
dinner

Winter Dinner Menu

STARTERS

Miso Soup [VE] 105

Miso Broth, Baby Bok Choy, Tomatoes, Pickled Shiitake Mushrooms & Tofu Dumplings

Spiced Chicken Tacos [DF] 115

Cumin & Cocoa Spiced Chicken, Chocolate & Chili Mole, Cream Cheese, Aji Verde Mayo, Avocado & Corn Pico de Gallo

Wagyu Beef Tataki [GF] 145

with Black Garlic Aioli, Pickled Baby Radish, Crispy Nori coated Beef Crackling with Chestnut Mushrooms & Japanese Mayo

Grilled Octopus [GF] 145

with Chimichurri Purée, Potato Fondant, Confit Tomato, Pickled Onions & Miso Den

Baked & Brûléed Camembert 105

with Poached Pear, Pickled Red Onion, Candied Pecans, Prosciutto & Grilled Ciabatta

Steamed Mussels 115

White Wine Steamed Mussels with Prosciutto Cream & Grilled Sourdough

Chicken Tortellini 95

with Carrot Purée, Chicken & Thyme Croquettes with Crispy Chicken Skin & Parsley Veloute

MAINS

Roasted Aubergine [VE][GF] 155

Whole Roasted Aubergine, Pickled Aubergine, Aubergine Crisps, Black Bean & Black Garlic Puree, Mexican Dirty Rice, Avocado & Salsa Verde

Slow Braised Pork Belly [GF] 215

with Sweet Potato Purée, Sweet Potato Fondant, Charred Baby Onions, Honey Glazed Carrots with Pork Crackling & Thyme Jus

Seared Venison [GF] [N] 210

Wildebeest, Parsnip Fondant, Parsnip Purée, Seasonal Baby Vegetables with Dukkah & Rosemary Jus

Smoked Lamb Neck Curry 195

Slow braised Lamb Neck cooked in a Tomato & Cream based Curry Sauce, Tumeric Basmati Rice, Curry Leaf Dressing & Crispy Onions

Add Garlic/Butter Naan R15
Add Roti R10

Seared Catch of the Day 225

Seared Catch with Parisian Gnocchi, Asparagus, Romanesco, Parmesan & Leek Foam with Crispy Leeks

Cured & Smoked Duck Breast[GF] 225

Confit Leg, Miso Duck Liver Parfait, Smoked Cauliflower, Potato Dauphinoise, Blackberries, Sage & Vanilla Jus

Sirloin & Gnocchi 225

200g Beef Sirloin, Carrot & Honey Puree, Parisienne Gnocchi, Mushrooms, Peas & Jus

dinner

Casual Affair Evening Menu

BOWLS

Paella [GF] [DF] **185**

Seafood Paella with Mussels, Prawns & Linefish, Bomba Rice, Bell Pepper Sofrito and Chorizo Foam

Bacon Mac & Cheese **100**

Cavatappi Pasta, Caramelised Onion & Crispy Bacon with Smoked Stanford Cheese Sauce

Tuna Poke [GF] [DF] **175**

Fresh Yellowfin Tuna, Edamame Beans, Avocado, Wakame Salad, Pickled Ginger & Sushi Rice with Wasabi Mayo & Pickled Baby Veg

Salmon Poke Bowl [DF] **198**

Norwegian Salmon, Poke Dressing, Avocado, Lacto Fermented Vegetables, House Pickled Ginger, Japanese Mayo, Crispy Onion with Soy & Sesame Fried Rice

BISTRO FARE

Pulled Pork Burger **165**

Pulled Pork tossed in Carolina style Mustard & Vinegar BBQ Sauce, Slaw, Smoked Mayo, Cos Lettuce, Tomato & Pickled Cucumber

Bacon & Cheese Burger **158**

200g Beef, Smoky Bacon, Matured Cheddar, House Mayo, Baby Cos Lettuce, Tomato & Red Onion Marmalade

Chicken & Avocado Burger **155**

Grilled Chicken, Matured Cheddar, Avocado, House Mayo, Baby Cos Lettuce, Tomato & Red Onion

Bacon & Brie Burger **165**

200g Beef Patty, Smokey Bacon, Brie, Blackberries, House Mayo with Lettuce & Tomato

Steak & Chips **215**

200g Sirloin with Hand Cut Chips & Mushroom Sauce

Optional Extras:

Hand Cut Chips - R 30

Skinny Fries - R 30

Sweet Potato Crisps - R 20

Side Salad - R 45

Bacon - R 30

Avo - R 25

Egg - R 10