

2 Course - R450 (R395 Vegetarian)

3 Course - R550 (R495 Vegetarian)

Wine pairing per dish - R60 per 100ml

Vin de Constance - R250 per 50ml

STARTER

PAN FRIED PRAWNS

Harissa and Coconut cream

Metis Sauvignon Blanc 2019

BEER BATTER FISH GOUJONS

Caper remoulade, rocket & pistachio salad

Blanc de Blanc Cap Classique 2020

SPRINGBOK CARPACCIO

Shaved Parmesan, aioli, micro greens & fried capers

Estate Red 2021

BISTRO TOMATO SALAD

Fior de latte, shallots, rocket pesto, aged vinegar, toasted walnuts

Chardonnay 2023

MAIN

GRILLED HARISSA CABBAGE FLORET

Chimichurri lentils, onion puree & maple mustard tahini

Riesling 2021

KAROO LAMB RUMP

Courgettes, garden peas, origanum gremolata, Belnori goats cheese

Anwilka 2019

FISH OF THE DAY

Marinated fine beans, heritage tomatoes, anchovies & capers

Perdeblokke Sauvignon Blanc 2022

SOUS-VIDE CHARLMAR BEEF PICANHA (FILLET R60 SUPPLEMENT)

Celeriac puree, tender stem broccoli, sugar snaps, kataifi & salsa verde

Anwilka Red Blend 2018

DESSERT

DESSERT OF THE DAY

Please ask you server

Blanc de Blanc Cap Classique 2020

CHEESE PLATE (R50 SUPPLEMENT)

A selection of artisanal local cheeses, roast nuts, crackers & preserves

Vin De Constance 2020

Kindly note a discretionary 12% service has been added to your bill