAST



### · ORGANIC BOILED EGG & SOLDIERS ·

Toasted brioche, pancetta with burnt parmesan and onion 60

### · SEED GRANOLA ·

Buffalo yoghurt, seasonal fruit, wild honeycomb and matcha 50

### · BHAJI SCOTCH EGG ·

Green mango atchar, mango tahini, panko and Bo-kaap masala spiced crumb and bonito flakes 120

### · PARMESAN AND MISO WAFFLE ·

Organic poached egg, Buckwheat and chickpea waffle, porcini puree, parmesan catalan, pan fried wild mushrooms and fresh greens 145

### · CARMELISED QUINCE ·

Goats ricotta, lemon, olive oil and toasted brioche 100

### · ARNOLD BENNETT ·

House smoked hake 120

All breakfast are served with toast, preserve and hand churned butter

## STARTERS

**SALDANHA BAY OYSTERS** 25 each

### GRASS-FED BEEF TARTARE

Balsamic pickled celeriac, burnt onion and shiitake mirin tea, cured egg yolk and crispy leeks 150

### RAW MARKET FISH

Sustainable local fish 150

### SALT CRUST BAKED AUBERGINE

Roasted hazelnut, mint and black garlic, olive oil steamed mussels with toasted oak veloute 120

### CELERIAC AND MISO SOUP

Smoked on pine, celeriac udon noodle with toasted nori 80

### PARMESAN AND MISO WAFFLE

Buckwheat and chickpea waffle, porcini puree, parmesan catalan, pan fried wild mushrooms and fresh greens 130

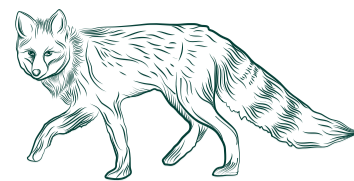
### CAPE MALAY CRISPY OCTOPUS

Green mango atchar, mango tahini, panko and Bo-kaap masala spiced crumb and bonito flakes 170

### CRISPY PIG CHEEK

Oak Valley pork, roasted apple puree, charred endive, gorgonzola cream, granny smith apple in sorrel dressing 125

Please notify your waiter of any dietary requirements ·  
A discretionary 12% service charge will be added to the bill.



## MAIN PLATE

### THE PASTA DISH

Oxtail ragu, fennel in three ways, burnt butter and parmesan 270

### SPRINGBOK LOIN

Spiced sourdough sauce, garlic buchu XO dressing, caperitif beetroot jus and roasted baby beets 340

### LOCAL SUSTAINABLE GRILLED FISH

Cape Malay curry sauce with fresh lime leaf, slow roasted spiced carrot, peanuts cooked in fresh betel and curry leaf 250

### ROASTED HEIRLOOM BEETS

Celeriac goat labneh, Za'tar spice, crushed olives and pistachio, tabouleh, olive oil roasted bread with wild rosemary 150

### PAN-FRIED DUCK BREAST

Citrus cured duck breast, turnip fondant, wild sage smoked figs, garlic ricotta and liquorice jus 285

## SHORTMARKET GRILL

Our Beef is sourced from Oak Valley, Elgin and Greenfields, Mooi River. Please ask your waiter which cuts are available.

*Bearnaise sauce or Cafe au Lait  
with a choice of one side*

## SIDES

DUCK FAT ROASTED POTATOES 60 · UMAMI SIDE SALAD 40 · TRUFFLE CAULIFLOWER & BROCCOLI BAKE 60

## DESSERT

### QUINCE AND ROSE

Rooibos and rose roasted quince dressing, burnt white chocolate, fig leaf and olive oil ice cream, ginger and rose meringue 100

### FOR THE LOVE OF BAKED CREAM

Lavender and Mozzarella creme brulee smoked on oak 90

### PEAR AND PECAN

Butter poached pears with a meliemeel, pecan nut and olive oil sponge and malted barley creme 100

### CHOCOLATE FONDANT

80 Percent Valrohna chocolate, popcorn ice cream, peanut butter cookie dough, cream of burnt caramel and hazelnut 130



## CHEESE TROLLEY

*Selection of the best small cheese producers  
in South Africa R180*

## AFTER DINNER DRINKS

SMC Limoncello 40

Wilderer Shiraz Reserve Barrel 65

Inverroche Botanique 50

Tokara 5 year old 50

Klein Constantia Vin de Constance (2009) 215

"Items on this menu may, despite the best efforts and care of our kitchen staff, contain traces of allergens including, but not limited to: nuts, shellfish, soy products, eggs, dairy and wheat. (Naturally the list of allergens can be adapted to suit each individual menu and care should therefore be taken in respect to the use of different products containing allergens other than those mentioned.)"