



LIGHT LUNCH

Prosciutto, basil, mozzarella and tomato on sourdough baguette R95

Charcuterie, pickles and sourdough R175

South African cheese and preserves R175

Cauliflower velouté, cumin and marsala oil R85

First of the season's peas and broad beans, burrata, mint and olive oil R135

Smoked West Coast mussels, seaweed mayonnaise and raw onion R135

MAIN COURSE

Aged beef sirloin, creamed swiss chard, mustard and herb jus R185

Roast lamb neck "tomato bredie" (to share) R380

Herb crusted sustainable line-fish, wilted English spinach and globe artichokes R185

Pastrami spiced celeriac, preserved lemon, hazelnuts and brown butter R185

DESSERT

Buttermilk panna cotta, pineapple, honeycomb and coconut R85

KIDS

Margarita pizza R65

Crumbed chicken fillets and chips R65