

LEVEL FOUR

Saldanha Bay Oysters (SF,D) – ½ dozen medium in size, bloody mary gel, tom yum ginger butter – Nozi	R325
Lobster Bisque (SF,D,E) – red pepper rouille, steamed fish & shellfish, fresh herbs – Leonard	R260
Buffalo Ridge Mozzarella (V,D) – heirloom tomato, avocado, balsamic gel, balsamic pearls, olive oil – Innocentia	R295
“Oven Roasted Tomato” Soup (SF,D,G) – confit prawn, guacamole, cream cheese crouton (served chilled) – Yvette	R190
Dalewood Camembert (V,D,G) – cranberry gel, sweet pickled baby beets, dried ciabatta – Dimakatso	R175
Seared Tuna (D) – red pepper peri-peri, avocado, labneh, pickled cucumber, pickled ginger, tapioca cracker – Garrison	R200
Venison Tartare (D,E) – mustard, japanese mayo, mushroom, quail egg yolk, potato, caper berry, duck liver pate – Tebogo	R210
Braised Cauliflower (Ve,N)– piccalilli gel, burnt onion puree, textures of cauliflower, hazelnut soil – Sli	R150

Caviar – The “Imperial blue” caviar is a selection of caviar from a hybrid species, the ‘Siberian Sturgeon’ from Italy . The fish are raised in lakes and enjoy the space to move freely. Therefore, they burn their surplus fat which gives us the pleasure of enjoying the firmness of their grain of this semi-wild caviar. The final preparation of this caviar is made by an expert with 30-years’ experience in the field and guarantees a very rare caviar with dark color, medium sized pearls, firm texture and lengthy aftertaste.

Recommended to share – serves up to 4 – Grant	R3500
pair with Delaire Graaf Sunrise Brut NV	R1500

Roasted Red Pepper Risotto (V,D) – carnaroli, burnt balsamic gel, honey infused goats cheese, grana padano – Palesa	R255
Roast Pumpkin Ravioli (V,D,E) – sage burnt butter, home-made ricotta, black truffle – Rethabile	R220
Slow Roasted Pork Belly (D) – tamarind labneh, charred leeks, bacon jam, caramelized peaches, crackling – Themba	R350
Dry Aged Duck Breast (D) – caramel mash, coffee parsnip, honey golden beets, blackberry jus – Grant	R380
Arlington Lamb (G) – cutlet, confit belly, polenta pie, smoked rump, aubergine puree, asparagus – Steve	R430
Line Fish (D) – green pea, sugar snap, fennel crème foam, charred fennel, pickled fennel salsa – Brilliant	R400
Norwegian Salmon (D) – green pea, sugar snap, fennel crème foam, charred fennel, honey beurre blanc – Leonard	R475

Grilled Karan Beef (D) aged for 21 – 35 days. Served with mash or hand cut chips, and green peppercorn, mushroom or bone marrow jus	
250g Fillet – Steve	R375
300g Rib eye – Themba	R410

Silent Valley Wagyu (D) – Farmed in Natal and the coast of the Eastern Cape, the cattle are reared without the use of stimulants or routine anti-biotics. The wagyu has rich buttery notes and is naturally low in sodium. Served with mash or hand cut chips, and green peppercorn, mushroom or bone marrow jus

250g ‘Wagyu’ Fillet – Marbling score 8/9	R1150
300g ‘Wagyu’ Sirloin – Marbling score 8/9	R1350

Cradle Wagyu (D) – Situated in Hekpoort on the outskirts of Gauteng close to Magaliesberg, these cattle are 100% hormone free and slow grown with a rich buttery taste. Served with mash or hand cut chips with green peppercorn, mushroom or bone marrow jus

400g ‘Wagyu’ Sirloin – Marbling score 5	R650
400g ‘Wagyu’ Rump – Marbling score 5	R650
400g ‘Wagyu’ Ribeye – Marbling score 5	R900

fries	50	creamed spinach	55	steamed new potatoes	50
seasonal baby vegetables	65	buttery mashed potatoes	60	house salad	60

Please Note:

We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with risk of exposure to allergens.

We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredient listing.

If you have food allergies please ask kitchen management about any specific allergens in the food before eating any food from the menu.

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