

DINNER AT THE TERRACE

TO START

BURRATA R125

Salsa verda, aleppo pepper, golden baguette and anchovy

POPPERS R110

Babaganoush with smoked paprika aioli

SEARED BEEF CARPACCIO R130

Seared and lightly cured Beef, hens egg, yuzu vinaigrette and crispy lavash

FALAFEL FAJITAS R110

Romesco, humus, pickled peppers and charred onions

MAINS

BULGOGI PORK NECK R245

Blacken bak choi, smashed sweet potato, fermented chilli honey sauce

BLACKENED AGED RUMP R310

Black garlic butter, burnt shallot and crushed baked potato

BRAISED LAMB SHANKS R295

Steamed asian greens, jasimine fried rice, smoked paprika and cilantro

GRILLED LINE FISH R285

Butter asparagus, vine tomato, lemon and tomato butter sauce

TERIYAKI TOFU WONTON R255

Sticky soy and lime sauce, sesame, black garlic served with courgette noodles

DESSERT

MISO CRACK PIE R135

Milk chocolate cremeux, espresso caramel, hazelnut granola

**WHITE CHOCOLATE & ROOIBOS
MILLIONAIRES SHORTBREAD** R135

Salted candied cashews, whipped lavender ganache and rooibos dust

LE FRANSCHHOEK CHEESE PLATTER R275

5 Locally produced cheeses, paired with preserves and pickles, served with a selection of artisan breads, handmade crackers and fruit

Please don't hesitate to ask us about our gluten free options.

