



Starters

Garam Masala dusted Quail Breast nestled between crispy pastry leaves, scallion puree, mushroom and herb ragout
-R60-

Warm Tartlet of Cropwell Bishop Stilton, apple crisps, roasted baby beetroot and Serrano Ham salad with a champagne and walnut dressing
-R75-

Seared Norwegian Salmon, creamed parsnip and potato with sauce yakitori
-R72-

Salad of langoustine, pearl barley tabbelouh, pork belly lardons, sautéed potato and Mache, sesame chilli vinaigrette
-R145-

Tempura Prawn tails, salsa of mango, avocado, roasted pumpkin seeds, coriander and tomato
-R70-

Cappuccino of potato soup with smoked haddock, whiskey syrup and oyster beignets on sauce gribiche
-R45-

Mains

Roasted Spring Chicken, white onion risotto, fricassee of wild mushrooms, Tempura onion rings and onion pan jus
-R125-

Thrice cooked Duck breast, sweetcorn crepe, parsnip puree and teriyaki flavoured duck pan juice
-R145-

Broiled Kingklip with roasted onion, celeriac and potato puree, garlic snails, vongole and confit duck gizzards
-R145-

Loin of Springbok, Eggplant capponatta, poached pear, fondant potato, Cape Malay Calabazza and a pinotage and juniper berry jus
-R155-

Fillet of beef pocketed with foie Gras, wrapped in prosciutto, potato galette, pureed spinach, truffle scented beef reduction
-R160-

Noisettes of Karoo Lamb, homemade Italian bioldo, and a minted pea Sheppard's pie
-R140-

Grilled Lobster tails, oxtail tortellini, roasted bubble and squeak, baby onions, oxtail braising sauce, crustacean oil
-R390-

Fresh homemade herb tagliatelli with forrest mushrooms and a truffle scented cream sauce
-R80-

*Please note that due to South African tobacco laws our dining room is non-smoking.
Service charge is not included, 10% will be added to tables of 8 or more
Please refrain from using cell phones in the restaurant*