

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

Forest Mushroom Soup
with a skewer of free range chicken and lovage

'Chokka' Squid
with risotto nero, tomato and bell pepper salsa and saffron

Quail
lacquered breast and tempura leg with mango, carrot and soft egg

A la Carte Main Courses

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

Line Fish & Prawn
quinoa dressing with pak choi, gem squash, aubergine and ice lettuce

Iberian Pig
served in four cuts with roasted Granny Smith apple puree, beans and mustard seed jus

Venison Medallion
red wine, white pepper and thyme basting, forest mushrooms, marinated beetroot with hazelnut aroma

Pasture Raised 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

poached quince, sea buckthorn sorbet and candied walnuts

'Surprise du Chef'

Valrhona 'Caramelia' Crème Brûlée with citrus salad and angelica ice cream

Degustation Menu

Amuse Bouche

Salad of Duck

duck ham, duck liver mousse, Chenin Blanc gelée,
gooseberries and yellow beetroot salad
Micu Narunsky 'La Complicité' 2016

'Chokka' Calamari

with risotto nero, tomato and bell pepper salsa and saffron
Radford Dale Thirst Cinsault 2016

Lamb Carré & Loin

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

Karoo Cheese

Langbaken Williston, with roasted and confit grapes,
pumpkin and raisin bread
Peter Bayly 'Cape White'

Autumn Mélange

fondant of sweet potato with rum caramel, honey streusel and tonka bean
Teddy Hall 'Eva Krotoa' Chenin Blanc Noble Late Harvest 2012

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