

starters

saldanha bay mussel chowder with lemon verbena, white wine and cream	74
tuna and prawn spring rolls, coriander, bean sprouts, cucumber, carrot, sesame seeds, chilli and lime sauce	82
peri-peri duck livers, capsicum, portobellini mushrooms, coriander	69
caprese salad of bocconcini, blistered cherry tomatoes, wild rocket, avocado and balsamic reduction	82
caramelized onion tart with a salad of biltong, basil, spring onion, sundried tomato, goat's cheese mousse	85
mushroom mousse in a pastry cigar, baby leaves, horseradish emulsion, semi dried cherry tomatoes and toasted hazelnuts	62
camembert and dried apple phyllo parcel, home-made sweet chilli sauce, baby leaves, spring onion, beetroot gel	74

mains

sassi green listed farmed kob, tomato risotto, confit fennel puree, brussel sprouts, dill foam	165
cape malay seafood masala with fragrant rice, tobacco onions, coriander and tomato salsa	155
pancetta wrapped free-range chicken supreme, lyonnaise potato, cauliflower puree, edamame beans, king oyster and truffle jus	160
roast fillet of chalmar beef, panne bone marrow, horseradish emulsion, spinach rondelles, yam mash	185
char grilled chalmar sirloin, gorgonzola dauphinoise, rainbow carrots, wild rocket, smoked tomato hollandaise, pea purée	160
duo of lamb: cutlet and braised shoulder with smoked pommes purée, glazed baby carrots, confit beets, lamb jus	198
courgette and truffle barley "risotto", edamame beans, wild rocket, goats cheese cream, beetroot crisps	98
roasted pork neck stuffed with onion, bacon and thyme, honey roasted baby carrots, baby beetroot, butternut puree, apple and sage gel	145

side order

hand cut fries steamed rice roast butternut steamed greens buttered mash potato side salad spicy potato wedges parsley new potatoes	25 each
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