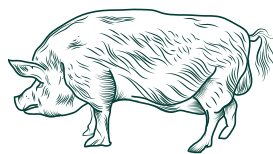




## STARTERS



**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**

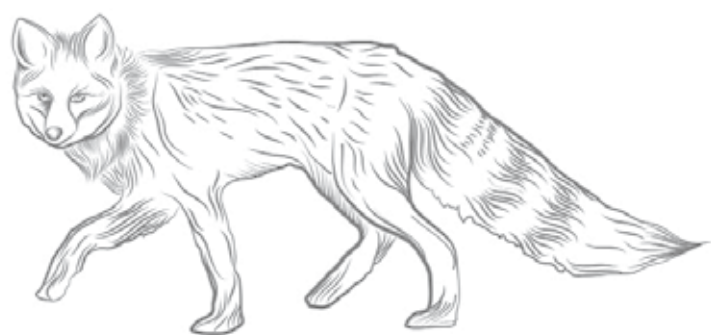
Buerre noisette, Western Cape bottarga, fresh parmesan and truffle 135

**CAPE MALAY CRISPY OCTOPUS**

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

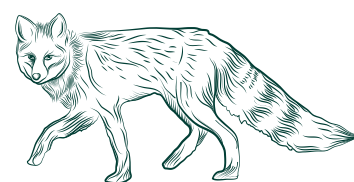
**PINE NEEDLE AND LIQUORICE SMOKED TROUT**

Black garlic puree, whipped tahini and fresh granny smith 130



· 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, caperitif nectarine jus, smoked bone marrow, pan fried fresh porcini and celeriac puree 280

**KAROO LAMB RACK**

Cacio e Pepe sleeping beans, porcini marmalade gratinated lamb rib, roasted parmesan veloute, raisin and pine nut salsa 290

**LOCAL SUSTAINABLE GRILLED FISH**

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

**ZA'ATAR BAKED CAULIFLOWER**

Hazelnut, mint and lentil dressing, aged balsamic, avocado oil, pepe charlotte goats cheese 150

**PORK BELLY**

Roasted turnip, jasmin tea, XO braised quinoa, fresh radicchio in a pear vinaigrette, crackling 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 with a mieliemeel and olive oil sponge 110

**PEACHES AND CREAM**

Goat ricotta, wild honey and lemon, beach rosemary galette 90

**FOR THE LOVE OF BAKED CREAM**

Lavender and Mozzarella crème brulèe smoked on oak 90

**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

Tokara 5 year old 50

Drambuie 35

Klein Constantia Vin de Constance (2009) 215