

Starters

SPICED SWEET POTATO BISQUE (V) / 100% VEGAN

toasted hazelnut

TOMATO, GOAT'S CHEESE & AUBERGINE (V)

basil pesto marinated tomato, goat's cheese
with poached quail egg

BEEF TATAKI MOSAIC or **MUSHROOM TATAKI**

kimchi & ponzu aioli

CURED RAINBOW TROUT

pea & nasturtium purée with
whipped egg yolk

WILD GARLIC CAVATELLI (V) / 100% VEGAN

baby heirloom carrots with
carrot & coconut velouté

FRESHLY SHUCKED OYSTERS

cucumber ceviche

Side Dishes

**GRUYERE & WILD GARLIC
CRISPY NEW POTATOES**

**STEAMED BROCCOLI
WITH SESAME**

**WILD ROCKET, RED ONION
& TOMATO SALAD WITH
BALSAMIC GLAZE**

(V) / 100% VEGAN

VEGETARIAN & 100% VEGAN
OPTIONS ARE INDICATED
ALONGSIDE OUR DISHES

Main Course

ROAST BUTTERNUT BLACK RICE RISOTTO ④

smoked Stanford cheese & toasted pumpkin seeds

GOURMET MUSHROOM DUMPLING ④

kombu dashi with rice wine micro salad

SUSTAINABLE FISH OF THE DAY

chilli, ginger, coconut & mussel chowder

GRILLED SOUS VIDE CHICKEN ROULADE

served with any side dish option

CURED & ROLLED PORK BELLY

duo of beetroot & apple with
confetti bush honey jus

MASALA GRILLED LAMB LOIN

curry dahl with cumin pickled carrots

GRILLED BEEF FILLET

boulangère, broccoli chimichurri couscous
with honey & tomato compote & jus

SOUS VIDE CHICKEN ROULADE or ROAST CAULIFLOWER ④

assiette of corn with wild sage jus

Dessert

CHOCOLATE FONDANT

berry compote, hazelnut ganache
& vanilla ice cream

SPICED CHOCOLATE

cinnamon & white chocolate mousse,
dehydrated chocolate & milk chocolate aero

GROOTBOS FYNBOS HONEY ICE-CREAM

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



LEMONGRASS PANNA COTTA

pistachio cake with passionfruit
& coconut ice cream

A MOMENT IN THYME

thyme poached pear, confetti bush
& thyme crème anglaise

SELECTION OF CHEESES

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