



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 PEPPERED BEEF CARPACCIO

Beer battered anchovy, baby gem, caper berries, parmesan, caesar aioli

120

SPICED VENISON TARTAR

Smoked egg yolk, sriracha aioli, kale, sesame

115

GRILLED OCEAN TROUT

Potato salad, caviar beurre blanc, poppy seed crisp

120

MAINS

JERUSALEM ARTICHOKE

Potato gnocchi, pickled globe artichoke, green apple, parmesan

190

FREE-RANGE OAK VALLEY PORK

Nan prick glazed belly, spiced fillet, sweet potato, shiitake, miso turnips

220

LIGHTLY CURED, GRILLED LINE-CAUGHT HAKE

Braised fennel, mustard potato cake, west coast mussels, lemon & caper butter

230

GRILLED VENISON LOIN

Spiced venison samosa, tsatsiki, bok choy, laksa sauce

290

GRASS-FED BEEF FILLET

Boerenkaas arancini, king oyster mushroom, pickled tongue, bone marrow crumble.

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.

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

DESSERTS

SALTED CARAMEL MALVA (VEGAN) · 75

Apple pie ice-cream, cashew coconut custard, toffee crab apple.

YOGHURT & HONEY SEMIFREDDO · 90

White chocolate, dried yoghurt, bee pollen

PISTACHIO PARIS-BREST · 95

Pistachio & almond praline, goats cheese ice-cream

BANANA GALETTE · 100

Salted caramel ice cream, peanut tuille, pistachio crème

DARK CHOCOLATE CRÈME BRÛLÉE · 100

Orange marshmallow, Grand Marnier ice cream

GORGONZOLA MOUSSE & GRAPE SORBET · 75

Walnut crumble, macerated frozen grape, sesame crostini

SOUTH AFRICAN CHEESES · 120

Dalewood brie, Langbaken Karoo blue, Klein river gruberg, Belnori phantom forest goats cheese, cumin boerenkaas, Herbed lavosh, preserved ginger & quince, grapes

FRIANDISES

FRESHLY BAKED MADELEINES · 50

Please allow 15 mins

CHOUQUETTES WITH PASTRY CREAM · 40

Ask your waiter for our featured flavours

HOMEMADE CAKE OF THE DAY SQ

MACARONS · 30

Ask your waiter for our featured flavours