



compliments from the kitchen

farm egg, "hereboontjie" - pickled mullet, "bokkom"- raw beef, kohlrabi ciabatta, house-made amasi butter

compile your menu from 4 to 7 small plates per person

beetroot, miso, lemon

"mock abalone" mushroom, "tjokka", seaweed

celeriac risotto, horseradish, turnip

raw fish, grape, daikon, fig leaf

baby marrow, turban squash, biltong, "kapokbos" hollandaise

octopus, fig, "suurvygie", saltbush

pork, "slaphakskeentjies", onion ash

sustainable fish, sea vegetables, fishbone velouté

karoo lamb "groenboontjiebredie"

duck, rhubarb, black garlic, lettuce

wagyu beef rump, onion, potato

yoghurt, celery, lemon, honeycomb

litchi, carrot, gooseberries

chocolate, rye, apricot

oat, caramel, amber weis, sorghum

4 small plates R490 –with wine pairing R830

5 small plates R590 –with wine pairing R1015

6 small plates R690 –with wine pairing R1200

7 small plates R790 –with wine pairing R1390

for groups of 6 and more the same amount of dishes must be selected

Glossary

hereboontjie – south african heirloom bean or lima bean

suurvygie – succulent from coastal area, sour fig

slaphakskeentjies – small onions preserved in mustard

tjokka – squid or calamari

bokkom – salted air dried mullet

amasi – fermented milk

groenboontjiebredie – traditional dish made with lamb and green beans

kapokbos – wild rosemary

saltbush – wild salty shrub

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