

## *Starters*

**ROAST TOMATO & BUTTERNUT SOUP** (V) / 100% VEGAN

with toasted pumpkin seed pesto

**TOMATO, GOAT'S CHEESE & AUBERGINE** (V)

basil pesto marinated tomato, goat's cheese  
with poached quail egg

**SEARED BEEF** or **MUSHROOM TATAKI**

kimchi & ponzu aioli

**CURED RAINBOW TROUT**

pea & nasturtium purée with  
whipped egg yolk

**WILD GARLIC CAVATELLI** (V) / 100% VEGAN

baby heirloom carrots with  
carrot & coconut velouté

**FRESHLY SHUCKED OYSTERS**

cucumber ceviche

## *Side Dishes*

**GRUYERE & WILD GARLIC  
CRISPY NEW POTATOES**

**STEAMED BROCCOLI  
WITH SESAME**

**WILD ROCKET, RED ONION  
& TOMATO SALAD WITH  
BALSAMIC GLAZE**

(V) / 100% VEGAN

VEGETARIAN & 100% VEGAN  
OPTIONS ARE INDICATED  
ALONGSIDE OUR DISHES

## Main Course

### ROAST BUTTERNUT BLACK RICE RISOTTO ④

smoked Stanford cheese & toasted pumpkin seeds

### GOURMET MUSHROOM DUMPLING ④

kombu dashi with rice wine micro salad

### SUSTAINABLE FISH OF THE DAY

chilli, ginger, coconut & mussel chowder

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SUSTAINABLE FISH OF THE DAY

– OR –

FREE RANGE CHICKEN SUPREME

– OR –

GRILLED BEEF FILLET

*served with any side dish option*

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### FREE RANGE CHICKEN SUPREME

or **ROAST CAULIFLOWER** ④

assiette of corn with wild sage jus

### CURED & ROLLED PORK BELLY

duo of beetroot & apple with  
confetti bush honey jus

### MASALA GRILLED LAMB LOIN

curry dahl with cumin pickled carrots

### GRILLED BEEF FILLET

boulangère, broccoli chimichurri couscous  
with honey & tomato compote & jus

## Dessert

### CHOCOLATE FONDANT

berry compote, hazelnut ganache  
& vanilla ice cream

### SPICED CHOCOLATE

cinnamon & white chocolate mousse,  
dehydrated chocolate & milk chocolate aero

### LEMONGRASS PANNA COTTA

pistachio cake with passionfruit  
& coconut ice cream

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GROOTBOS FYNBOS HONEY ICE-CREAM

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

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### A MOMENT IN THYME

thyme poached pear, confetti bush  
& thyme crème anglaise

### SELECTION OF CHEESES

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