

SPRING À LA CARTE MENU

Lunch: Monday - Sunday

Snacks

	SIX R250	TWELVE R480
Freshly shucked oysters		
V Bread basket, olives, nuts and flavoured butters		R145
V Flat bread with grilled haloumi, tzatziki, hot honey and crispy onions		R180
2 x octopus, squid and spring onion skewers, coriander mayo, parsley oil		R190
Brandy flambéed chicken liver skewers, whipped feta, smoked paprika honey and toasted ciabatta		R180

Starters

V Salad of strawberry, feta, fennel, candy beetroot, fine beans, baby gem and a Estate Chardonnay & mint vinaigrette		R175
V Vichyssoise, crispy oyster mushroom, pickled shemenji, golden beetroot and garlic croutons		R165
Ceviche, burnt honey vinaigrette, toasted almonds, fried crispy onion, bacon, yoghurt and squid ink lavash		R185
Lightly smoked mussels, marinated cucumber, horseradish mayo, radishes, dill, crispy chorizo and green oil		R185
Braised pork belly, crispy duck, Asian slaw, compressed melon, soy pearls, toasted cashew nuts and miso dressing		R210

Mains

V Torn flour de latte, rooibos picked carrot, potato gnocchi, pesto, shitake mushrooms, confit leek and turmeric aioli		R265
Fresh local fish, squid Bolognese, fish bone bechamel, pickled fennel and daikon salad, crispy kale and buttered bread crumbs		R330
Lamb loin, smoked fillet, crispy lamb belly, parmesan short bread, textures of pea, mint chutney and lamb jus		R345
Beef sirloin, confit beef brisket, confit oil hollandaise, potato croquette, onion, baby spinach salad and beef jus		R335

Favourites

Beer battered hake, tartar sauce, and lemon served with chips or side salad	R240
Beef burger, bacon, mozzarella, homemade chakalaka served with chips or side salad	R250






Desserts

V Benguela Cove cheese board, selection of 5 different cheeses, fresh fruit and ciabatta	R210
V White chocolate espuma, berry sorbet, lemon curd, fresh berries, strawberry and Pimm's tea, meringue	R190
V Rum baba, verjuice and rum syrup, mango sorbet, mango and vanilla caramel and mango paper	R190
V 70% Valrhona chocolate tart, milk chocolate ice cream, caramel, minted chocolate ganache and chocolate tuile	R195

Seasonally Fresh, Personally Tailored

We pride ourselves on a menu that adapts to the freshest seasonal ingredients, guaranteeing top-quality dishes. We cater to various dietary needs, including vegan and gluten-free options – kindly give 24 hours' notice. For parties of 6 or more, a discretionary 12% service charge is added. Prices are subject to change without notice.

Please alert your waiter to any allergies.

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