



to start with

- ARTISANAL BREAD BOARD 66% wholewheat sourdough, corn & chive loaf, accoutrements | 85
SÉJOUR WALDORF - cos lettuce, smoked grapes, pickled celery, herb emulsion | 80
POTATO LATKE - grilled spring onion, spring onion mayo, crème fraîche | 85
SHAVED SALAD - carrot hummus, baby marrow, pickled carrot, celery, almonds, parmesan, fresh herbs | 85
SOUFFLÉ OMELETTE - smoked hake, trout roe, braised kale | 90
SALMON TERIYAKI SKEWERS 250g- hoisin, cucumber salad | 345
CHARRED BUTTERNUT - parsley pesto, pumpkin seeds, pistachios, passionfruit dressing | 110
MUSHROOMS ON TOAST - brioche toast, eryngii mushroom, porcini marmalade, truffle hollandaise | 180
WEST COAST OYSTER - lemon & tobasco pearls | 55 each

and for Main course

- THREE WAYS OF DUCK - confit duck leg, seared duck breast, duck ham, chorizo & black bean ragout, parsnip puree | 395
LAMB RACK 230g - herbed bulgar wheat, harissa yoghurt, caramelized onion puree, charred onions, tomato butter sauce | 425
ROASTED CHICKEN LEG - black garlic puree, charred corn, spicy tomato sauce, sundried tomatoes, creamy maize | 220
SALMON 250g - burnt aubergine puree, braised aubergine, shirazi salad and fermented tomato vinaigrette | 350
COFFEE GLAZED PORK BELLY - white bean purée, fennel & apple, orange & roasted red pepper | 205
THAI GREEN CURRY- ecuadorian queen prawns, linefish, soft shell crab, green curry, garlic rice | 390
ROASTED PUMPKIN GNOCCHI - honey roasted pumpkin, herbed gnocchi, pumpkin seeds, kale | 160
PORK CHOP 350g - deep fried chop, pineapple salsa, apple slaw, sauce robert | 325
GRASS-FED RIB EYE ON THE BONE 500g - served with a salsa roja | 550
SIRLOIN - confit tomatoes, beef fat onions, hasselback potatoes | 305
TEN A DAY RISOTTO - seasonal vegetables, parmesan, butter | 190
LINE FISH FILLET 250g - açorda, tomato vinaigrette | 245
HANGER STEAK - dhey sauce | 255

a side of your choice

- FRIES - tomato emulsion, tomato powder, deep fried basil | 70
KOREAN SPICED SPINACH | 68
GRILLED BROCCOLI - chilli, garlic, olive oil, blue cheese sauce | 88
ROASTED BABY CARROTS - burnt butter yoghurt, olive & orange vinegar dressed naartjies | 130

Menu/Allergen Disclaimer

Items on this menu may, despite the best efforts and care of our kitchen staff, contain traces of allergens including, but not limited to: nuts, shellfish, soy products, eggs, dairy and wheat.
Naturally the list of allergens can be adapted to suit each individual menu and care should therefore be taken in respect to the use of different products containing allergens other than those mentioned.



the final memory, the best ones are sweet

BEST THING SINCE SLICED BREAD

choc delice, coffee mousse, sourdough ice cream | 120

AFTER HOURS BANANA SPLIT

ice cream three-ways - chocolate | banana rum | Amaru coffee,
candied pecan nuts, brûléed banana | 145

THE PERFECT PEAR

gewurztraminer poached pear, caramelised pompe à l'huile, orange blossom
meringue, star anise & pear sorbet | 95

24 CARROT GOLD

carrot sorbet, carrot cake, roasted carrot puree, cream cheese mousse, candied
pecan nuts, chocolate crumb | 120

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