



MENU

Dinner

17H30 to 22H00

SMALL PLATES

MEAT

- Chicken thigh sosatie with apricot and bacon served with cucumber, tomato and spekboom salad GF 165
- Nguni beef 'biltong carpaccio' with Langbaken Karoo crumble & rooibos balsamic reduction served with nasturtium leaf salad GF 195
- Ostrich escalope with foraged porcini mushrooms, buttermilk and roasted shallots with lemon thyme GF 185
- Malay spiced chicken liver 'bunny chow', brioche bun, Swartland port and caramelized onion parfait, garden salad 175
- Karoo lamb bitterballen, truffle and chive sauerkraut, lamb 'biltong' Chawanmushi mousse, mustard seeds 195

FISH

- Crispy fried Kingklip with mebos foam and watercress 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, parsley with wild garlic cream served with hot buttered herb garlic bread – *subject to availability* 165
- Cape Malay curried prawns, Malay rice 'cake', crimson raisin-cumin puree, cucumber-garlic raita labneh 255

PLANT

- Lentil and butternut bobotie with yellow rice and Mrs Ball's chutney VE GF 155
- Roasted Dalewood baby camembert with macadamia, mebos chutney, moskonfyt & makataan, served with mosbolletjies VE N 185
- Chaat Masala Onion 'tart' with sweet and sour onion puree, spring onion, shallot petals, crispy shallots, Parmesan Catalan VE 165
- Vichyssoise espuma, roast potato fondant, whole grain mustard ice cream, baby leek sprouts VE GF 145
- Smacked baby cucumber, gem lettuce, pickled ginger, sugar snaps, avocado VG GF 155
- Soet patat salad with burnt feta, cranberries, moskonfyt and wild rocket VE GF 120

SMALL PLATES

SOUP

With a choice of toasted ciabatta, sourdough or gluten free

Curried butternut with caramelized cashews, buttermilk and smoked paprika	VE	115
Creamy cauliflower and truffle soup with roasted chicken and crispy fynbos honey feta		125
Slow-braised beef short-rib, sofrito vegetables with split peas and summer herbs	GF	135

LARGE PLATES

Karoo lamb shank with a mustard and cape spice rub, oven-braised in red wine and rosemary, served with local truffled mash, caramelized parsnip and skaapstertjie jus	GF	310
Grass-fed Nguni beef fillet with monkey gland sauce, crisp potato cake and maître d'hôtel butter	GF	315
Duck and pistachio rilette with hanepoot sauce and fat-roasted sweet potato with creamed collard greens		315
Linefish with peri-peri butter, hand-cut fries and avocado-cucumber salad	GF	310
Pan-seared Norwegian salmon, warm urad lentil salad with tomato dressing, curry leaf and burnt lime butter sauce, rice cracker and lime powder	GF	345
Durban-style Chana masala curry, pineapple and green chilli blatjang, a choice of basmati cumin rice or flaky butter roti	VG	225
Braaied & braised beef short rib, spring succotash, burnt ends, miso Kewpie, fresh pickles, light chilli spiced beef tendons	GF	310

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

‘Hertzoggie’ – toasted coconut infused mousse, cardamom spiced sponge, apricot gel, coconut frangipane, sable biscuit base and white chocolate glaze	VE	115
Malva pudding with amarula ice cream and vanilla custard	VE	120
‘Apple & olive’ extra virgin olive oil, compressed apple, white chocolate yoghurt crème with apple granita and toasted pistachio	VE GF N	110
Num Num and wild rosemary yoghurt panna cotta with conserved Num Nums	VE GF	115
Romany cream white chocolate Basque cheesecake served with a rooibos ice cream	VE	120

Dish Dictionary

Amarula: is a South African cream liqueur made from the fruit of the marula tree, which is indigenous to sub-Saharan Africa. It's best known for its smooth, creamy texture and sweet, fruity flavour with hints of caramel, vanilla, and a touch of citrus.

Bitterballen: Crispy, deep-fried Dutch meatballs, filled with a rich, savoury beef or veal ragout.

Blatjang: is a South African fruit chutney of Malay origin, known for its sweet, tangy, and spicy flavour.

Bunny Chow: is a legendary South African street food dish that originated in Durban among the Indian South African community. Despite the name, it has nothing to do with rabbits – the word 'bunny' is a corruption of 'bania', referring to Indian merchants or traders.

Chawanmushi: is a classic Japanese dish made by steaming a mixture of beaten eggs, dashi broth, soy sauce, and various ingredients like shrimp, chicken, mushrooms and ginkgo nuts.

Durban-style Chana Masala: is a uniquely South African twist on the traditional Indian chickpea curry, deeply rooted in Durban's Indian community – one of the largest outside of India.

Hertzoggie: is a classic South African tartlet-style cookie, beloved for its unique combination of buttery pastry, sweet jam, and a coconut meringue topping.

Langbaken: refers to a celebrated family-run cheesery and farm located near Williston in the semi-arid Karoo region of South Africa.

Maître d'hôtel butter: is a classic French compound butter known for its bright, fresh flavour, commonly served melted over grilled meats, fish, or vegetables.

Monkey gland sauce: is a popular South African condiment that's tangy, sweet, and savoury – perfect for grilled meats, especially steaks and burgers.

Nguni beef: comes from the Nguni cattle, a unique indigenous breed of southern Africa, particularly known in South Africa, Eswatini, Zimbabwe and parts of Namibia and Mozambique. These cattle are central to Nguni culture and have been herded by Zulu, Xhosa, Swazi, and Ndebele people for centuries.

Num Num: is a spiny evergreen shrub native to coastal South Africa. It produces edible red fruit.

Peri-Peri: is a spicy chilli pepper and also the name of a fiery, flavourful sauce made from it.

Rillettes: is a classic French preparation of meat – typically slow-cooked, shredded, and preserved in fat

Romany Creams: are iconic South African chocolate coconut sandwich biscuits, beloved for their rich, crunchy texture and indulgent chocolate filling.

Rooibos : is a naturally caffeine-free herbal tea native to South Africa. It's beloved worldwide for its rich, earthy flavour and health benefits.

Roti: is a type of unleavened flatbread that originated in the Indian subcontinent and is now beloved in many parts of the world – including South Africa, the Caribbean, East Africa, and Southeast Asia. It's known for being soft, chewy, and versatile, perfect for scooping up curries, stews and chutneys.

Skaapstertjie: is an Afrikaans term from South Africa that literally means 'little sheep tail'. It refers to a traditional South African delicacy made from the tail of a sheep.

Sosatie: is a classic South African skewered meat dish, often compared to kebabs – but with a distinctively Cape Malay twist.

Spekboom: also known as elephant bush or dwarf jade plant, is a hardy, drought-tolerant succulent indigenous to South Africa. It's a popular plant both in landscaping and conservation due to its environmental benefits and easy maintenance.

Succotash: is a hearty, colourful dish made primarily with corn and lima beans, often accompanied by other vegetables – and sometimes bacon or cream – depending on regional styles.

Vichyssoise: is a classic French cold soup that's both creamy and refreshing.