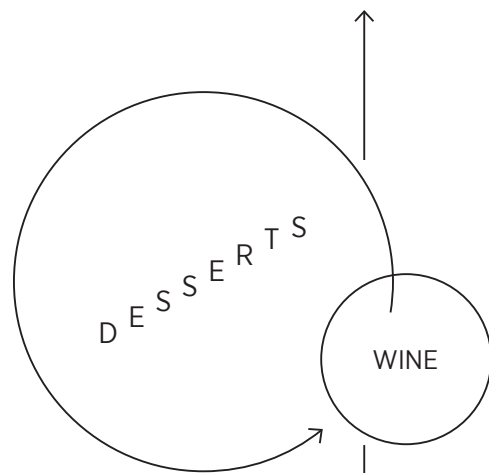




HONEY & SESAME

fine pastry & halva nest topped with honey cheesecake, blackberry gel, honey & sesame ice cream and a sesame brittle

SAFFRON POACHED APRICOT GLUTEN FREE

vanilla diplomat crème topped with vanilla & saffron poached apricot, pistachio praline and pistachio crumb

DIRTY CHAI & CHOCOLATE

spiced chai parfait on a crystallised chocolate crumb, topped with milk chocolate & espresso ganache, dried chocolate mousse shard and dirty chai ice cream

CHOCOLATE FONDANT

rich dark chocolate fondant on ruby namelaka with raspberry jelly, raspberry sorbet, almond brittle and almond crumb

ICE CREAMS AND SORBETS

enquire with your server regarding our daily selection of dairy and vegan ice creams

GROOTBOS FYNBOS HONEY ICE CREAM

decadent ice cream made with unique fynbos honey sourced exclusively from sustainable beekeeping on our reserve

SELECTION OF LOCAL CHEESE

locally produced from neighbouring Klein River farm & other local delights, served with our homemade chutney

*Joostenberg
Noble Late Harvest
2022*

*Paul Cluver
Noble Late Harvest
Riesling
2021*

*House-Made
Coffee & Brandy
Liqueur*

*Boplaas Cape Vintage
Reserve 2019*

*Boplaas Hanepoot
2024*

*Beaumont
'Goutte d'Or' NLH
2012*

*Boplaas
Colheita Tawny Port
2007*

STARTERS

FRESHLY SHUCKED OYSTERS

PESCATARIAN | GLUTEN FREE

classic mignonette dressing

TOMATO TARTARE & CONSOMMÉ VEGAN | GLUTEN FREE

diced plum tomato, capers, dijon mustard, sundried tomato and parsley with semi-dried heirloom tomatoes in tomato consommé

WEST COAST BOUILLABAISSE

PESCATARIAN | GLUTEN FREE

linefish, mussels, dune spinach and sea pumpkin

HONEY, BEETROOT & GOAT'S CHEESE VEGETARIAN | GLUTEN FREE

whipped goat's cheese, honey-and-salt-roasted-beetroot-puree, pickled baby beets and fine micro salad

MUSHROOM TATAKI

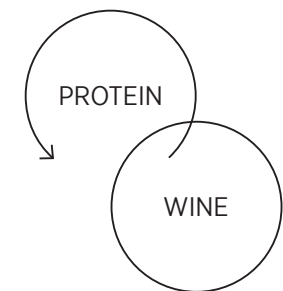
VEGETARIAN | GLUTEN FREE

seared and marinated, served with sesame mayo, popped black rice, spring onion, kimchi and coral tuile

SOUP OF THE DAY

enquire with your waiter regarding our soup of the day prepared with locally sourced ingredients

3-course pairing
with world-class SA
wines for R590



*pair with
seared abalone or
B-Bos cured trout*

*pair with
seared beef*

*Grootbos MCC
2017*

*Koueberg Wines
'Bliksembos'
Sauvignon Blanc
2025*

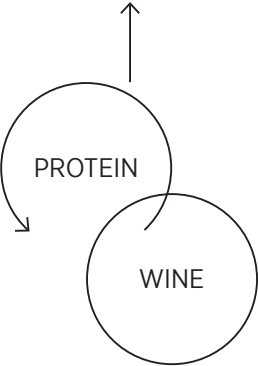
*Koueberg Wines
Bliksembos
Sauvignon Blanc
2025*

*Grootbos 'Reserve'
Sauvignon Blanc
2025*

*Creation 'Estate'
Pinot Noir
2024*

*enquire with your
wine steward
regarding
this evening's
sommelier's
selection*

MAINS



AGLIO e OLIO VEGAN OR VEGETARIAN

GLUTEN FREE OPTION AVAILABLE

linguine with parmesan or vegan cheese, chili, garlic, parsley & olive oil

grilled linefish or
grilled prawns

Iona ‘Monopole’
Chardonnay
2023

CAPE MALAY CURRY

VEGAN OR VEGETARIAN

fragrant, complex South African dish that blends sweet, savoury and spicy notes served with tzatziki, roti and tomato salsa

linefish or chicken

Cederberg
Bukettraube
2024

GNOCCHI VEGAN OR VEGETARIAN

braised portobellini mushroom, marinated capsicum with warm spinach salad, parmesan or vegan cheese with a lemon & mint dressing

grilled fillet or sirloin

Salt Rock ‘El Nino’
Cinsault 2023

ASSIETTE OF CARROT VEGATARIAN

hummus, carrot fritter, salt roasted purée and chutney

braised pork belly

Sijnn White 2022

RISOTTO MILANESE VEGETARIAN

creamy parmesan & saffron risotto

prawns or braised
beef shin

Newton Johnson
Family Vineyards
Albariño 2024 or
Iona Nebbiolo D’Elgin
2020



GRILLED LINEFISH

char-grilled catch of the day with charred coastal greens from our farm on a prawn bisque

enquire with your
waiter about the
catch of the day

enquire with your
wine steward
regarding this
evening’s sommelier’s
selection

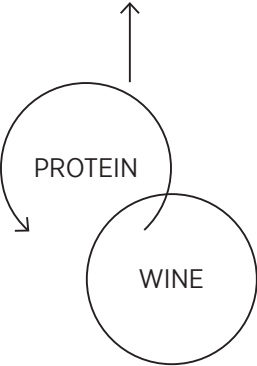
OFF THE GRILL

served with crispy new potatoes, seasonal veggies from our farm and a rich meat jus

choice of any cut
of meat from the
butchers block

enquire with your
wine steward
regarding this
evening’s sommelier’s
selection

TRADITIONAL
SOUTH AFRICAN
DISHES



VENISON PIE

slow-braised venison wrapped in kataifi pastry with pommes purée, seasonal farm vegetables, slaphakskeentjies and a rich venison jus

Trizanne
Elim Syrah
2022

BOBOTIE

Cape Malay spiced beef mince baked with an egg custard, homemade apricot chutney, fragrant basmati yellow rice with raisins & lentils, banana & coconut sambal and tomato & cucumber salsa

Knorhoek
Chenin Blanc
2023

TSHISA NYAMA

Literally meaning “burnt meat” in Xhosa, the term used in townships to describe where people make and serve their braai

served with boerewors, baked beans chakalaka, umfino croquette (spinach, cabbage, maize meal) & a tomato relish jus

choice of any cut
of meat from the
butchers block

enquire with your wine
steward regarding this
evening’s sommelier’s
selection



BUTCHERS BLOCK

LEMON & WILD SAGE
MARINATED FREE RANGE
CHICKEN

OVERBERG LAMB CUTLET

BONSMARA SIRLOIN

BONSMARA FILLET