



In our pursuit to source the finest ingredients, this Provenance menu has been created, looking beyond the pantry and into the oceans, farms and orchards of our county, for inspiration.

This menu is a collection of dishes that embrace local culture and flavour while celebrating the passionate people that help bring them to our tables.

It is a tribute to our origins, a nod to the past, but above all a celebration of Africa, her people and their many vibrant flavours.

## PROVENANCE

meuse farm vegetables  
heirloom aubergine, chaka lakka  
shishito pepper, goats cheese  
marog, pickled quinoa, black garlic  
baby marrow, cape olive, flowers

the butcher bird's pantry  
quail, kimchi, kohlrabi  
seeds, chenin, buchu  
egg, karoo truffle, mushroom

steamed blue prawn  
yellowtail, kelp, seaweeds, sesame

chokka 'noodles'  
purple fig, sour fig, ink sauce

idombolo ne sishebo  
traditional Xhosa steam bread with stewed lamb,  
madumbi, nasturtium

braai bokkie  
coffee carrots, lacquered shallots, erylengii, sweetbreads,  
melie pap

bridging course  
huguenot cheese sandwich, hanepoot, chestnut cream

mpumalanga mango  
ethiopian passion berry, coconut sherbet, granadilla curd

chocolate tapas  
madagascan dark, plum, honey bush

R 1200 tasting exploration

## WINES OF ORIGINS

dainty bess, 2014, mcc, *wellington* 🍷

bon courage 'jacques bruyere', 2011 mcc, *robertson* 🍷🍷

fable mountain 'belle flower', 2015, swartland 🍷

jean roi 'cape provincial', 2016, coastal region 🍷🍷

klein constantia organic sauvignon blanc, 2016, constantia 🍷

steenberg semillon, 2016, constantia 🍷🍷

thorne & daughters 'rocking horse', 2016, western cape 🍷

aa badenhorst 'white', 2015, swartland 🍷🍷

eagles' nest shiraz, 2014, constantia 🍷

vriesenhof Grenache, 2011, stellenbosch 🍷🍷

high constantia cabernet franc, 2011, constantia 🍷

hogan 'divergent', 2016, coastal region 🍷🍷

waterford 'heatherleigh', stellenbosch 🍷

klein constantia 'vin de constance', 2014, constantia 🍷🍷

R 550 greenhouse wine pairing 🍷

R 875 premium wine pairing 🍷🍷

A discretionary 12% gratuity will be added to tables of 8 or more.  
Regrettably no young children under 12 years allowed