DINNER MENU

served from 18h00 – 22h00 Monday – Saturday
Please note that we are closed on alternate Mondays – you can check availability on our online booking system.

Additional delicious vegetarian options available on request.

A la Carte Starters

Salad from our Organic Garden (v)
combing fresh leaves, herbs, green vegetables, tomatoes and toasted seeds

Ostrich Tartare
in a trio of marinades with kohlrabi salad

Warthog Loin
vinaigrette of aged raspberry balsamic, blueberry and pistachio

Yellowfin Tuna
prepared in three styles, salted papaya and sea lettuce with yuzu pearls

Risotto
of porcini mushrooms, broccoli and grated 'Parma Prince'

Cucumber Gazpacho
with salad of octopus, tomato, olives and chilli

A la Carte Main Courses

Lasagne
of aubergine, spinach and dried tomato, vinaigrette with purple basil, cherry tomato and toasted seeds

Cape Sea Harvest
wild rice galette, chicory and saffron sauce

Impala Loin
with tortellini and walnut foam, black trumpet mushroom dust

Duck Breast
sauce with apple brandy, nuts and glazed apples, barley with green shoots, mange tout

Beef
matured cut of the day

A la Carte Cheese / Dessert

Cheese Selection
South African & International matured cheeses
from the cheese cloche, with condiments

Souffléed Crêpe
caramelised pineapple, passion fruit crémeux and bourbon ice cream

Chocolate Fondant
with Port wine ice cream, preserved figs and blackberries

Surprise du Chef

Crème Brûlée
Daily Flavour with Summer fruit and sorbet

Degustation Menu

Amuse Bouche

Yellowtail
raw marinated with vermouth and lime vinaigrette
sea lettuce

Aubergine Special Cuvée Sauvignon / Sémillon 2013

Seafood Pot Pourri
frilly mustard leaf, French tarragon, crayfish clouds

Louren Family Wines 'Lindi Carien' Verdelho 2015

Ostrich Eye Fillet
pomegranate and savoury jus
green bean puree and polenta-pancetta cubes

Leeuwenkuil 'Heritage' Syrah 2013

Dalewood Fromage 'The Boland'
shavings with peaches and pecan nuts, pumpkin bread

Peter Bayly 'Cape White Fortified'

Summer Orchard
mango paper, peaches, granadilla liquid spheres
and ice cream of West Coast 'Veldbos' honey

Hartenberg Riesling Noble Late Harvest 2010

Coffee/Tea & Friandises

3-course menu R620 with wine pairing R850

4-course menu R780 with wine pairing R1060

5-course menu R945 with wine pairing R1295