

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

Salmon Trout cured, horseradish cream, wasabi leaves, dill oil, Bottarga roe, potato bread

Beetroot Soup with nasturtium parfait, marinated beetroot trio and lime smetana

Risotto of sweet pea shoots with rabbit confit

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

A la Carte Main Courses

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 white pepper and thyme basting, forest mushrooms, marinated beetroot with hazelnut aroma

Beef Cut of the Day caramelised sweetbreads, mushroom soil, rainbow carrots, potato paper

A la Carte Cheese / Dessert

Cheese Selection - South African & International matured cheeses from the cheese cloche, with condiments
6 cheeses / 3 cheeses

Chocolate Fondant poached quince, sea buckthorn sorbet and candied walnuts

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

Autumn Mélange - fondant of sweet potato with rum caramel, honey streusel, tonka bean

Degustation Menu

Amuse Bouche

Salmon Trout cured, horseradish cream, wasabi leaves, dill oil, Bottarga roe
Migliarina 'Grey Matter' Pinot Gris 2017

Line Fish & Prawn quinoa dressing, aubergine and rapini
Lismore Viognier 2014

Iberian Pork Cutlet sautéed cabbage with crispy pancetta, walnut sauce
Tierhoek Grenache 2014 Magnum

Hottentot Pigeon giblets and breast with mange tout and grilled patate
Aubergine Cuvée Pinot Noir 2013

Chalmar Beef Fillet caramelised sweetbread, mushroom soil, candy beets, potato paper
Signal Hill Clos d'Oranje Syrah 2008

Klein River Parmesan combining tartlet, tuile, crumble and crèmeux with rhubarb
Peter Bayly 'Cape White'

Souffléed Crêpe (n.g.d)
with ginger aroma, honey ice cream, coconut shavings and caramelised pineapple
Thelema 'Vin de Hel' Muscat de Frontignan 2015

Coffee / Tea Friandises

Guests dining together and enjoying our 4 course Degustation Menu,
to please select the same four dishes

4 crses R 835 with wine pairing R 1195 | **7 crses** R 1215 with wine pairing R 1750
(includes amuse bouche and coffee/tea & friandises)