



## **Compile your menu from 3 to 5 small plates per person**

3 small plates R390 –with wine pairing R645

4 small plates R490 –with wine pairing R830

5 small Plates R590 –with wine pairing R1015

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

### **Compliments from the Kitchen**

farm egg, "hereboontjie" - "snoek tertjie" - nasturtium, avocado  
2 day whole wheat sourdough, house-made amasi butter

### **Suggested start**

pea, buffalo labneh, avocado  
golden beetroot, nasturtium flower, gooseberry raisins  
eggplant, shiitake, smoked macadamia

### **Followed up by**

5 day aged linefish, pickled potato, green olives, dune spinach  
zucchini risotto, raw mushrooms, cured egg yolk shavings  
fire roasted octopus, kohlrabi, apple  
beef tongue, celeriac, mustard, mizuna

### **The serious choice**

potato gnocchi, parsley, onion  
linefish cooked in leeks, fish bone broth, "tjokka"  
lamb "staanrib", pickled waterblommetjies, whole lemon  
springbok rump, hereboontjie ,kale  
beef brisket, aged gruyere, horseradish

### **To finish**

guava, turmeric ,melon  
fermented strawberries, kelp, wood sorrel  
variations of dark chocolate  
pear, parmesan, burnt onion

*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*