

MENU

2 Course (starter & main) R320; Veg R235
3 course (starter, main & dessert) R425; Veg R330

Woodfired sourdough
add Anwilka olives R20
add Smoked snoek paté R60

STARTERS

Vegetarian Niçoise salad

Charcuterie, mustard & pickles

Grilled prawns with lemongrass, chili & garlic

West Coast black mussels with white wine & garlic sauce

MAINS

Tomato & Chevre Frais tart with salsa verde

Fish of the day

Harissa lamb rump sosatie, salsa, roasted garlic yoghurt & flat bread

DESSERTS

Vanilla panna cotta, sweet dukkha, Klein Constantia honey & rose syrup

Local cheese platter
(R40 supplement)

Kindly note that a discretionary 12% service charge is added onto tables of 6 or more