



Compile your menu from 4 to 6 small plates per person

4 small plates R460 – R790 with wine pairing

5 small plates R575 – R960 with wine pairing

6 small Plates R690 – R1125 with wine pairing

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

Compliments from the Kitchen

caesar taco / crispy chicken skin & truffle / beetroot & trout cracker
"roosterkoek" & bokkom butter ,mosbolletjie en korrelkonfy

Suggested start

eggplant tartare, artichoke, turnip
poached oyster, peaches, pickled sea vegetables
"beetslaai" fire roasted beets, bbq beet puree, beet jelly, beet vinegar

Followed up by

zucchini risotto, raw mushrooms, cured egg yolk shavings
langoustine mi cuit, sea butter, fermented cucumber, green curry juice
cured lamb, ratatouille, vegetable potpourri
house smoked hake, celeriac, dill, whey soured onions

The serious choice

mushroom ravioli, house made malt vinegar, parmesan
Leipoldt's springbok "rafeltjievleis", stewed fruit, apricots, onion
sea bass, squid ink, ginger lemongrass, kale, peanut
30 day air dried beef sirloin, "kapokbos" glaze, roasted potato puree, biltong powder
suckling pig, "suurvytjie basting", sweet potato, nasturtium flower vinegar

To finish

banana carpaccio, roasted yeast caramel, sourdough ice cream.
"gebraaide" apricots, pistachio nut, churros, carrot.
fermented blue berries, olives, olive oil.
litchi, white chocolate, coconut, fennel

toffee apples

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.