



G R E E N H O U S E

We live in a complex, joyful, and beautiful country;
a country where your ideas and preconceptions
change the longer you look at them.

Peter Tempelhoff, Ashley Moss and their team
look long and hard at what we eat, and where it's from.

They look to the sea and the garden,
to the fields and orchards; they open old cellars
and pantries to find ingredients
that have meaning.

We invite you into our dining room to take part in a modern,
South African dining experience.
An experience that's as complex, joyful & beautiful
as the country we live in.

GREENHOUSE EXPERIENCE

seaweed daaltjie, smoked snoek dip

pickled fish, sago, mango atchar, spekboom

hermanus abalone, egg custard, braised kelp

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sweetbread, sherry & chocolate 'king kone'

the butcher bird's pantry

—

mielie bread, popcorn butter

bacon brioche & banana cream

—

atlantic tuna, kimchi, radish, compression of apple, sesame

—

crustacean 'tea'

—

outeniqua springbok, green bean 'risotto', warm venison vinaigrette, bonito flakes,

miso

—

salted celery refresher

—

karoo lamb, nasturtium tomato, soured fynbos honey

—

chamomile, yoghurt, grapefruit

—

the honeyguide

—

life & death of trees

R1100 tasting menu

R1650 with wine pairing

Greenhouse Restaurant, The Cellars-Hohenort Hotel, 93 Broummerstvlei Road, Constantia

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