

MENU

Woodfired sourdough & Anwilka olives
R45

STARTERS

Coal baked beetroot & Chevre Frais salad
R85

Country pork terrine
R105

Trout mi-cuit with crispy capers & dill sauce
R115

MAINS

Smoked tomato parpadelle with basil and local aged parmesan
R125

Linefish with greens & lemon mayonnaise
R175

Duck confit, prune & olive relish with green sauce
R205

DESSERTS

Chocolate Almond torte with lime cream and berries
R80

Local cheese platter
R135

Kindly note that a discretionary 12% gratuity is added to the bill