

small plates

Baked eggplant and mozzarella	R75
Butternut and lentil patties, cucumber and coconut yoghurt with crispy onion	R65
Crispy Szechuan calamari, pineapple and homemade mayo	R100
Fennel fritters and apple butter	R95
Grilled broccoli and cauliflower with caramelized onion puree	R70
Grilled oysters with spinach and pernod	R135
Roasted carrots, popped amaranth and honey-crème fraîche	R75
Tuna tartar, squid ink cracker with avo puree	R95

salad inspirations

Beef carpaccio with parmesan shavings, homemade mayonnaise with cracked black pepper	R110
Pepper-seared tuna salad with soft poached egg, fine beans, quinoa with olive chutney and vinaigrette	R165
Raddicio mix with slow roasted and shredded duck, dukkah and spiced plums	R120
Roasted root vegetables, cous-cous and teff, zaatar, crème fraîche, toasted pumpkin seeds with avocado dressing	R130
Yoghurt roasted cauliflower, sultanas, red onion and cumin crème fraîche	R135

pasta and friends

Exotic mushroom and truffle risotto	R135
Kale and ricotta dumplings in a light vegetable broth	R155
Seafood tagliatelle with chakalaka sauce	R175

main course

Leek and gorgonzola baked "cheesecake", pickled shimeiji, nut and truffle-honey	R185
Cape Malay Bobotie, homemade piccalilli with cabbage rice roll	R210
Caramel miso pork fillet, parsnip foam with walnut and apple salsa	R190
Cashew Butter Chicken, steamed rice with homemade mango chutney	R195
Certified grass fed free range beef fillet, chimichurri, potato rösti and fine beans	R275
Duck breast with pain d'épice and honey rub, sweet potato puree and fennel chips	R165
Fish of the day - sustainable local fish (Please enquire with your server)	R200
Fragrant green coconut vegetable and baby eggplant curry with egg noodles	R165
Miriam's Meatless Bobotie	R165

burgers

Butternut & lentil burger, smoked paprika vegan mayo, pickled and fried mushroom with hand-cut fries	R125
Panko crumbed chicken burger, avo and aioli with hand-cut fries	R135
Skotnes beef burger, cucumber pickle, cheese, smoked paprika mayo with hand-cut fries	R165

leave some room for

Baked chocolate with hazelnut and orange crème fraîche	R85
Chocolate dipped choux puffs, cappuccino and vanilla cream	R85
Citrus tart with torched meringue and cointreau citrus segments	R95
Croissant drowned in cream, pistachio nuts and Turkish delight	R65
Prosecco poached pear, flourless almond cake with clotted cream	R100
Tapioca and almond pudding with blueberry meringue	R75
Local cheese selection, fruit, preserves and music bread	R150