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TASTES

Served from 16.00 – 22.00
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- ARANCINI** (V) **R60**
Sundried tomato and balsamic chutney, mozzarella, basil crisp, roast garlic aioli
- COURGETTE FINGERS** (V) **R55**
Parmesan crusted, lemon & garlic mayonnaise
- SPANISH VEGETABLE TORTILLA** (V) **R45**
Confit potato, artichoke, sundried tomato, peppers, egg custard, crème fraiche
- STUFFED SQUID** **R65**
Asian style black rice, kimchi, sweet & sour sauce
- SPANISH SNOEK TORTILLA** **R65**
Smoked snoek, confit potato, truffle, egg custard, vegetable ash, crème fraiche
- BONE MARROW CROQUETTES** **R55**
Crunch fried, smoky aubergine puree, za'atar, crispy red onion
- BEEF TARTARE** **R75**
Tapioca cracker, mustard & water cress dressing, green olive puree, red onion crisp, ginger
- CHILLI & LIME BEEF PINCHOS** **R70**
Skewered & fire grilled, glazed in our house dressing
- SCOTCH EGG** **R65**
Crispy fried pork meat wrapped around a hens egg, smoked paprika, garlic & saffron emulsion
- SPICED BEEF MEAT BALLS** **R75**
Herb & spring onion hummus, dukkah, coriander
- LAMB KOFTAS** **R75**
Skewered, harisa spices, tzatziki

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WE SUGGEST 3 OF THESE DISHES PER PERSON
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CAULIFLOWER & ONION **V** **R70**

Truffled cauliflower, crunchy onions, sherry vinegar, charred spring onion, onion puree, potato fondant

TUNA **R95**

Served raw & marinated, spicy tom yum, coconut milk, smoky aubergine puree, teriyaki sauce, candied sesame seeds, coriander

AUTUMN GARDEN SALAD **V** **R75**

Selection of seasonal vegetables, roasted, pickled, puree, olive, parmesan, mayonnaise

ASPARAGUS **V** **R85**

Warm whipped hollandaise, confit potato, soft poached egg, smoked & pickled shitake, green pepper, herb vinaigrette

TOMATO & RICOTTA **V** **R85**

Hand-made ricotta, fire grilled orange segments, slow roast exotic tomatoes, rosemary & lemon vinaigrette, pumpkin seeds

DUCK LIVER PATE **R90**

Duck ham, herb shoots, grape & rosemary toast, roast stone fruit, granola crumb

MUSHROOM TORTELLINI **V** **R75**

Exotic mushrooms, truffled ricotta, mushroom ketchup, spring onion, parmesan & mustard cream

MISO PORK BELLY **R110**

Slow roasted, miso pork froth, hens egg, pickled mustard, shameji mushrooms, sesame seed brittle, radish

CURRIED LAMB BELLY **R110**
Rolled & slow roasted, chilli, spiced carrot puree, orange, puffed pumpkin seeds, coconut, curried foam, yogurt

CHEEKY BRAISED BEEF **R105**
Smoked potato cream, hoisin, orange, anise, broccoli

QUAIL & SWEET CORN **R115**
Fire grilled, garlic & herb polenta, homemade barbeque sauce, sweet corn ice cream, crunchy corn

30-DAY DRY AGED SIRLOIN **R95**
Fire grilled, garlic potato cubes, chilli & herb pesto, jus

CAPE MALAY WHITE FISH **R105**
Pan seared, apricot puree, malay pickled mussels, citrus salsa, chickpea & potato chilli bites, lemon balm

KOREAN CHICKEN **R90**
Gochujang spiced fire grilled thigh, chilli, crispy fried black rice, spring onion, sesame, cashew nuts, kamahi yoghurt

OSTRICH **R95**
Fire grilled, mushroom duxelles, rosemary berry puree, exotic mushrooms, shoestring potato

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THESE DISHES ARE FULL SIZE COURSES
Please allow up to 20-30 min to prepare
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EXOTIC MUSHROOMS **R130**
Parmesan & truffle mash, pickled shimeji, pan roasted king oyster, shitake

LAMB RUMP **R190**
Fire grilled, harrisa spiced sweet potato puree, gremolata paste, roast onion petals, coriander

LINE FISH**R180**

Rubbed in spices and seared, fried lentils & sweet corn, lemon gel, sour cream, salty fingers

ROAST DUCK CONFIT**R195**

Glazed & roasted confit duck legs, stone fruit, celeriac & parsnip, anise, limes

PORK RIB-EYE**R150**

Fire grilled, butternut puree, barbecue carrots, hazelnut dukkha, tamarind

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SOMETHING SWEETER
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GREEK YOGURT PANNA COTTA**R80**

Spiced poached pear, caramel honey comb, spiced lemon crumb, honey & ginger sorbet

WHITE CHOCOLATE & OLIVE BLONDIE**R75**

Vanilla ice cream, lemon gel, rosemary meringue

DARK CHOCOLATE FONDANT**R80**

Summer berry sorbet, spiced biscuit crumb, fresh summer berries, caramel honey comb

WARM STICKY DATE PUDDING**R75**

Miso & pecan nut praline, tuile, caramel ice cream, date & tamarind puree