

# Dinner

## Squid

coconut/ lemongrass/ chilli/ pickled roots/ coriander R105

## Root to Tip V

root vegetables/ red quinoa/ sesame/ dark chocolate nougatine R75

## Springbok

home-cured/ rooibos compressed pear/ gooseberry gastrique R105

## Green Eggs & Ham

quail/ sweetbreads/ fondue R125

## Tomato Broth V

cannellini bean salsa/ basil/ lavash R65

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## Lamb Shank

tomato/ green beans/ black garlic/ creamed maize R230

## Beeye

smoked potato/ bone marrow/ bacon/ mushroom/ onion R195

## Kingklip

leek veloute/ lemon ash R210

## Sea Bass

smoked mussel/ charred corn/ green apple/ celery R210

## Lavialli V

carrot/ pumpkin/ parsley/ almond R110

## Rabbit

porcini mushroom/ gnocchi/ cauliflower R160

## Side Orders

house salad | heirloom vegetables | truffle parmesan fries | steamed basmati rice | R45 each

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## Berries & Cream

berry trifle/ vanilla/ raspberry gelee R55

## Semifreddo

chocolate/ apricot/ peanut butter crunch R55

## Sour Fig & Apple Cobbler

fynbos honey/ thyme & olive oil gelato R55

## Culture Club

Artisanal cheese (3), homemade preserves, five grain melba R120