

STARTERS

FRESHLY SHUCKED OYSTERS MIGNONETTE

Lomond Brut NV

ROAST TOMATO & TARRAGON SOUP VEGAN / GLUTEN FREE
tomato raisins, tomato & red onion salad

Gedeelte Wines 'Deel 6' Sauvignon Blanc 2022

HOT & SOUR TOM YUM PESCATARIAN / GLUTEN FREE
grilled tofu, shiitake, peas, lemon grass & coriander with grilled prawns

Saurwein 'Chi' Riesling 2023

AUBERGINE GOAT'S CHEESE TORTELLI VEGETARIAN
romesco, basil pistou

Trizanne 'Reserve White' 2019

CAULIFLOWER VEGAN / GLUTEN FREE
coconut cauliflower purée, curry cauliflower couscous, burnt cauliflower with tamarind gel, toasted coconut flakes

Pair with cured rainbow trout or poached prawn

Gabriëlskloof Chenin Blanc 2023

MUSHROOM TATAKI VEGAN / GLUTEN FREE
seared and marinated, served with sesame mayo, popped black rice, spring onion, kimchi, coral tuille

Pair with seared beef

Luddite 'Saboteur' White 2023



MAINS

MUSHROOM VEGAN / GLUTEN FREE

grilled king oyster, fricassée of gourmet mushrooms & lentils, vichyssoise, pickled onion petals

PEA, LEMON & COCONUT RISOTTO VEGAN / GLUTEN FREE

coconut cream cheese, pea shoots, leek ash

SAAG WITH GRILLED PANEER VEGETARIAN

a leafy green vegetable curry served with soft Indian cheese, Bombay potatoes, chickpea tomato & cucumber salsa with a roti

WILD SAGE CAVATELLI VEGAN

pasta shells with salt roasted beetroot hummus, baby heirloom beetroot, puffed quinoa, beetroot jus

CAPE MALAY DHAL VEGAN

a traditional lentil dish served with roasted butternut, cumin naan, spiced cucumber & curry leaf riata

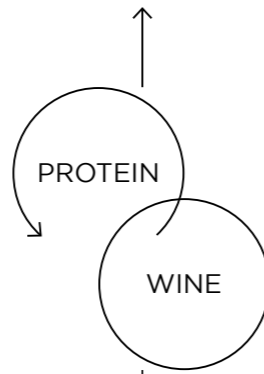
CORN LAKSA VEGETARIAN

spicy nero noodles, pak choi, bean sprout, spring onion

GRILLED BEEF FILLET

textures of onion & thyme jus, paired with any of these side dishes:

- hand cut fries
- gruyere & garlic crispy new potatoes
- steamed broccolini with sesame
- wild rocket, red onion & tomato salad with balsamic glaze



Pair with sustainable fish of the day or free range chicken breast

Pair with line fish or grilled prawns

Pair with masala rubbed free range chicken breast or line fish or prawns

Pair with semi-cured ostrich or beef fillet

Paired with pulled lamb shoulder or line fish

Pair with marinated sesame tofu or line fish or chicken breast or cured pork belly

Paul Clüver 'Village' Chardonnay 2023 or Seven Springs Pinot Noir 2017

Eenzaamheid Chenin Blanc 2021

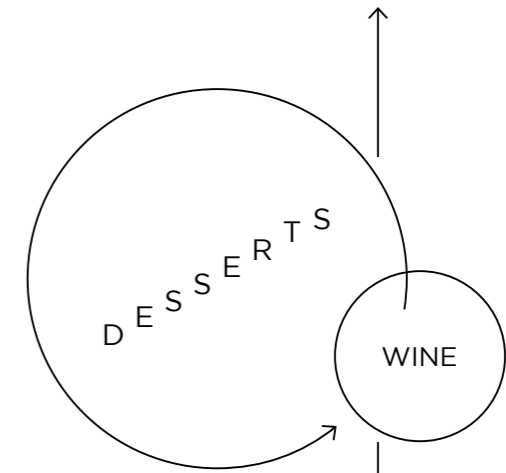
Cederberg Wines Buketraube 2023

Boschrivier Shiraz 2017

Springfontein 'Jill's Dune' Chenin Blanc 2016 or Thiant Wines 'Marié' 2020

Springfontein 'Jill's Dune' Chenin Blanc 2016 or Thiant Wines 'Marié' 2020

Boschrivier Cabernet Sauvignon 2017



CITRUS GLUTEN FREE

olive oil & lemon semifreddo with olive & lemon curd

CHOCOLATE FONDANT

chilli namelaka, strawberry gel & vanilla ice cream

HAZELNUT, CARAMEL & GINGER

GLUTEN FREE
hazelnut caramel mousse & candied ginger

RASPBERRY GLUTEN FREE

ruby raspberry cheesecake & raspberry sorbet

GROOTBOS FYNBOS HONEY ICE CREAM

single blossom honey ice-cream from the Erica irregularis fynbos which grows almost exclusively at Grootbos

CHOCOLATE TORTE VEGAN

vanilla crème chantilly, hazelnut & coconut ice cream

ICE CREAMS VEGAN

vanilla / chocolate / mango / hazelnut

SELECTION OF LOCAL CHEESE

locally produced from neighbouring Klein River farm & other local delights, served with our homemade chutney

Lomond NLH 2019

Beaumont 'Cape Vintage' 2019

Boplaas 'Cape Tawny'

Paul Clüver NLH 2022

Lomond NLH 2019

Boplaas 'Cape Vintage Reserve' 2018

Lomond NLH 2019

Boplaas 'Cape Tawny'