

**Bread course for the Table**

Garlic and rosemary ciabatta, seed crisps, aioli and white bean hummus R15per guest

Saldanha Bay medium oysters (each)

Naturel with lemon R16

Beer battered with aioli R18

Slightly spicy dressing with cucumber R18

Prawn and sesame toast with chili aioli R35

**Starters**

Saldanha bay mussels

Old school papilotte with coconut milk, aromatics, coriander and lime R85

Grilled with garlic and parsley crust and cucumber salad R90

Cradock Springbok rump Tartare, confit sweet potato, apple and crumbed egg yolk R95

Stuffed Zucchini Flower, soft polenta with goat's cheese chevre and olive dressing R85

Pork Belly dumpling with parsnip puree and spicy greens R95

Beetroot cured Norwegian Salmon, roasted baby beets, horseradish chantilly R105

**Mains**

East coast Hake with sundried tomato crust, prawn bisque and tender stem broccoli R175

Chalmar Sirloin (250g) with Bearnaise sauce caramelized onion and crispy sage R200

Lemon and thyme risotto, caramelized onion, parmesan, thyme and walnut crumble R155

**Sides**

Hand cut fries R35

Butter lettuce, pickled onions, pumpkin seeds R35

**Dessert**

Vanilla Panna cotta, strawberry compote, macerated strawberries and coconut sorbet R85

Valrhona Equatoriale Chocolate mousse, passionfruit, caramel and feuillentine biscuit R95

Poached Blue Jay Apricots with Boland Huguenot and dukkah R95