



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

POTATO & TRUFFLE VELOUTÉ

Free-range poached egg, creamed leeks, pickled shallot & homemade mustard

100

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

SHIITAKE AND KING OYSTER MUSHROOMS

Potato gnocchi, mushroom ketchup, globe artichoke, goats cheese, sage

195

FREE-RANGE OAK VALLEY PORK

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

220

LIGHTLY CURED, GRILLED LINE-CAUGHT HAKE

Crumbed mussels, braised fennel, capers, anchovy & shrimp butter

230

CONFIT DUCK LEG

Parsley & spinach risotto, pickled red cabbage, bok choy, fermented garlic purée

220

GRASS-FED BEEF FILLET

Oxtail pithivier, gratin potatoes, mashed green pea, truffle jus

260

COCONUT DHAL & CHARRED CELERIAC · (VEGAN)

Brussel sprouts, spiced peanuts, fresh cabbage, smoked pear

170

SIDES · 60

WASABI POMME PURÉE

Parmesan crisps

HEIRLOOM BEETS FROM OUR GARDEN

Orange crème fraîche

TENDERSTEM BROCCOLI

Teriyaki, chilli roasted peanuts

MACARONI GRATIN

Klein Rivier Gruberg cheese sauce, panko & parmesan crumb

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.

MANGO CHEESECAKE · 95

Passion fruit jelly, lychee sorbet, coconut tuile

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

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