



This building, still in its original state served as the heart and soul of a very considerable farming enterprise for over a hundred years.

The biggest and most enduring part of this legacy has been forged and crafted by the Dorman family whose late patriarch bought the farm around the time of the late 19th century.

It soon became the largest producer in the valley with the likes of a then superb dairy, a considerable table and wine grape vineyard, a piggery and not to mention a thriving vegetable planting.

Today we celebrate the ingenuity and hard work that took place on this farm, which as mentioned was all sustained by the workings that took place in this building. Although there is little evidence of it now, the building has been preserved as it was. One is reminded of such by the tether rings in the walls and the original doors which adorn the walls and of course the magnificent example of the only surviving barn winery on the Cape peninsula.

This compelling heritage serves as the inspiration for our cooking. Our robust, flavoursome and hearty approach, with ingredients sourced from artisanal producers - where possible is reminiscent of grand Cape dining. Food grown close to the table is the embodiment and soul of regional Cape country cooking and whispers close to our soul.

A big part of our homage is our roastery where all our baking and roasting is done in our cavernous wood fired oven. The benefits of the gentle cooking, that is without the fierce movement of hot air, complimented by the rich aroma of wood smoke produces what is the epitome and hallmark of old Cape country cooking. Another tribute is our hearty embrace of slow overnight cooking. An example of which is our whole lamb neck which rests in ambient heat for up to two days finally submitting itself to fall from the bone.

A natural extension of this proud legacy is our pride and patriotism. On display is a rich accumulation of art and artefacts reflecting farm life and iconic moments in South African history.

The narrative is admittedly not a true reflection of our history as a whole but draws on readily available material at the time of the relevant events (as almost all of the material is original). Consequently the end result is acknowledged as a bias towards largely early European colonial history.

Nevertheless as it has defined us as a nation and indeed as a continent consequently it is relevant and indeed personal to those of us South African's whose forefathers formed the vanguard of European expansion, settlement and subsequent imperial domination during those times.

Part of this pride in our heritage is reflected in the choices of our offerings. Strong reverence is shown towards our Cape produce in particular, and indeed is a celebration of other South African culinary wonders. Our long standing relationship with Hout Bay fisherman ensures first preference on superb quality fishes. Cape icons such as our winter waterblommetjies and our sour figs are eagerly awaited each season. Small farmers in the outer Cape districts provide superb venison, poultry and water fowl as well as of course a seasonal bounty of vegetables and delicious fruits All complimented with a deft touch of Cape seed spice, fresh herbs from our own garden and above all a reverence borne out of respect to those who so tirelessly nurture and wean them from mother nature's bosom.

Our wine offering celebrates both those emerging small producers who still traipse the musty floors of their cellars daily pondering the essence of their barrels as well as the immediate surrounding larger estate producers. The cooler Constantia slopes over the hill from us form the very kernel of Cape wine and are home to our greatest icon. Our very own superb example of artisanal production is the inspiration for our unique cask to table pouring concept and is a salutation to those generations who made wine in this room and indeed enjoyed a flagon after, an often, back breaking weeks toil in the adjacent vineyards. A good showing of Cape liqueurs and brandies are also represented crowning them is the most famous "Vin de Constance". Our most humble testimony is our daily bread baked in our wood oven... smothered with our homemade marmalade enjoyed under the serene morning shade of our ancient oak tree.

And of course what would a good curry be without our Aunty Ina's chutney! We do sincerely hope that you have, or will enjoy a super evening of dining, conviviality and old Cape hospitality. It gives us much pride and joy to share and behold the legacy of this quaint, humble, but truly great Cape gem.

We trust you have felt it.

STARTERS

“90 seconds” Saldanha Bay mussels.

Tempered in white wine, parsley, cream and garlic. – 122.

Warm asparagus, endive leaves and poached quail eggs.

Topped with a truffle infused hollandaise sauce. – 147.

Roasted beef marrow bones with parsley and garlic.

Served with Brie barn bread toast. – 132.

Butternut, avocado, spicy pineapple and charred corn stack. Dressed with lime, crispy ginger, coconut and toasted macadamia nut vinaigrette. – 129.

Cape waterfowl liver, spring hare and walnut terrine spiked with juniper berry.

Served with crudité, a red onion marmalade and rye melba toasts. – 136.

Ostrich carpaccio with toasted and cracked pumpkin seeds.

Dressed with a sour fig and raspberry vinaigrette. – 141.

Dressed leaf, tomato and baby root salad. – 88.

MAIN COURSES

Roast loin of kingklip with a lemon thyme and hazelnut crust.
Served with citrus-infused pan juices, sautéed spinach, broccolini and roasted,
fennel-seeded plum tomatoes. – 245.

Char-grilled, double-cut lamb T-bone basted with apple cider and rosemary.
Served with creamed spinach, mushrooms, roasted all spice dusted
sweet potato wedges and a red wine sauce. – 195.

Steamed Hout Bay seafood in a Malay Quarter saffron, cabbage, tomato and
star aniseed broth, along with lentil pakoras. – 285.

Wood-roasted crispy duck basted with ginger and honey. Served with an
oriental green slaw on warm plantain toasts with a pink peppercorn and
charred mango jus. – 239.

Encrusted loin of springbok rested on a pumpkin and cumin tartine.
Served with sautéed green beans, almonds and a caramelised apricot and
buchu brandy jus. – 229.

Aromatic Mozambican coconut cream prawn curry with cashew nuts, basmati
rice and lime. Served with a fried banana sambal and a mango atchar. – 348.

Broccoli, roasted baby carrots and cumin marinated bell peppers, with a
coriander and cardomom couscous. Served with a young green
coconut curry sauce. – 165.

DESSERTS

Rum baba with a coconut Chantilly cream and a lime and passion fruit curd. – 138.

Pink rose, pistachio, apricot, date, pomegranate, fig and toasted sesame frozen nougat. Served with candied fennel seeds. – 132.

Honeybush and buchu sorbet. – 84.

Seventy percent cocoa content, dark Lindt chocolate mousse ganache cake.
Served with a hazelnut praline and burnt orange rind ice cream. – 142.

Pear and almond tart with a honey, lavender and chestnut ice cream. – 135.

Homemade ice creams. – 38. (Per scoop)

Artisinal Cape cheese platter with toasts. – 255. (Serves two)

Tables of eight and above incur a mandatory 12.5% service fee.

Rightfully and deservedly, all of our team are remunerated well above minimum wage.

HOT DRINKS

Fine steeped loose leaf teas

Buchu. – 36

Rooibos. – 32

Earl Grey. – 36

Cammomile. – 38

Green Dragon. – 35

English Breakfast. – 35

Freshly ground and pressed coffee

Macchiato. – 24

Americano. – 23

Cappuccino. – 33

Espresso. – 22 / 30

DIGESTIFS

Whiskeys

- Bains Cape mountain single grain. – 48
- Clan Denny - Speyside blend. – 57
- Caol Ila - 12 year old single malt. – 48
- Bushmills black - sherry cask maturation. – 44

Brandies

- Buchu. – 44
- Hennessey V.S. – 55
- Sir George pot still - Napier. – 47
- Van Rhyns 12 year reserve. – 50
- KWV 10 year vintage. – 42
- Klein Constantia spirit of Constance. – 46