



## TO SHARE

**grazing board**, babaganoush, humus, lemon & chive labneh, marinated olives, toasted nuts, mezze vegetables, seed crackers, sourdough

- 230 -

**cheese board**, local cheese selection, homemade pineapple & lime preserve, beetroot pesto, drunken fig jam, seasonal fruits, crackers, toasted ciabatta

- 285 -

**charcuterie board**, homemade pancetta, biltong, droewors, cured salami, petite salad, duck liver parfait with onion marmalade, pickles, brioche bread

- 310 -

**pêcheur board**, homemade smoked mussels, crispy patagonian squid, smoked trout ribbons, snoek pate, wild rocket, lemon & pepper dressing, rye bread

- 295 -

## FIRST TASTES

**yellowtail citrus ceviche**, coconut milk, capsicum puree, coriander, garden mint & tomato oils, lemon pearls, bird's eye chilli

- 180 -

**mushroom ravioli**, sage beurre noisette, chive velvet butter sauce, toasted almonds, garlic & thyme roasted pumpkin

- 160 -

**wagyu tataki**, pickled young ginger, garlic, homemade mustard, sesame & soy vinaigrette

- 180 -

**free range chicken roulade**, wild mushroom duxelles, english spinach, spring pea puree, jus gras

- 175 -

**fermented artichoke heart**, asparagus, aged cheddar custard, herb & white balsamic dressing

- 170 -

**fresh saldanha bay mussels**, thai broth, cilantro, lemongrass, chilli

- 175 -

**bocconcini & heirloom tomato salad**, garden greens, basil, marinated olives, aged balsamic

- 165 -



## SIGNATURE PLATES

**slow roasted pork shoulder**, maize rice, pickled ginger, confit baby leeks, broccoli, apple cider & soy glaze

- 270 -

**herb-crusted line fish**, salt & vinegar gnocchi, dashi beurre blanc, baby marrow, braised baby leeks, tomato

- 295 -

**beef ribeye**, roasted garlic pomme anna, cardamom carrot puree, mushroom & shallot jus

- 295 -

**squid ink pappardelle & prawn pasta**, prawn bisque, green chilli, saffron

- 285 -

**confit carrot rose**, sautéed chickpeas, hummus, butternut, zucchini, vegan umami jus (V)

- 250 -

## SIDES

**triple cooked chips**

- 75 -

**sautéed veggies**

- 95 -

**tempura beans**

- 95 -

**berry & blue cheese salad**

- 95 -



## SWEET TREATS

**malva**, crème anglaise, artemisia ice cream

- 125 -

**crêpe monneaux**, charred oranges, toasted pistachios, lemon rind, saffron limoncello

- 125 -

**baked apple tarte-tin**, almond frangipani, star anise, cinnamon chantilly

- 125 -

**honey & salt fermented strawberry**, lemon posset, meringue, strawberry crisps, vanilla pod ice cream

- 125 -

**french chocolate tart**, macerated berries, chocolate cremeux, valrhona chocolate pearls

- 125 -

## AFTER THOUGHTS

**slanghoek red muscadel**

- 40 -

**pierre Jourdan ratafia**

- 50 -

**rickety bridge noble late harvest**

- 65 -

**dom predro** - jameson | bains | kahlua | amarula

- 60 -

**kahlua coffee**

**irish coffee** - jameson | bains

- 50 -

**courvoisier cognac**

- 70 -

**glenfiddich 12yr malt**

- 70 -