

LEISURELY LUNCH MENU

TO START

Gardener's harvest salad – selection of crisp and crunchy homegrown salad	R 90
Pork bitterballen – sauerkraut, preserved lemon salad, wholegrain mustard	R 135
Steak tartar - caper infused beef fillet, parsley & mustard emulsion, buttered sourdough toast	R 140
Smoked Franschhoek trout sashimi – pickled ginger, cucumber, dill, ponzu, lumpfish caviar	R 145

SOMETHING LIGHT

Moroccan pickled aubergine – minted labneh, deep fried basil, dukkha, almonds, micro herbs	R 170
Summer Chicken salad – smoked chicken, cos lettuce, dried cranberries, walnuts, miso aioli, parmesan, broccoli	R 180
Marinated Patagonian calamari - sweet pepper couscous salad, crème fraiche, charred lemon	R 205

AS YOUR MAIN

Tempura exotic mushroom - marinated tofu, sushi rice, sesame, soya glaze, kimchi, kewpie mayonnaise	R 205
Potato gnocchi – sorrel pesto, asparagus, almonds, parmesan	R 210
Nguni Beef Burger - rocket, bacon, brie, sweet mustard, cranberry compote, spiced onion rings, rustic chips	R 220
Lemon, ginger & garlic stuffed chicken thighs – oyster & peanut dressed soba noodles, chilli oil, spring onion, farm vegetables, citrus emulsion	R 260
Franschhoek Trout Nicoise – baby potato, cherry tomatoes, greens, calamata olive, soft egg, horseradish cream	R 270
Fillet of Beef - café de Paris sauce, potato wedges, spinach	R 310
Lamb T-bone – rosemary potato rösti, courgette & cherry tomato, minted yoghurt, lamb jus	R 330
Catch of the day – sustainable linefish, young vegetables, white wine cream, herb butter	R 330

FOR DESSERT

Homemade ice cream selection	R 65
Strawberry Mille-feuille – vanilla pastry cream, strawberry compote, puff pastry	R 80
White chocolate panna cotta - apricot curd, ginger sponge, toasted almonds	R 95