

# MENU

2 Course (starter & main) R300; Veg R220  
3 course (starter, main & dessert) R400; Veg R310

Woodfired sourdough  
*add Anwilka olives R20*  
*add Snoek pate & radishes R50*

## STARTERS

Coal baked beetroot & Chevre Frais

Home cooked pastrami, mustard & pickles

Grilled calamari salad with lemon & smoked chilli dressing

West coast black mussels & Cape Malay curry sauce

## MAINS

Gnudi, sautéed Porcini mushrooms & Parmesan

Fish of the day

Pan seared duck breast, caramelised onion puree & green salad

## 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