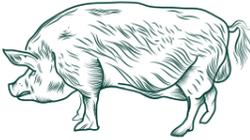




STARTERS



SALDANHA BAY OYSTERS 27 each

WILD MUSHROOM EN PAPILLOTE

Wild mushrooms baked in parchment paper with hazelnut oil and lemon served with beef fat brioche 165

RAW MARKET FISH
Sustainable local fish 150

GRASS-FED BEEF TARTARE

Cavelo nero pesto, celeriac dashi, frozen parmesan and smoked egg yolk 140

BURNT LEEK AND STRACCIATELLA

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

TULBAGH ASPARAGUS

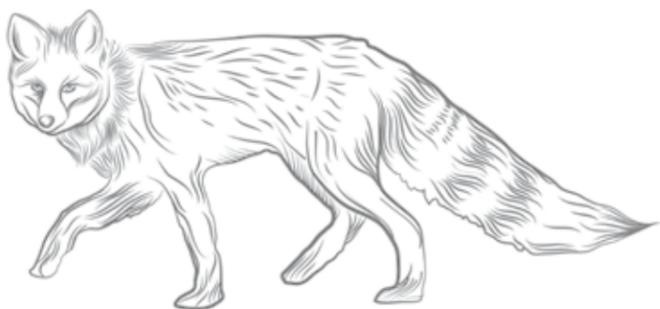
Buerre noisette, bottarga and fresh parmesan and truffle 135

CAPE MALAY CRISPY OCTOPUS

Green mango atchar, mango tahini, panko and Bo-kaap masala spiced crumb and bonito flakes 175

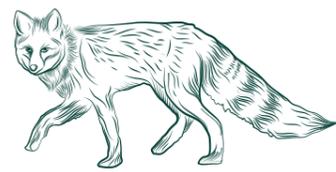
CRISPY PIG CHEEK

Pickled endive, XO braised quinoa 140



· 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

SPRINGBOK AND NECTARINE

Grilled in fresh bay leaves, celeriac dauphinoise, nectarine jus, smoked bone marrow and celeriac puree 260

KAROO LAMB RACK

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

LOCAL SUSTAINABLE GRILLED FISH

Cape Malay curry sauce, fresh coconut and tamarind chutney, jasmine rice and prawn steamed in coconut oil 260

ROASTED ARTICHOKE

Hazelnut, mint and lentil dressing, aged balsamic, celeriac labneh, pepe charlotte goats cheese 200

SUMAC ROASTED QUAIL

Burnt babaganoush with sesame and tamarind, duck fat roasted brussel sprouts, saffron harrisa and crushed pistachio 250

SHORTMARKET GRILL

Our Beef is grass fed from 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 50 · DUCK FAT FRIED BRUSSEL SPROUTS 60

DESSERT

BURNT ORANGE AND SESAME

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

FOR THE LOVE OF BAKED CREAM

Lavender and Mozzarella crème brulèe smoked on oak 90

COCONUT LEMONGRASS TAPIOCA

Granadilla sorbet, fresh roasted coconut 80

CHOCOLATE FONDANT

80 Percent Valrohna chocolate, popcorn ice cream, peanut butter cookie dough, cream of burnt caramel and hazelnut 160



CHEESE TROLLEY

*Selection of the best small cheese producers
in South Africa R185*

AFTER DINNER DRINKS

Wilderer Shiraz Reserve Barrel 65

Drambuie 35

Tokara 5 year old 50

Klein Constantia Vin de Constance (2009) 215