



SPRING LUNCH TASTING MENU

greenhouse snacks

steamed blue prawn

gamefish, quinoa, seaweeds, grapefruit

caramel smoked duck

truffled liver mousse, hibiscus beets

cashew & nasturtium crumble

chokka 'noodles'

waterblommetjie, sour fig

ink yuzu sauce

free range jersey beef

tsoukadani shiitake, lacquered onion

asian pesto, samphire

white chocolate pap

raspberry, pistachio

tarragon, guava

chocolate tapas

WINE PAIRING

L'Ormarins Brut

Yardstick Chardonnay

Migliarina Syrah

Rocking Horse 'White Blend'

Joostenberg Cabernet Sauvignon

Lilla Chenin Blanc Noble Late Harvest

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.

R 850 menu

R 1 200 with wine pairing

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