



Compile your menu from 4 to 6 small plates per person

4 small plates R450 – R770 with wine pairing

5 small plates R565 – R940 with wine pairing

6 small Plates R675 – R1100 with wine pairing

For groups of 5 and more the same amount of dishes must be selected

Compliments from the Kitchen

majeka garden leaves & homemade rooibos vinegar, “mielie pap” croquette & sheba brioche, cheese, korrelkonfyt, sourdough & butter

Suggested start

kale, fire roasted broccoli, beer onions, malt vinegar

coal roasted cauliflower, cabbage, sweet corn, parmesan.

heirloom tomato, white balsamic jelly, house ricotta, gazpacho granita

Followed up by

west coast mussels, masala, coconut, tomato

cured franschhoek trout, beetroot-apple kraut, milk kefir dressing

beef tartare “poke” bowl

house made duck breast ham, baby figs, cos lettuce

sashimi, grapefruit, yuzu vinaigrette, house made almond milk, fennel oil

baby marrow risotto, cured egg yolk shavings, raw mushroom, truffle

The serious choice

butter poached kingklip, black garlic, eggplant, ash baked carrot, black rice

tagliatelle, kale velouté, lemon, savoury granola, beurre noisette

suckling pig, whey soured lettuce, naartjie, smoked milk

chalmar sirloin, umami butter, crispy onions

pan fried springbok rump, beetroot, cabbage, bacon

To finish

cereal milk panna cotta, roasted hazelnut milk, whey sorbet, coffee

dark chocolate, crèmeux, almond milk ice cream, home brewed ginger beer

passion fruit, buchu, meringue, coconut, spekboom.

leipoldt se melktert “ice cream sandwich”

12% service charge will be added to tables of 6 and more.

R5 will be added to your bill as a small, yet much needed donation to Street Smart South Africa.