

Spring Menu

1.

Vegan French Onion Soup	145
<i>smoked paprika, caramelised onion jam, mielie meal shard</i>	
Field Mushroom Risotto	155
<i>truffle oil, parmesan, pistachio, chives</i>	
Wild Venison Tartare	165
<i>pickled cucumber, sourdough croutons, chimichurri emulsion, quail egg</i>	

2.

Vegan Charred Baby Cabbage	265
<i>pea, mint & white bean purée, toasted hazelnuts, seasonal greens, fresh mint</i>	
Miso Salmon Trout	315
<i>crispy asian arancini, mussels, tom yum sauce, seasonal greens</i>	
Braai'd Lamb Rump	325
<i>aubergine pavé, crème fraîche, chili tomato salsa, creamed pap, mint jus, seasonal greens</i>	
Grass Fed Beef Rendang	335
<i>grass fed fillet, slow braised shortrib, rendang curry reduction, coconut yoghurt, roti paratha</i>	

3.

Vegan Coconut & Lime Pannacotta	155
<i>pineapple & chilli salsa, lime granita, toasted coconut crumb, basil syrup</i>	
Afrikoa 70% Dark Chocolate Delice	165
<i>salted caramel popcorn, hazelnut crumb, espresso icecream, dark chocolate & kahlua sauce</i>	
Local Artisanal Cheese Platter - for 1/for 2	165/225
<i>fig preserve, rosemary olives, handcrafted cheese biscuits</i>	

4.

Selection of Coffees	45
<i>espresso, macchiato, americano, filter, cappuccino, latté</i>	
Selection of Teas	45
<i>specialities, red espresso, red cappuccino</i>	
African Coffee	75
<i>cappuccino, amarula</i>	
Italian Coffee	125
<i>double espresso, local grappa</i>	

Our menu journey is ideal through all 3-courses, but we understand that sometimes that may be a bit too filling for some. We do, however, request a minimum of 2-courses per person. Unfortunately, no sharing. Do sit back, relax and enjoy your evening with us. Our food is freshly prepared, made with love and passion.

We add a discretionary 12.5% gratuity to dinner bills. Kindly let us know if you feel this is undeserved..