



STARTERS

SALDANHA BAY OYSTER

Asian slaw, sesame seed & teriyaki dressing

35 each

HEIRLOOM TOMATOES (VEGAN)

Gazpacho sorbet, tomato consommé, basil compressed cucumber, crostini

95

AJO BLANCO

Chilled almond & garlic soup, green apple, grapes, celery

90

GRASS-FED PEPPERED BEEF CARPACCIO

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

120

WILD ATLANTIC PRAWNS

Chorizo, sweet corn, lime, sorghum, pickled shallot

195

MISO GLAZED LOCAL OCTOPUS

Hake croquette, cucumber, fennel aioli, lemon balm compressed apple

115

MAINS

MUSHROOM RAVIOLI

Porcini sauce, aged Gruberg cheese, pine nut streusel, sage

210

FREE-RANGE OAK VALLEY PORK

Pork wontons, crackling, celeriac, peach, nan prick dressing

220

LIGHTLY CURED, GRILLED LINE-CAUGHT HAKE

Steamed Saldanha bay mussels, pickled fennel from our garden

230

SMOKED VENISON LOIN

Orange & ginger glazed baby beetroot, fermented garlic, zucchini, liquorice jus

260

GRASS-FED BEEF FILLET

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

260

DUKKHA ROASTED AUBERGINE (VEGAN)

Heirloom carrots, kale pesto, smoked aubergine & tahini purée

170

SIDES • 60

TRIPLE COOKED HAND-CUT CHIPS

Braai salt, chakalaka

HEIRLOOM BEETS FROM OUR GARDEN

Orange crème fraîche

TENDERSTEM BROCCOLI

Chipotle sauce, chilli roasted peanuts

BROWN BUTTER ROASTED CAULIFLOWER

Hazelnuts, pear, oregano

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

PINEAPPLE CARPACCIO · 85

Coconut, mojito sorbet, dark rum, lime & chili syrup

MANGO CHEESECAKE · 95

Passion fruit jelly, lychee sorbet, coconut tuile

GINGER CHOUX · 90

Orange swirl ice cream, vanilla chantilly, ginger crème

BAKED CUSTARD · 90

Summer apricots, macadamia nut streusel, apricot sorbet

70% DARK CHOCOLATE FONDANT · 120

Valrhona dulce caramel, hazelnut praline, bourbon ice cream

(Allow 15 minutes)

SOUTH AFRICAN CHEESES · 150

Dalewood brie, Hilton blue, Smoked stanford, Belnori phantom forest goats cheese, aged boerenkaas, Herbed lavosh, preserved ginger, rhubarb compote, grapes

FRIANDISES

LEMON THYME & POPPY MADELEINES · 60

Brown butter ice cream . *(Allow 15 minutes)*

HANDMADE VALHRONA CHOCOLATE BONBONS · 70

HOMEMADE NOUGAT · 50

Ask your waiter for our featured flavour