

Starters

PICKLED VEGETABLE SALAD (V) 100% VEGAN

olive soil, pickled mustard seeds,
gremolata & feta emulsion

TOMATO & TARRAGON SOUP (V) 100% VEGAN

crispy sundried tomato focaccia

MUSHROOM OR BEEF TATAKI

kimchi & fermented black garlic aioli

CRISPY CALAMARI

fine citrus marinated fennel & octopus
salad, fermented lemon & squid-ink aioli

FRESHLY SHUCKED OYSTERS

served with passion fruit,
red onion vinaigrette

Side Dishes

GRUYERE & WILD GARLIC CRISPY NEW POTATOES (V)

STEAMED BROCCOLI WITH TOASTED FLAKED ALMONDS (V) 100% VEGAN

WILD ROCKET, RED ONION & TOMATO SALAD WITH BALSAMIC GLAZE (V) 100% VEGAN

PEPPERCORN SAUCE (V)

Main Course

BLACK RICE VEGETABLE STIR-FRY (V) 100% VEGAN

yellow coconut cream, sesame tofu,
rice crisp

BASIL & RICOTTA ANGALOTTI (V)

napolitana, gruyere custard & semi dried
marinated tomato

SUSTAINABLE FISH OF THE DAY

crispy gnocchi, mussel & dune spinach velouté

GRILLED CHICKEN SUPREME

served with any side dish option

GRILLED BEEF FILLET

assiette of mushrooms & wild rosemary jus

ROLLED & CURED PORK BELLY

cashew nut & cauliflower purée, chimichurri,
wok fried greens

BRAISED SPRINGBOK SHANK

salt roasted vegetables, butternut purée
& wild sage jus

Dessert

BLUEBERRY & GIN PARFAIT

infused blueberries & white chocolate

SALTED CARAMEL CHOCOLATE TORT

hazelnut praline chocolate mousse
& vanilla ice cream

CHOCOLATE FONDANT

whipped ganache, orange crème & vanilla ice cream

GROOTBOS FYNBOS HONEY ICE-CREAM

*single blossom honey ice-cream from the
Erica Irregularus fynbos which grows almost
exclusively at Grootbos*



ROSE GERANIUM & TONKA BEAN PANNA COTTA

raspberry macaroon & raspberry sorbet

SELECTION OF CHEESES

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