



## STARTERS

- Piri-piri baby whole squids served with roasted garlic pesto croutons - R 135.
- Burnt whisky butter- flamed scallops and baby potato in the shell topped with crispy honey- ginger strands. - R163.
- Roast marrow bones with artisanal goats cheese toasts. - R 125.
- Steamed green asparagus spears with poached quail eggs and chestnuts topped with a Béarnaise sauce gratin. - R146.
- Fiercely charred snails with a walnut and garlic butter gratin. - R 115.
- Warm roasted baby beetroot and quinoa salad with a chunky avocado and chickpea and pistachio salsa. - R 122.
- Ostrich carpaccio with aromatic, dusted butternut wafers. Dressed with a 'Strandveld' sour fig and peach vinaigrette. - R 144.

## MAIN COURSES

- Char-grilled beef fillet steak topped with a dripping, brandy flamed goose liver parfait, potato chips and a creamy spinach and wild mushroom sauce. - R233.
- Roasted loin of kingklip with our signature hazelnut and lemon zest crumble.  
Served with sautéed greens, fennel-seeded baby tomatoes and deglazed butter-pan juices. - R 229.
- Mildly curried and grilled cauliflower wedge with a red lentil, mustard seed, fenugreek spinach, tomato and pomegranate dhal. - R 168.
- loin of Springbok on roasted young carrots, red cabbage and butterbeans. Served with caramelised balsamic onions and a gooseberry and Cape brandy jus. - R 225.
- Roasted Paarl valley crispy duck with marrows, spinach and butternut. Served with a cinnamon white wine deglaze and an apple compote. - R 234.
- Mozambican prawn curry with fresh coconut, lime juice, cashew nuts and coriander.  
Served with basmati rice. - R 290.

## DESSERTS

Pear and almond tartlet with a homemade vanilla ice cream. - R 125.

Pink rose, pistachio, apricot, date, pomegranate, fig and toasted sesame frozen nougat.  
Served with candied fennel seeds. - R 122.

Honeybush and buchu sorbet. - R 84.

Warm, soft centered dark chocolate pot with creme fraiche. - R 145.

Poached Cape summer stone fruits poached in an aromatic Malagasy syrup. Served with  
vanilla bean ice cream. - R 118.

Homemade ice creams. - R 48. (Per scoop)

Artisinal Cape cheese platter with toasts nuts and fruits.  
- R 255. (Serves two)