



A Culinary Journey Through The Season

The First Chill

- SLOW COOKED HENS EGG  R65
porcini, chiffon potato crisp and a parmesan veloute
- ROOIBOS SEARED DUCK BREAST R120
heirloom beetroot and a zesty citrus compote
- CAPE MUSSELS AND CHORIZO LINGUINI R105
variation of tomatoes and a smoke infused crème
- SMOKED GNOCCHI  HALF R65 / FULL R120
roast cauliflower hummus and textures of winter leaves
- SEASONAL RISOTTO  HALF R80 / FULL R140
inspired by the season's harvest
- COAL ROAST AUBERGINE  HALF R65 / FULL R120
pilaf style sorghum, charred greens and a miso glaze

Winter's Hearth

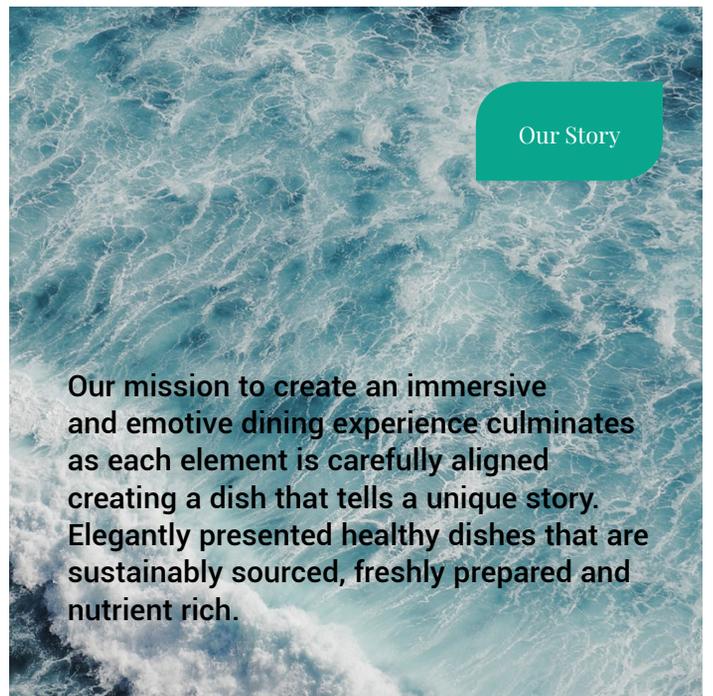
- PAN ROAST KINGKLIP R220
butter bean ragout and a prawn bisque sauce
- PUMPKIN RAVIOLI  R140
and all things pumpkin...
- GAME 'POTJIE' R240
braised barley and sultana with young root vegetables
- ROAST PORK BELLY R180
apple and crumbed ham hock rillettes
- CONFIT DUCK CASSOULET R180
smoky bacon, beans and winter vegetables
- 30-DAY AGED GRASS FED BEEF
garlic and cep butter, roasted shallots and asparagus
- Prime cut (300gr) R285
Choice cut (200gr) R240
- LAMB PORCHETTA R240
plum tomato bredie, soft polenta and marinated fine beans

A Warm Embrace

- DARK CHOCOLATE FONDANT R70
raspberry meringue, strawberries and raspberry ice cream
- STICKY TOFFEE PUDDING R70
pumpkin anglaise and a confit pecan nut
- BREAD AND BUTTER SOUFFLÉ R70
kumquat preserve with rum and raisin ice cream
- CHOCOLATE CANNELONI R70
dark chocolate mousse, passionfruit and berries
- GUAVA CHEESECAKE CRUMBLE R70
bourbon and apple sauce

Sides

- CAULIFLOWER GRATIN R30
- WARM PANZANELLA SALAD R30
- BRAAIED SEASONAL VEGETABLES R30
- ROASTED SWEET POTATO R30
- BILTONG DUSTED RUSTIC CHIPS R30



Our mission to create an immersive and emotive dining experience culminates as each element is carefully aligned creating a dish that tells a unique story. Elegantly presented healthy dishes that are sustainably sourced, freshly prepared and nutrient rich.

If you have any dietary requirements or concerns about allergies, please alert your server prior to ordering.

 Vegetarian  Vegan