All produce and suppliers are local, practicing ethical and sustainable farming methods.

We pride ourselves in knowing where our produce comes from.

FRIESLAND FARM

(biodynamic)

olive oil

CAVALLI GARDENS

(no pesticides)

radish, broad beans, peppers, red spring onion,

carrots, baby marrow, beetroot, chilies, lettuce, herbs, lemons, olives

GENESIS FARMS

(organic small farm)

beetroot, pepino melon, tamarillo, elderberries, lettuces, tarragon, micro radish,

sea pumpkin leaf, fig leaf, eggs, honey

SEAFOOD

(sustainable, traceable)

abalobi marketplace

southern cross

MEAT

(hormone free, organic, ethical farming methods)

karoo waygu

joostenberg pork

laingsburg lamb

kalahari black angus beef

TWO COURSES R590
THREE COURSES R790
SIDES R85

SNACKS

sweet potato, crème fraîche, spiced walnut

mushroom toast, mushroom ketchup, raw mushroom

BREAD

potato bread, burnt butter, toasted yeast

STARTERS

octopus, citrus, miso, chives

tomato, mebos, burrata, fynbos vinegar

tuna ceviche, green curry leche, mango

cured langoustine, butternut, thyme, smoked fishbone velouté

wagyu beef, rice, mushroom, nori, teriyaki

MAINS

langslide beef brisket, bbq carrot, horseradish

fired dry aged yellowtail, potato, lime relish, reduced bouillabaisse

peppered lamb, spring onion, spinach "au poivre" sauce

gnocchi, umami cream, sea vegetables, crisps

kuri pumpkin risotto, amaretti, taleggio, smoked almond

SIDES

anna potato, sour cream, chives

fire cabbage, celeriac, broccoli, yoghurt, furikake

cavalli leaf salad, nori, walnuts, preserved ginger

DESSERT

white chocolate mousse, caramelized brioche, marmalade

lemongrass panna cotta, papaya, pickled ginger

coffee flan & whiskey cream

"mojito" lime, kiwi, mint, meringue

saskia's almond cake, whipped mascarpone

ADD

canelé (ea) R55

cheese cake our way R155

Limited quantity per day

A 12.5% discretionary service charge will be added to tables of 8 persons or more.

VEGETARIAN R885
WINE PAIRING R440

SNACKS

sweet potato, crème fraiche, spiced walnut

mushroom toast, mushroom ketchup, raw mushroom

BREAD

potato bread, burnt butter, toasted yeast

VEGETARIAN MENU

tomato, mebos, burrata, fynbos vinegar

ajo blanco, cherries, cucumber, rocket

gnocchi, umami cream, pickled seaweed, crisps

kuri pumpkin risotto, amaretti, taleggio, smoked almond

walnut tart, blue cheese, honey, apple

mango, sesame, yuzu

PETIT FOURS

REGULAR R995
WINE PAIRING R440

SNACKS

sweet potato, crème fraiche, spiced walnut

mushroom toast, mushroom ketchup, raw mushroom

BREAD

potato bread, burnt butter, toasted yeast

REGULAR MENU

tomato, mebos, burrata, fynbos vinegar

tuna ceviche, green curry leche, mango

cured langoustine, butternut, smoked fishbone velouté

langslide beef brisket, bbq carrot, horseradish

walnut tart, blue cheese, honey, apple

mango, sesame, yuzu

PETIT FOURS