

# Opening Week Menu

Ashed Ciabatta with Aioli and Salsa Verde R25  
Seed Crisps with Aubergine and Lemon chutney R30

## Starters

Saldanha Bay Mussels  
Old School Papilotte with coconut milk, aromatics, coriander and lime R85  
Harissa spiced, pancetta and tomato R90

Saldanha Bay Medium Oysters (each)  
Naturel with lemon R16  
Beer Battered with Aioli R18  
Slightly Spicy Dressing with Cucumber R18

Duck Liver Parfait, Pickled Blueberries, prune and toasted brioche R80

Twice Baked Kleinrivier Gruberg Souffle, grain mustard and Kaapzicht 15 years brandy R95

Roasted Bone Marrow, toasted Schoon sourdough and gremolata R80

## Mains

Curley Kale Caesar w, pancetta, parmesan and dukkha R135

Whole roasted carrots with yogurt dressing, salsa verde, hazelnuts and Rocket R125

Roasted East Coast Hake, curried chickpea crust, cauliflower mousse, prawn butter and sage R165

Chalmar Sirloin (250g), soft herb crust, mushroom duxelles, caramelized onion and soy butter R195

Gratinated Potato gnocchi, roasted baby beets, sauce Mornay, beetroot crudites and nasturtium R145

Hand Cut Fries R35

## Dessert

Valrhona Equatoriale Chocolate Hot Pot with Hazelnut Praline Ice Cream and Vanilla Chantilly R75

Pain Perdu with Rum and Raisin Caramel and Vanilla Bean Ice Cream R75

A selection of South African cheese from the trolley R90

