

Lunch

Crispy Squid

miso aioli/ cashew nuts/ asian slaw R110

Chicken Caesar

bacon/ croutons/ parmesan/ caesar dressing R110

Root to Tip V

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

Pulled Lamb Bisteau

smoked aubergine chutney/ passata/ olive & herb labneh R105

Roasted Carrot & Pumpkin Soup V

carrot top pesto/ onion & ale loaf R65

Rib Eye

rustic chips/ whipped blue cheese R195

Roast Chicken "Florentine"

pepperdew/ goats feta/ wild rice/ pan jus R160

Grilled Kingklip

tomato bredie/ creamed maize R210

Classic Burger

umami ketchup/ rustic chips R130

Cider Battered Hake

house salad/ tartar sauce R140

Tagliatelle V

porcini mushroom/ cauliflower/ edamame R140

Side Orders

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

Sweets

flourless chocolate torte/ coconut biscuit/ burnt marshmallow/ blonde ganache R55

Baked Cheese Cake

carrot/ thyme & olive oil gelato/ spice dust R55

Sour Fig & Apple Cobbler

vanilla ice cream R55

Culture Club

Artisanal cheese (3)/ homemade preserves/ five grain melba R140

If you have any dietary requirements or concerns about allergies, please alert your server prior to ordering

V Denotes Vegetarian Dishes