



Compile your menu from 4 to 6 Plates

4 plates R450

5 plates R565

6 Plates R675

Compliments from the Kitchen

Majeka garden leaves & Rooibos, “mielie pap” croquette & Sheba Brioche, cheese & moskonfyt, sourdough & butter

Suggested start - 1 to 2 plates

kale, broccoli, beer onions, malt vinegar

charred cauliflower, cabbage, sweet corn, parmesan.

heirloom tomato, white balsamic, house ricotta, gazpacho granite.

Followed up by - 1 to 3 plates

west coast mussels, marsala, coconut, tomato.

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

beef tartare “poke” bowl.

house made duck breast ham, baby figs, cos lettuce.

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

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

The serious choice - 1 to 2 plates

kingklip, black garlic, eggplant, ash baked carrot, black rice.

tagliatelle, kale, lemon, granola, beurre noisette

suckling pig, whey soured lettuce & naartjie salad.

Chalmar sirloin, umami butter, crispy onions.

springbok rump, beetroot, cabbage

Compulsory finish - 1 to 2 plates

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

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

watermelon, fermented blue berries, apple blossoms, rooibos kombucha

passion fruit, buchu meringue, coconut, spekboom.

“melktert” ice cream sandwich

This is a sample menu which is subject to slight changes without prior notice.