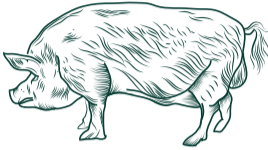




STARTERS



SALDANHA BAY OYSTERS 25 each

WILD MUSHROOM EN PAPILOTE

Wild mushrooms baked in parchment paper with hazelnut oil and lemon served with beef fat brioche 120

RAW MARKET FISH

Sustainable local fish 150

SALDANHA OCEAN TROUT

Burnt on rooikrans, fynbos roasted oyster, miso amasi, raw salad of granny smith and celeriac with nasturtium dressing 170

GRASS-FED BEEF TARTARE

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

BURNT LEEK AND STRACCIATELLA

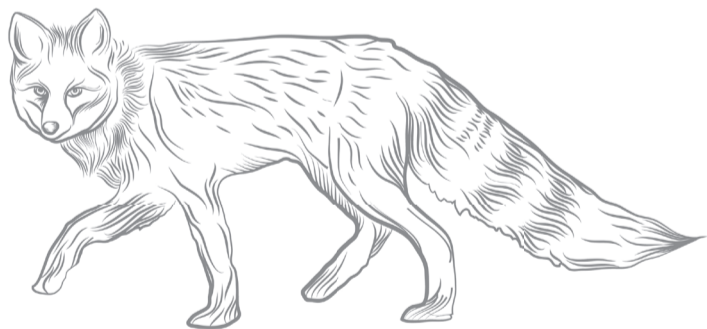
Fresh stracciatella, smoked pine nuts, fennel oil and roasted garlic 120

CAPE MALAY CRISPY OCTOPUS

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

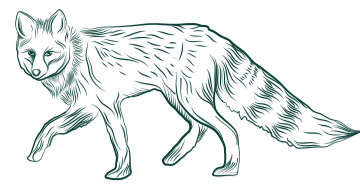
CRISPY PIG CHEEK

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.

"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.)"



MAIN PLATE

THE PASTA DISH

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

KAROO LAMB RACK

Cacio e Pepe sleeping beans, porcini marmalade gratinated lamb rib, roasted parmesan veloute 290

LOCAL SUSTAINABLE GRILLED FISH

Cape Malay curry sauce with fresh lime leaf, slow roasted spiced carrot, peanuts cooked in fresh betel and curry leaf with jasmine rice cooked in coconut oil 260

ROASTED HEIRLOOM BEETS

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

SUMAC ROASTED DUCK BREAST

Burnt babaganoush with sesame and tamarind, duck fat roasted brussel sprouts, saffron harrisa and crushed pistachio 285

SHORTMARKET GRILL

Our Beef is sourced from Day Breakers Farm, Eastern Cape and Greenfields, Mooi River. Please ask your waiter which cuts are available.

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

SIDES

DUCK FAT ROASTED POTATOES 60 · UMAMI SIDE SALAD 40 · DUCK FAT FRIED BRUSSEL SPROUTS 50

DESSERT

BURNT NAARTJIE AND SESAME

Halva ice cream, naartjie slices roasted in butter caramel and flambèed in brandy 100

FOR THE LOVE OF BAKED CREAM

Lavender and Mozzarella crème brûlée smoked on oak 90

STRAWBERRY, RHUBARB AND PEAR CRUMBLE

Wholewheat rusk and shortbread crumble, brandy custard and tonka with amasi ice cream 90

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

Wilderer Shiraz Reserve Barrel 65

Tokara 5 year old 50

SMC Cherry Liqueur 40

Klein Constantia Vin de Constance (2009) 215