

*Enjoy a light lunch or
discover a variety of flavours
by selecting a few dishes for
a shared tasting experience.*

Small plates

HARISSA-ROASTED CAULIFLOWER (V) / GLUTEN FREE

toasted dukkah, whipped labneh,
fragrant olive oil

ASIAN SLAW (V)

marinated tofu, edamame beans,
pickled ginger, Japanese mayo

PICKLED FARM ROOT VEGETABLES (V) / 100% VEGAN

baba ghanoush and sunflower
seed & herb crumb

WILD MUSHROOM & BLACK TRUFFLE ARANCINI (V)

herb pistou, aged parmesan
shavings

FRESHLY SHUCKED OYSTERS

lemon pearls, cracked black
pepper, sea salt

PAN-SEARED CATCH OF THE DAY / GLUTEN FREE

dune spinach and garden herb
salad, citrus beurre blanc

CRISPY PATAGONIAN SQUID

chilli aioli, charred lime

GRILLED LAMB KOFTA / GLUTEN FREE

radish pickle, cool tzatziki,
smoked paprika oil

CHARGRILLED BONSMARA SIRLOIN

crispy onion rings, pink
peppercorn sauce

HAND-CUT FRIES or SWEET POTATO FRIES (V)

roasted garlic aioli

Salads

HOT-SMOKED PEPPERED RAINBOW TROUT

tomato and harissa crème fraîche
soft-boiled farm egg, pickled
cucumber and radish, crispy kataifi

HARVEST GARDEN SALAD (V)

seasonal vegetables, avo mousse,
leaves and grains with honey
mustard dressing

GARDEN CHOPPED SALAD

(V) / 100% VEGAN / GLUTEN FREE

cucumber, vine-ripened plum
tomatoes, red onion, fragrant herb
vinaigrette

Hearty

BEEF & CHEESEBURGER

cheddar, caramelised red onion,
pickled gherkins, crispy onions,
hand-cut fries with aioli

VEGETARIAN PASTA OF THE DAY (V)

can be served with a pan-fried line
fish or free-range chicken breast

SOUP OF THE DAY

with freshly baked bread

CHEF'S SPECIAL OF THE DAY

Desserts

CHOCOLATE AFFAIR / GLUTEN FREE

decadent chocolate brownie, dark
chocolate parfait, salted white
chocolate sorbet

TROPICAL BANANA / GLUTEN FREE

banana & coconut frangipane,
mousse, ginger & lime gel

BERRY SUNDAE

mixed berry compote with vanilla
ice cream & chantilly crème

GROOTBOS FYNBOS HONEY ICE CREAM

SELECTION OF ICE CREAMS

ASK YOUR
SERVER TO
TRY THE CHEF'S
CHILI SAUCE

(V) / VEGETARIAN & 100% VEGAN OPTIONS ARE INDICATED ALONGSIDE OUR DISHES