

A la Carte Menu

Starters

Poached Haddock Croquette

Stuffed with gruyere cheese, served with quail egg, crispy bacon chip, tomato chutney, a hint of truffle and lemon oil

R98

Citrus cured salmon

With salmon caviar, lime oil, fennel crème fraiche, parsley oil, black garlic puree, baby radish and squid ink crackers

R110

Baby marrow and mint soup

With feta croquettes, olive melba toast, red pepper coulis and lemon sour cream

R98

Springbok

Smoked springbok samosa with gooseberry compote, herb crusted springbok fillet with parsnip puree and red wine jus

R110

Aubergine parfait

With mixed forest mushrooms, smoked onion puree, cashew dukha, butternut puree and sesame wafers

R98

Oxtail

Deboned oxtail with oxtail broth, rainbow baby carrots and sunflower sprouts

R110

Main Course

Red pepper linguine

With crispy capers, grana padano, vine tomatoes, dried olives, crispy basil and macadamia nut butter

R198

Fillet Steak

With white truffle oil, grilled brown mushroom, parmesan potato croquette, bone marrow jus and baby carrots

R198

Springbok Loin

Sweet baby beets, sweet potato crisps, carrot puree, red wine jus and onion dust

R240

Bacon and cream cheese stuffed chicken breast

With avocado puree, red onion and corn salsa, feta and jalapeño sauce and dried chilli strands

R198

Vine smoked duck breast

With duck liver mousse, black garlic jus, butternut mash, wilted spinach and shitake mushrooms

R198

Pan fried Line Fish

With Saldanha bay mussels in a creamy saffron sauce, fennel and lemon mashed potatoes and grilled baby leeks

R198

*D*essert

White chocolate and tiramisu cheesecake

With salted caramel, Frangelico syrup and raspberries

R88

Rose water and Turkish delight sago pudding

With pistachio shortbread crumble, raspberry jell and thyme meringues

R88

Camembert vol au vent

With roasted almonds, honey and peach compote

R88

Selection of cheeses

With preserves and nuts, ask your waiter about today's choice

R110

Trio of homemade ice cream

Ask your waiter about today's selection

R88

Please note a discretionary 12.5% gratuity will be added to your bill for tables of 6 or more