



## DINNER MENU

### FROM THE EARTH

Fresh plum tomato, bocconcini mozzarella, kalamata olives, basil pesto, wild rocket salad	R75
Truffle mushroom, pea and parmesan risotto, toasted seeds, micro shoots	R85
Patatas bravas, smoked Spanish paprika, whole grain mustard mayonnaise	R55
Deep fried corn on the cob, miso mayonnaise	R55

### FROM THE AIR

Spicy chicken wings, coleslaw, tomato salsa	R85
Confit duck leg spring roll, pickled ginger, baby carrot & broccolini salad, soya lemon dressing	R115
Ostrich tartare, grilled gherkin, pickled quail egg, miso mayonnaise, truffle popcorn	R95

### FROM THE SEA

West coast Oyster, spring onion, yuzu pearls, lemon dressing (4 per serving)	R135
Malay style fish cakes, pumpkin seeds, piccalilli	R85
Pan fried sea bass, fennel, grilled plum and quinoa salad, preserved lemon, horseradish mayonnaise	R140

### FROM THE FIELD

Pulled braised lamb neck, napoletana sauce, spiced couscous, dukkha peanuts, baba ghanoush	R125
Beef fillet medallion, pickled porcini puree, bacon and mushroom, lyonnaise potato, pepper sauce	R130
Crisp pork belly rasher, caper crushed potato, roast garlic creamed leek	R105

### FROM THE HEAVENS

Dark chocolate torte, vanilla ice cream, strawberry salsa	R95
Meringue nest, whipped Chantilly cream, estate plum compote, granadilla, fresh mint	R75
Brandy crème brulee, roast apple, chocolate shortbread	R85

### THE UDDER COURSE

Goats cheese nougat, carrot marmalade, roasted fig, fig mostarda, sesame brittle	R105
Amarula cheesecake pots, Chantilly cream, fresh raspberries	R95
Fried camembert, fig preserve, red onion and walnut dressing	R115



## BEVERAGE MENU

### METHOD CAP CLASSIQUE

<b>Anthonij Rupert L'Ormarins Brut</b>	R65 / R325
53% chardonnay, 47% pinot noir, crisp citrus & apple notes	
<b>Anthonij Rupert L'Ormarins Brut Rose</b>	R65 / R325
76% pinot noir, 24% chardonnay, berry notes, grapefruit & lime zest	
<b>Morena Brut NV</b>	R395
60% chardonnay, 40% pinot noir, crisp citrus flavours	
<b>Morena Brut Rose BV</b>	R395
60% chardonnay, 40% pinot noir, dry citrus flavours	
<b>Le Lude Brut NV</b>	R630
54% chardonnay, 46% pinot noir	
<b>Le Lude Brut Rose NV</b>	R630
35% chardonnay, 65% pinot noir	

### WHITE WINE

<b>Protea Sauvignon Blanc</b>	R65 / R175
rounded, bright & lively acidity balances the stone fruit tropicality	
<b>Springfield Life From Stone Sauvignon Blanc</b>	R300
flinty, mineral character, true to the rocky soil in which it's grown	
<b>Stony Brook Sauvignon Blanc</b>	R250
bright tropical fruit, spice, lemon zest, dry finish	
<b>Baccarat Chenin Blanc</b>	R200
fresh tropical fruit, crisp balanced integrated acidity	
<b>Rainbows End Chenin Blanc</b>	R210
crisp fresh, subtle acidity, white pear & yellow apples	
<b>Raats Original Chenin</b>	R325
yellow apple, kiwi fruit, pineapple, lime with mineral finish	
<b>Journeys End Haystack Chardonnay</b>	R200
citrus peel & melon enriched, oak and fruit perfectly matched	
<b>La Bri Chardonnay</b>	R355
clean & precise, quince & creamy lime	
<b>La Petite Dauphine Viognier</b>	R65 / R175
full-bodied, tangerine & honeysuckle, dry, rich & creamy	
<b>Anthonij Rupert Protea Rose</b>	R65 / R180
light, fresh acidity, abundance of ripe, red berry fruit	
<b>Lynx Blanc de Noir</b>	R210
100% merlot grapes, fresh, well-balanced, dry, peach blossoms	