

| spiced and oven roasted tomato soup, <i>served chilled</i> , or guacamole, cream cheese crouton (S.F.) | confit prawn, 165 | saldanha bay mussels, freshly steamed with thyme, sauv blanc, garlic and a touch of cream (S.F.) | ignon 175 | |
|---|----------------------|---|--------------|--|
| cauliflower panna cotta, burnt cauliflower florets, cauliflower rice and puree, smoked almonds, pickled cauliflower (V) (N) 120 | | tom kha gai with linefish, mussel. prawn, udon noodle, mushroom and a chilli, lemongrass and coriander broth (S.F.) 175 | | |
| beetroot tartare, marinated beetroot, capers, fine herb wasabi sorbet (V) | s, mustard, 140 | tuna ceviche, marinated radish, peppers, chilli, passionfruit & yuzu dressing | 170 | |
| roasted lemon & rocket salad, pomegranate, pickled shallots, activated flaked almonds, pomegranate dressing | | cured salmon, mixed herbs, pear ketchup, pickled daikon, tapioca cracker 185 | | |
| beef tataki, crispy onion, ponzu sauce, ginger salsa, orange gel | 165 | blackened confit octopus, squid ink rice, saffron aioli, pickled ginger, dashi sauce | 195 | |
| oxtail tortellini, beef consomme, shimeji, quali egg | 180 | | | |
| potato gnocchi, garlic parmesan cream, truffle, | | surf and turf, jersey beef fillet, lobster tail, pea puree, | | |
| shimeji mushroom, fine herbs | 235 | baby carrots, parsnip crème, jus | 580 | |
| cauliflower steak, harissa, pearl barley 'risotto', sauerkraut 195 | | hazelnut crusted venison loin, sweet potato and butternut pave, fine beans, morel mushroom, home made apricot chutney, | | |
| mushroom risotto, truffle, textures of mushroom, smol | ked buffalo 215 | pinotage jus | 360 | |
| mozzarella, fine herbs, parmesan (V) | 213 | grilled seabass, shiitake mushrooms, | | |
| tamarind glazed eggplant, sautéed baby spinach, smok puree, turmeric pop corns (V) | ed butternut 180 | mange tout & bean sprout, tahini, miso | 380 | |
| | *** | pan seared norwegian salmon, sweetcorn & lentil salad, | 085 | |
| rack of lamb, herb crust, sweet potato fondant, ratatou vegetables, fine beans, rosemary jus | 365 | passionfruit buerre blanc | 375 | |
| | | confit duck, pan seared breast, bok choy, apple tarte tatin | ١, | |
| rib eye, charcoal oven grilled, choice of side, and pepper, | | cranberry jus | 295 | |
| mushroom or bone marrow sauce | 345 | | | |
| | | | | |
| fries 45 cre | amy spinach | 45 soft polenta | 60 | |

Please Note:

60

50

creamed potatoes

50

seasonal baby vegetables

house salad

sautéed new potatoes

40

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 exposureto 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.