

Winter Special Menu

BEFORE YOUR MEAL R 135 4 Cold current oysters *with* mignonette sauce

R 145 Handmade burrata, hot tomato passata, smokey aubergine

R 375 Wagyu sirloin bites, coriander romesco *and* chilli

ARTISAN BREAD FOR TWO R 60 Roasted sweet potato épi *with* rosemary
Cultured butter *with* rosemary infused oil

WINTER MENU

LUNCH AND DINNER, TUESDAY - FRIDAY

4 Courses R450 | appetizer, choice of starter, main & dessert

Iberico pork arancini, sweet potato soup *and* dhanya chutney

Gamefish tartare, wakame salad, smoked pickled shiitake mushrooms, furikake rice *and* ponzu

OR

Balsamic glazed red onion tarte tatin, roast garlic cream, rocket pesto, sherry poached pear, candied walnuts *and* Belnori goat's cheese sauce

Sourdough crusted Cape hake with saffron potatoes, bacon soffrito *and* mussel chowder

OR

Outeniqua springbok shank, creamed spinach & mushrooms *with* estate red wine & thyme sauce

Roasted guava crumble, hot oat milk anglaise, hibiscus sponge *and* toasted oat ice cream

OR

Salted caramel & passionfruit brûléé *with* coffee crumb *and* dark chocolate sorbet
