

RAW/COLD

rabbit terrine with bourbon pickled vegetables & grilled sourdough 85

recommended with adelsberg sauvignon blanc

oysters with caviar, pickled cucumber, sai sai & kimchi (six) 80

recommended with kaapse vonkel

beef tataki with assam prawns, garlic chips, crispy onions & seaweed mayo 75

recommended with kaapse vonkel brut rosé

COOKED

risotto of mussels with preserved lemon gremolata & chardonnay sauce 75

recommended with chardonnay

cauliflower & black truffle soup with gratinated mushrooms & healy's mature cheddar 60

recommended with chenin avec chène/chardonnay

steve's roots and bulbs with confit tomatoes, pine nuts and thyme infused buttermilk 60

recommended with chenin avec chène

SOIL

hand cut fried potatoes & aioli 25

roasted beetroot with an orange & yogurt dressing 25

fine beans with almonds & butter 25

oriental rice with shiitake & sesame 25

SEA/LAND

lasagna of braised lamb with taleggio béchamel, dried fruit chutney & hazelnuts 155

recommended with cabernet sauvignon labyrinth/tiara

line fish with asian ratatouille, shiitake arancini, & lemon beurre blanc 150

recommended with chenin blanc

beef sirloin with mexican style black beans, sweet onion-tomato relish, avocado, grilled sweet corn & burnt butter 145

recommended with darling slow brew/devil's peak silvertree saison/mr borio shiraz

parmesan crusted confit leg of chicken with braised carrot, mushrooms, onions, new potatoes & gravy 130

recommended with chardonnay/mr borio's shiraz

CUVÉE SIGNATURES

slow cooked springbok pie with its sauce, hydrated peaches & roasted parsnips 120

recommended with tiara/redhill pinotage

seared tuna with mushroom, pancetta, avocado & a cracked black pepper dressing 90

recommended with frans malan/sunbird sauvignon blanc

SWEET

textures of hazelnut: hazelnut praline cake, hazelnut ice-cream, nutella cheesecake & rochers 70

recommended with vin de liza

warm chocolate satandagi with orange-carrot panna cotta & ginger miso ice cream 65

recommended with vin de liza

tonka bean crème caramel with cape gooseberries & meringue 60

recommended with straw wine

pear and frangelico tart with jenny's clotted cream and vanilla anglaise 55

recommended with straw wine.

CHEESE

selection of local cheeses with crisps & antoinette's preserves 75

baked camembert with poached quince & spiced nougatine 65

cuvée