



STARTERS

SALDANHA BAY OYSTER

Asian slaw, sesame seed & teriyaki dressing

35 each

SWEET POTATO & PINE NUT RAVIOLI (VEGAN)

Butternut & coconut velouté, sage, pumpkin seeds

95

POACHED HATHAWAY FARM FREE-RANGE EGG

Crispy potatoes, edamame beans, mushroom puree, pickled turnip

95

GRASS-FED BOBOTIE KROMESKIES

Kale pesto, mustard crème fraîche, crispy potato, apricot, curried crumble.

110

SPICED VENISON TARTAR

Smoked egg yolk, sriracha aioli, kale, sesame

115

GRILLED OCEAN TROUT

Potato salad, caviar beurre blanc, poppy seed crisp

120

MAINS

CARROT & CASHEW RISOTTO

Goats cheese croquette, smoked fromage blanc, pickled heirloom beetroot

190

FREE-RANGE OAK VALLEY PORK BELLY

Turnip miso purée, red cabbage, hazelnut butter, crackling

220

GRILLED LINE FISH & WEST COAST MUSSELS

Coconut, lime, lemongrass & coriander broth

230

BRAISED KAROO LAMB NECK

Sweetbreads, potato fondant, gem squash, tenderstem broccoli

240

GRASS-FED BEEF FILLET

Boerenkaas arancini, king oyster mushrooms, pickled tongue, bone marrow crumble, truffle jus

260

CAULIFLOWER STEAK · (VEGAN)

Tempura, cauliflower purée, macadamia nuts, capers, sultanas

170

SIDES · 60

WASABI POMME PURÉE

Parmesan crisps

HEIRLOOM BEETS FROM OUR GARDEN

Orange crème fraîche

TENDERSTEM BROCCOLI

Teriyaki, chilli roasted peanuts

ROASTED RED ONIONS

Miso aioli, onion crisps

SALAD OF THE DAY

From the Estate's heirloom garden.

DESSERTS

CARDAMOM RICE PUDDING · (VEGAN)

Chilli compressed pineapple, mango sorbet, lime & elderflower pearls

80

MILKWOOD FARM YOGHURT & HONEY SEMIFREDDO

White chocolate, dried yoghurt, bee pollen

90

BANANA & PISTACHIO GALETTE

Salted caramel ice cream, peanut tuille, pistachio crème

100

WATERMELON BEIGNET

Coconut meringue, watermelon sorbet

90

DARK CHOCOLATE CRÈME BRÛLÉE

Orange marshmallow, Grand Marnier ice cream

100

GORGONZOLA MOUSSE & GRAPE SORBET

Walnut crumble, macerated frozen grape, sesame crostini

75

SOUTH AFRICAN CHEESES

Dalewood Brie, Langbaken Karoo blue, Klein River Gruberg, Belnori phantom Forest goats cheese, cumin Boerenkaas, crackers, grapes & preserves

120

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