



---

*to start with*

---

- ARTISANAL BREAD BOARD 66% wholewheat sourdough, corn & chive loaf, accoutrements | 85  
SÉJOUR WALDORF - cos lettuce, smoked grapes, pickled celery, herb emulsion | 80  
POTATO LATKE - grilled spring onion, spring onion mayo, crème fraîche | 85  
SHAVED SALAD - carrot hummus, baby marrow, pickled carrot, celery, almonds, parmesan, fresh herbs | 85  
SOUFFLÉ OMELETTE - smoked hake, trout roe, braised kale | 90  
SALMON TERIYAKI SKEWERS 250g- hoisin, cucumber salad | 345  
CHARRED BUTTERNUT - parsley pesto, pumpkin seeds, pistachios, passionfruit dressing | 110  
MUSHROOMS ON TOAST - brioche toast, eryngii mushroom, porcini marmalade, truffle hollandaise | 180  
WEST COAST OYSTER - lemon & tobasco pearls | 55 each

---

*and for Main course*

---

- THREE WAYS OF DUCK - confit duck leg, seared duck breast, duck ham, chorizo & black bean ragout, parsnip puree | 395  
LAMB RACK 230g - herbed bulgar wheat, harissa yoghurt, caramelized onion puree, charred onions, tomato butter sauce | 425  
SALMON 250g - burnt aubergine puree, braised aubergine, shirazi salad and fermented tomato vinegarette | 350  
COFFEE GLAZED PORK BELLY - white bean purée, fennel & apple, orange & roasted red pepper | 205  
ROASTED PUMPKIN GNOCCHI - honey roasted pumpkin, herbed gnocchi, pumpkin seeds, kale | 16  
PORK CHOP 350g - deep fried chop, pineapple salsa, apple slaw, sauce robert | 325  
SIRLOIN - confit tomatoes, beef fat onions, hasselback potatoes | 305  
TEN A DAY RISOTTO - seasonal vegetables, parmesan, butter | 190  
GRASS-FED RIB EYE ON THE BONE 500g - served with a salsa roja | 550  
LINE FISH FILLET 250g - açorda, tomato vinaigrette | 245

---

*a side of your choice*

---

- FRIES - tomato emulsion, tomato powder, deep fried basil | 70  
KOREAN SPICED SPINACH | 68  
GRILLED BROCCOLI - chilli, garlic, olive oil, blue cheese sauce | 88  
ROASTED BABY CARROTS - burnt butter yoghurt, olive & orange vinegar dressed naartjies | 130

Menu/Allergen Disclaimer

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.



*the final memory, the best ones are sweet*

### BEST THING SINCE SLICED BREAD

choc delice, coffee mousse, sourdough ice cream | 120

### A MOMENT OF YOUR LIME

lime posset, tequila foam, seasonal fruit tartare, lime & dill granita,

lime curd, cheat meringue | 95

### THE PERFECT PEAR

gewurztraminer poached pear, caramelised pompe à l'huile, orange blossom

meringue, star anise & pear sorbet | 95

### TEXTURES OF GRAPEFRUIT

grapefruit, citrus jelly, tahini cremeaux, orange snap,

grapefruit & orange popsicle | 95

#### Menu/Allergen Disclaimer

Itemsonthismenumay,despitethebesteffortsandcareofourkitchenstaff,containtracesofallergensincluding,butnotlimited to:nuts,shellfish,soyproducts,eggs,dairyandwheat.Naturallythelistofallergenscanbeadaptedtosuiteachindividualmenu andcareshouldthereforebetakeninrespectoftheuseofdifferentproductscontainingallergensotherthanthosementioned.



---

*Nibbles and things*

---

VEGETABLE TEMPURA - seasonal veggies, seaweed emulsion | 135

FRIES - tomato emulsion, tomato powder, deep fried basil | 70

250g SALMON TERIYAKI SKEWERS - hoisin, cucumber salad | 345

FISH NUGGETS - daaltjie tempura, curry leaf dressing | 90

SAMOOSAS - prawn & corn | 95

WEST COAST OYSTER - lemon & tobasco pearls | 55 each

Menu/Allergen Disclaimer

Itemsonthismenumay,despitethebesteffortsandcareofourkitchenstaff,containtracesofallergensincluding,butnotlimited to:nuts,shellfish,soyproducts,eggs,dairyandwheat.Naturallythelistofallergenscanbeadaptedtosuiteachindividualmenu andcareshouldthereforebetakeninrespectoftheuseofdifferentproductscontainingallergensotherthanthosementioned.