

WINTER

Sweet potato soup topped with crispy apple & Van der hum swirl
R65

House salad tossed in lemon mustard vinaigrette
R85

Lentil mousakka rolls with lime & mint labeneh
R80

Mussel bowl – Mariniere style
R95

Duck springroll on hoisen ex-oh dressing
R85

Spiced chicken liver roti with beetroot chutney
R75

Slow cooked lamb shank on creamy samp, sumac confit carrot and port sauce
R285

Pork belly with potato cauliflower gratin and blue berry jus
R185

Crispy fennel & oat crumbed hake, roasted lime purée & rustic potato wafers
R165

Beef shin Osso Bucco style on smoked red pepper barley risotto topped with gremolata and grated
parmesan cheese
R175

Vegetable coconut milk & tamarind curry on lemongrass basmati rice and sambals
R170

DESSERT

Malva pudding & crème anglaise
R65

Chocolate tart & black cherry compote
R75

Milk tart pot with a brulee topping served with vanilla ice-cream
R65

***Please note,** a standard 10% gratuity will be added to tables of 8+ guests
Please inform us of any dietary requirements, **Thank you***

