



MENU

Dinner

17H30 to 22H00

SMALL PLATES

MEAT

Slow-cooked west coast lamb croquettes with Sweet Joy golden and crimson seedless raisins served with confit tomato and herb bearnaise N	195
Skilpadjies with Svinx smoky garlic hot sauce and crushed soet patat	165
Chicken thigh sosatie with apricot and bacon served with cucumber, tomato and spekboom salad GF	155
Nguni beef 'biltong carpaccio' with Langbaken Karoo crumble and rooibos balsamic reduction served with nasturtium leaf salad GF	185
Ostrich escalope with foraged porcini mushrooms, buttermilk and roasted shallots with lemon thyme GF	175
'Driehoek kerriekoek' Wagyu samosa with tamarind chutney and green samosa sauce	185

FISH

Crispy fried Kingklip with mebos foam and watercress	155
Filipino inspired Tuna Adobo with green herb chowder and papaya atchara GF	175
Peri-peri buttered prawns on stoneground slap pap flavoured with cured pork cheek and muscadet GF	245
Cape Malay fish curry with flavours of apricot and mild curry spice, served with butter roti and South African sambal GF	165
Half a dozen Cape rock oysters with cucumber jalapeño granita or soy-ginger and rice vinegar dressing topped with salmon roe GF	185
Fresh west coast mussels with sauvignon blanc and wild garlic cream served with hot buttered herb garlic bread – <i>subject to availability</i>	165

PLANT

Lentil and butternut bobotie with yellow rice and Mrs Ball's chutney VE GF N	145
Mielietert with grilled asparagus and truffle mayo VE	135
Foraged and cultivated mushrooms gratin with crumbed mushrooms and a French fry dressing VE	195
Roasted Dalewood baby camembert with macadamia, mebos chutney, moskonfyt and makataan, served with mosbolletjies VE N	175
Cape Malay sugar bean curry with cumin rice and South African sambals VG	135

SOUP

Curried butternut with caramelized cashews, buttermilk and smoked paprika VE N	110
Creamy cauliflower and truffle soup with roasted chicken and crispy fynbos honey feta	115
Bone broth and beef tendon soup with tomato marmalade and beef marrow croutons	125

LARGE PLATES

Served with a side of your choice	
Karoo lamb shank with a mustard and cape spice rub, oven-braised in red wine and rosemary, served with slap pap, caramelized parsnip and skaapstertjie jus GF	295
Grass-fed Nguni beef fillet with monkeygland sauce, crisp potato cake and maître d'hôtel butter GF	295
Duck confit with hanepoot sauce and duck fat roasted sweet potato with creamed collard greens	295
Geelbek with peri-peri butter, hand-cut fries and avocado-cucumber salad – <i>subject to availability</i>	295
Springbok in buttermilk with local forest mushrooms, flavours of biltong with pear and carrot puree GF	295
Vineyard pork belly sausage on chive and truffle mash with bacon-onion jam, crispy onion rings and garden peas	255
Plant-based cabbage rolls, potato rosti, dill yoghurt VE GF	225

SIDES

Soetpampoen VE GF	65	Sliced avocado VG GF	55
Hand-cut fries VE GF	65	Crispy onion rings VE	55
Green salad VG GF	65	Buttered baby veg VE GF	85

SWEET

Hot Maltabella cream with barley malt bread ice cream and pears poached in naartjie caramel with a naartjie gel VE	115
Fig leaf panna cotta with suurvyie syrup on karamonk biscuits and whipped toasted coconut VE	110
Cremora tert in a white chocolate shell with toasted cornflakes, koejawel ys and passion fruit cream and guava gel VE	115
Breadsisters with whipped moer koffie VE	105
Amarula Malva pudding, orange gel, orange segments and vanilla bean custard	115

Dish Dictionary

Adobo: A Filipino dish of chicken or pork stewed in vinegar, garlic, soy sauce, bay leaves, and peppercorns. Kalk Bay in Cape Town has a rich Filipino history.

Amarula: is a cream liqueur from South Africa. It is made with sugar, cream and the fruit of the African marula tree which is also locally called the elephant tree or the marriage tree.

Atchara: is a spicy condiment, often eaten with a curry. It comes from the Indian cuisine in South Africa. Spelt Achar in India. The word means pickle in Hindi. In South Africa it is made with unripe green mangoes and chillies.

Beef tendon: is the piece of connective tissue that holds muscle to bone. This fibrous band of tissue is capable of withstanding a good deal of tension and force, making it ideal for long cooking times.

Bobotie: is a South African dish consisting of spiced minced meat baked with an egg-based topping, in this case we omit meat and use vegetables.

Breadsisters: a fast way of making Koeksister, a traditional South African dessert recipe. In this recipe we use bread instead of dough.

Collard: is a group of loose-leafed cultivars of Brassica oleracea, the same species as many common vegetables including cabbage and broccoli.

Confit: Confit refers to the process of slow-cooking and storing food in fat, in this case olive oil.

Cremora tert: A classic South African dessert with condensed milk and milk powder.

Driehoek kerrieboek: aptly named for its triangular shape and curried filling, driehoek meaning three sided and kerrie is the Afrikaans word for curry.

Duck confit: Confit (pronounced kon-fee) here refers to the method of slow-cooking the duck in its fat, yielding gorgeously tender meat.

Fynbos honey: Not just from one flower, but a whole biome, this honey is usually dark with a very uniquely strong taste. The only place in the world where you will find this honey is in the mountains of the most southern tip of South Africa.

Geelbek: also known as Cape Salmon, this is an excellent eating fish! Geelbek tastes great grilled, baked, steamed, fried, and braaied.

Hanepoot: wines are made from Muscat d' Alexandrie, which is called Hanepoot locally, grape juice is fortified with grape spirit, which prevents fermentation.

Karamonk biscuits: these spicy Cape Malay biscuits are traditionally flavoured with cardamom and ground, dried naartjie.

Karoo lamb: is meat from lambs born and raised in the Karoo, a semi-desert area of the country which gives it a distinctive flavour.

Kingklip: *Genypterus capensis*, commonly known as kingklip, is a species of cusk-eel occurring along the Southern African coast from Walvis Bay in Namibia to Algoa Bay in South Africa.

Koejawel ys: means Guava granita, sweetened guava that has been frozen and shaved into an icy, crystalized treat.

Langbaken Karoo crumble: is a well matured hard cheese with fruity flavours and good crystals. A cross between a gruyere and a cheddar. It has a firm crumbly texture with a smooth finish on the palate.

Makataan konfynt: Makataan is a wild watermelon indigenous to southern Africa, konfynt is to preserve.

Maître D'Hôtel butter: also referred to as 'Beurre maître d'hôtel', is a type of compound butter (French: 'beurre composé') of French origin, prepared with butter, parsley, lemon juice, salt and pepper.

Maltabella: porridge is made from sorghum grain; it is great tasting, rich, filling and healthy. Being naturally high in carbohydrates, protein and low in saturated fats.

Malva pudding: is a sweet pudding of South African origin. It contains apricot jam and has a spongy caramelised texture. A cream sauce is always poured over it while it is hot, and it is usually served warm with custard and/or ice cream.

Mebos: a confection made from salted and sugared dried apricots, the word mebos is thought to come from the Japanese "umeboshi" meaning pickled plum.

Moer koffie: is Afrikaans coffee made from ground coffee in a simple enamel or aluminium coffee pot on a stove or even better, over an open fire. The word 'moer' comes from the Dutch noun moer, which means "a layer of sediment" and refers to the coffee granules that you're likely to find at the bottom of your cup.

Mielietert: (Sweet corn bake) is creamy and sweet, and it will fill your plate with some true South African sunshine and hospitality.

Monkeygland sauce: a feature in South African restaurants since the 1930s, is a mix of Ketchup, Worcester sauce, white wine vinegar, chili chutney, simmered with onions, garlic & tomatoes. It contains no monkey parts!

Mosbolletjies: is a traditional Afrikaner or Cape Dutch sweet-bun or bread traditionally made in the wine producing areas of the Western Cape province of South Africa.

Moskonfyt: is simply grape must that has been reduced in a saucepan. (Must is fermented grape juice, made by crushing grapes and allowing the resulting pulp to ferment slowly over a few days.)

Muscadel: is one of the hidden treasures of the wine world, with these sweet dessert wines delighting palates for centuries. Muscadelle is one of the oldest grape varieties in South Africa.

Naartjie: also known as mandarin or mandarine, is a small, rounded citrus tree fruit. Treated as a distinct species of orange, it is usually eaten plain or in fruit salads.

Nguni: is a cattle breed indigenous to Southern Africa. A hybrid of different Indian & later European cattle breeds, they were introduced by pastoralist tribes ancestral to modern Nguni people to Southern Africa during their migration from the north of the continent.

Ostrich: Ostrich meat is a type of red meat obtained from the ostrich, a large flightless bird native to Africa. Known for its health benefits and sustainability, ostrich meat has gained popularity worldwide, particularly in health-conscious and gourmet markets.

Panna cotta: is an Italian dessert of sweetened cream thickened with gelatin and molded. The cream may be aromatized with coffee, vanilla, or other flavorings.

Peri-peri: is a cultivar of Capsicum frutescens from the malagueta pepper. It was originally produced by Portuguese explorers in Portugal's former Southern African territories, particularly Mozambique and its border regions with South Africa.

Rooibos tea: or Aspalathus linearis, is a broom-like member of the plant family Fabaceae that grows in South Africa's fynbos biome. The leaves are used to make a herbal tea that is called rooibos.

Skaapstertjies: meaning small sheep's tail, they are a delicacy that are best enjoyed on a hot braai.

Skilpadjies: The dish is lamb's liver wrapped in netvet (caul fat), which is the fatty membrane that surrounds the kidneys. Usually cooked on a BBQ.

Slap pap: is a smooth maize meal porridge served with milk for breakfast, usually with a little sugar or even butter.

Soet patats: also known as 'soet karamel patats', is a sweet potato dish often baked in a dutch oven with butter, brown sugar, cinnamon, and in some recipes lemon juice. It is an Afrikaans dish and originates from South Africa.

Soetpampoen: South African pumpkin dish cooked with butter & sugar.

Sosatje: is a traditional South African dish of meat cooked on skewers. The term derives from sate and saus. It is of Cape Malay origin.

Spekboom: Portulacaria afra is a small-leaved succulent plant found in South Africa. These succulents commonly have a reddish stem and leaves that are green.

Springbok: is proudly South African and also popular amongst venison meat. Springbok is also a very lean meat and a healthier meat option. As a result, springbok meat won't be as tender or moist as other meat. It has strong venison flavours and produces deep-red steaks.

Sugar bean: the red speckled beans commonly known as the Sugar bean is a legume. It is grown for its seed, which is eaten as a vegetable. It has a high soluble fibre content.

Suurvye syrup: a preserve made from sour figs (suurvye) which is the edible fruit of several species of Carobrotus, thick-leaved members of the mesembryanthemum family indigenous to the southern and south-western Cape.

Svinx smoky garlic hot sauce: a sauce made from local smoked chillies with garlic, the name Svinx is from one of our chefs who created the sauce.

Tamarind: is a leguminous tree bearing edible fruit that is indigenous to tropical Africa.

Wagyu: is the collective name for the four principal Japanese breeds of beef cattle. All wagyu cattle originate from early twentieth-century cross-breeding between native Japanese cattle and imported stock, mostly from Europe. Wagyu beef is among the most expensive meats in the world.