

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

combining fresh leaves, herbs, green vegetables, tomatoes and toasted seeds

Iced Fish Tartare

accented with avocado, apple and bell pepper, salmon roe and lime crème fraiche

Crayfish Bisque

with basil aroma, crayfish wonton with celery and pepino melon

'Chokka' Squid

with risotto nero, tomato and bell pepper salsa and saffron

Quail

composition of quail, foie gras, spiced mango and pistachio

A la Carte Main Courses

Ravioli

of 'bright lights' chard, pumpkin and buffalo fromage blanc with sage butter

Line Fish

set on green lentils with sorrel sauce and balsamic aroma

Iberian Pork

served in four cuts with roasted Granny Smith apple puree, yellow beans, mustard seed jus

Springbok Medallion

barberry sauce, baby pumpkin, cauliflower couscous and shitake mushrooms

Black Angus Beef

Cut of the Day with potato mousseline, South African Black Truffle sauce and purple kale

A la Carte Cheese / Dessert

Cheese Selection

South African & International matured cheeses from the cheese cloche, with condiments
(6 cheeses / 3 cheeses)

Assiette of Mango

lime delice with mango centre, calamansi and mango marshmallow, chamomile ice cream

Chocolate Fondant

honeycomb, glazed nectarines and brown butter ice cream

'Surprise du Chef'

Composition of Crème Brûlée & 'Apple Pie'

Degustation Menu

Amuse Bouche

Salad of Duck

duck ham, foie gras terrine in Chenin Blanc gelée,
white plum and yellow beetroot salad
De Morgenzon 'Maestro White' 2014

'Chokka' Squid

with risotto nero, tomato and bell pepper salsa and saffron
Elemental Bob Cinsault / Pinot Noir 2016

Lamb Carré & Loin

with fermented garlic, smoked aubergine caviar,
organic beans and red wine-braised sweet potato
Casa Simelia Shiraz 2015

Goats' Cheese

from Thorntree River Farm,
two textures of Ash and Capricorn with green figs
Peter Bayly 'Cape White'

Cherry Composition

Valrhona 'Jivara' chocolate crêpe, medley of cherries,
Amaretto and almond ice cream
Hartenberg Riesling Noble Late Harvest 2010

Coffee/Tea & Friandises

3-course menu R665 with wine pairing R960

4-course menu R835 with wine pairing R1195

5-course menu R1015 with wine pairing R1480