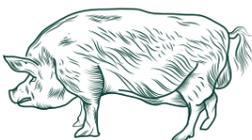




BREAKFAST



· **ORGANIC BOILED EGG & SOLDIERS** ·

Toasted brioche, pancetta with burnt parmesan and onion 60

· **SEED GRANOLA** ·

Buffalo yoghurt, nectarine, wild honeycomb and matcha 50

· **CHRISTMAS GAMMON SCOTCH EGG** ·

Spiced relish, mustard, twelve month aged gonedza and pickles 110

· **PARMESAN AND MISO WAFFLE** ·

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

· **CARAMELISED PEACH** ·

Goats ricotta, lemon, olive oil and smoked fig 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

TUNA TATAKI

Summer ripened heirloom tomatoes, chilli and ginger caramelized pistachio, garlic ricotta, charred kale and nori 150

BLACK GARLIC WEST COAST MUSSELS

Sweetcorn, oak and amasi, garlic brioche of mieliemeel 120

SOUP DU JOUR 80

PARMESAN AND MISO WAFFLE

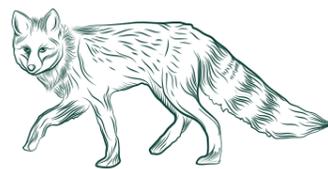
Buckwheat and chickpea waffle, porcini puree, parmesan catalan, pan fried wild mushrooms and fresh greens 130

CAPE MALAY CRISPY OCTOPUS

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

RAW MARKET FISH
Sustainable local fish 150

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



MAIN PLATE

CRISPY PIG CHEEK

Oak Valley pork, roasted apple puree, charred endive, gorgonzola cream and granny smith apple in sorrel dressing 250

SPRINGBOK RUMP

Spiced sourdough sauce, garlic buchu XO dressing, caperitif beetroot jus and roasted baby beets 300

ZA'ATAR CHARRED CAULIFLOWER

Ashed goats cheese, mint and lentil dressing, babaganoush with black sesame, aged balsamic and crushed hazelnuts 140

LOCAL SUSTAINABLE FISH

Tarragon and goat's whey veloute, lemon roasted courgettes and sherry vinegar gremolata 250

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 · POTATO CHURROS 35 · BROCCOLI 35

DESSERT

NECTARINE AND ROSE

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

CARAMELIZED LEMON TART

Strawberry and amasi ice cream 90

PEACH MELBA

Roasted peach, almond and mieliemeel sponge, lavender and mozzarella ice cream with wild honeycomb 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

Fernet Brotto 30

Wilderer Shiraz Reserve Barrel 65

Inverroche Botanique 50

Tokara 5 year old 50

Klein Constantia Vin de Constance (2009) 200

"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.)"