



SOUPS

Butternut soup	110
coconut crème caramelized pumpkin seeds charcoal meringue (V)	
Coal Fired Tomato Soup	115
Smoked paprika & halloumi croutons (V)	

SALADS

Flamed Chicken Salad	185
Egg bacon parmesan dressing gem lettuce garlic crouton anchovy (P)	
Organic Farm Tomato	165
Local Bocconcini olive oil roast stone fruit Aged Balsamic olive oven bread (V) (GF)	
Plant Base Vegan Salad	140
Avocado grapefruit quinoa celery pomegranate seeds pumpkin seeds (DF) (V)	
Artichoke Salad	150
Beetroot hummus Parmigiano Reggiano zucchini Kalamata olive (V)	
Crispy fried Prawns	240
wasabi soya reduction pickled rice salad coconut aioli	

FOOD KEYS

(GF) Gluten Free, (V) Vegetarian
(VG) Vegan, (P) Pork, (H) Hot, (N) Nuts
(DF) Dairy Free (D) Dairy

STARTERS

Tandoor spiced Calamari	150
Mint and yoghurt emulsion sriracha mayo pineapple & coconut salad (D) (H) (N)	
6 Knysna Oysters	204
Lime & chilli	
Grilled Octopus	195
Seaweed taco compressed watermelon kimchee chia seeds red onion coriander & avocado mayo (H)	
Seared Ahi Tuna	175
Avocado quail egg potato & black garlic aioli kenyan bean salad (H)	
Kudu Tostadas	195
Avocado pico de gallo white bean crème fraiche garlic chips (D)	

BURGERS

Wagyu Beef Burger	215
Mature white cheddar cheese tomato pickles aioli	
Braaied Chicken Burger	260
Braaied chicken breast pepperdew aioli emmental pickled red onion	

SIGNATURE DISHES

INCLUDING A SIDE AND A SAUCE OF YOUR CHOICE

28 Day ribeye tomahawk 700g	450
Rib eye 400g	395
Fillet 250g	325
Karoo lamb chops 300g	345
Cut of the day 300g	250
16 Hour pork belly 300g	260

MAINS

Hubbard Squash Pumpkin	185
Blue gum honey butter quinoa beluga lentils edamame bean pumpkin creme ginger nut brittle kale (V) (VG)	
Ostrich Fillet	325
"Teppanyaki style" garlic & ginger spring onion glass noodles coriander (DF)	
Fired Brown Mushroom	165
Spinach barley risotto kale parmesan garlic & parsley jus "Pomme frits" (V)	
Norwegian Salmon	345
Smoked mussel gnocchi peas puree squid ink aioli pickled lemon (GF) (DF)	
Roast Chicken Breast	265
Baked leeks Wild mushrooms tomato & olive tapenade roast shallot	

PASTA & RISOTTO

Braised Kudu Penne	165
White cheddar and sage lemon garlic crisp fired sour dough bread	
Zucchini Risotto	180
Bocconcini tomato kalamata olives pine nuts confit lemon (V)	
Spaghetti Carbonara	195
Pancetta parmesan parsley	

SIDES & SAUCES

Hand cut fries	48
Pomme puree	
Basmati Rice	
Seasonal vegetables	
Lemon butter sauce	
Mushroom sauce	
Red wine Sauce	
Pepper sauce	