

DECONSTRUCTED HERTZOGGIE

apricot & naartjie sorbet with coconut cake

DULCE DE LECHE & POPCORN

GLUTEN FREE OPTION AVAILABLE

dulce mousse, caramel popcorn, dulce ice cream

CITRUS GLUTEN FREE OPTION AVAILABLE

olive oil & lemon semifreddo with olive & lemon curd

CHOCOLATE FONDANT

raspberry sorbet, almond brittle, ruby namelaka

GROOTBOS FYNBOS HONEY ICE CREAM

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



PISTACHIO & WHITE CHOCOLATE CHEESECAKE VEGAN | GLUTEN VREE

pear & cardamom sorbet with pear compote

ICE CREAMS

enquire with your server regarding our daily selection of dairy and vegan ice creams

SELECTION OF LOCAL CHEESE

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

*Joostenberg Noble
Late Harvest 2022*

*Boplaas Colheita
Tawny Port 2005*

*Boplaas '1937
Reserve' Non
Vintage Hanepoot*

*Beaumont Cape
Vintage 2019*

*Grootbos Fynbos
Honey Mead*

*Paul Clüver Noble
Late Harvest 2021*

*Boplaas '1937
Reserve' Non
Vintage Hanepoot*

*Boplaas Colheita
Tawny Port 2005*

STARTERS

FRESHLY SHUCKED OYSTERS

PESCATARIAN | GLUTEN FREE

classic mignonette dressing

ROAST TOMATO, COCONUT & BASIL SOUP VEGAN | GLUTEN FREE

coconut & basil foam

WEST COAST BOUILLABAISSE

PESCATARIAN | GLUTEN FREE

line fish, mussels, dune spinach, sea pumpkin

CAULIFLOWER VEGETARIAN | GLUTEN FREE

charred cauliflower purée, sundried tomato & baby spinach salsa, pickled baby onions, tahini dressing

MUSHROOM TATAKI VEGETARIAN |

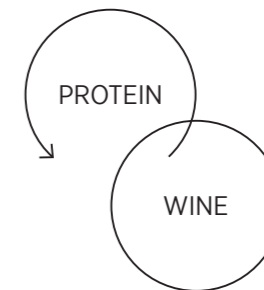
GLUTEN FREE

seared and marinated, served with sesame mayo, popped black rice, spring onion, kimchi, coral tuille

ROAST BUTTERNUT, RICOTTA & PUMPKIN SEED TORTELLI

VEGETARIAN

salt roasted butternut velouté, pesto, pumpkin seed oil



Lomond Brut NV

*Bruce Jack Wines
'The Berrio' 2021*

*Giant Periwinkle
'Wind Scorpion'
Sauvignon Blanc
2023*

*Giant Periwinkle
Wines The Bard
2023*

*Julien Schaal
'Mountain Vineyards'
Pinot Noir 2023*

*Pair with
seared beef*

*Thorne & Daughters
'Rocking Horse'
White 2016*

MAINS

AGLIO e OLIO VEGAN OR VEGETARIAN

GLUTEN FREE OPTION AVAILABLE

linguine with parmesan or vegan cheese, chilli, garlic, parsley & olive oil

YELLOW COCONUT & CORN CURRY VEGAN

fragrant black rice, poppadom

GNOCCHI VEGAN OR VEGETARIAN

braised portobellini mushroom, marinated capsicum with warm spinach salad, parmesan or vegan cheese with a lemon & mint dressing

FERMENTED LEMON & PEARL BARLEY RISOTTO VEGAN

grilled compressed baby marrow ribbons, saffron velouté

SAAG WITH GRILLED PANEER VEGETARIAN

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

OFF THE GRILL

served with crispy new potatoes, seasonal veggies, textures of onion & thyme jus

served with grilled line fish or grilled prawns

served with grilled masala rubbed chicken breast or marinated tofu

served with seared duck breast or semi-cured grilled ostrich

served with crispy calamari or grilled line fish

served with masala rubbed chicken or masala rubbed pulled lamb shoulder

choice of any cut of meat from the butchers block

Creation 'Reserve' Chardonnay 2023

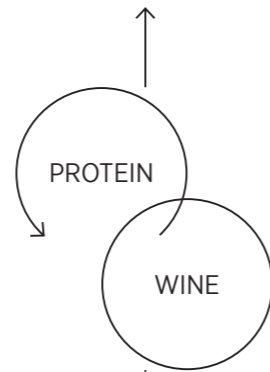
Maanschijn Methode Ancestral 2022

Salt Rock Wines 'El Nino' Cinsault 2023

Savage White 2015

Saurwein 'Chi' Riesling 2024

enquire with your wine steward regarding this evening's sommelier's selection



TRADITIONAL SOUTH AFRICAN DISHES

BOBOTIE

Cape Malay spiced beef mince baked with an egg custard, homemade apricot chutney, fragrant basmati yellow rice with raisins & lentils, banana & coconut sambal and tomato & cucumber salsa

TSHISA NYAMA

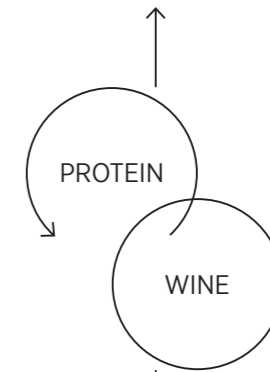
Literally meaning "burnt meat" in Xhosa, the term used in townships to describe where people make and serve their braai

served with baked bean chakalaka, umfino croquette (spinach, cabbage, maize meal) & a tomato relish jus

choice of any cut of meat from the butchers block

Wildeckrans 'Barrel Select' Chenin Blanc 2023

enquire with your wine steward regarding this evening's sommelier's selection



BUTCHERS BLOCK

ask your waiter for the speciality cuts of the day

SIRLOIN

FILLET

LAMB LOIN CHOP

SEMI- CURED OSTRICH FAN FILLET

RIB EYE

FREE RANGE CHICKEN BREAST