Snacks
Pork Crackling, Roasted Cashew Butter 60
Spice Fried Macadamia Nuts 65
Chrisna’s Olives, Kalamata and Sevillano 70
Richard Bosman’s Truffled Saucisson Sec 85

Bread
Lowerland Bread, Fresh Tomato, Chilli, Radish, Aioli 65

Raw
Raw Abalobi Black Bream, Chickpea, Avocado, Tomato, Coriander 115
Beef Tartare, Spring Onion, Bonito, Kohlrabi, Sesame, Soy 135
Cucumber, Yoghurt, Chilli, Cumin, Mint, Coriander 80

Vegetables & Salads
Basson Garden Leaves, Roasted seeds, Onion, Wood Sorrel, Mustard Vinaigrette, Huguenot 85
Spice Dusted Corn ‘Ribs’, Macadamia, Sesame 85
Asparagus, Olive Oil, Lemon, Crisp Ginger and Garlic, Chilli 110

Cooked
Peri-Peri Chicken Livers and Toast 95
Abalobi Whole Roasted Black Bream, Cabbage Slaw, Miso Dressing, Radish 115
Chalmar Sirloin Tagliata, Olives, Capers, Huguenot Cheese, Rocket 165

Potatoes & Grains
Sautéed potato, Gnocchi, Mushroom, Dalewood Hugenot, Chives 110
Creamed Lowerland Maize, Jamestown Pesto, Blushed Tomatoes 95
Truffled Pork Neck Croquettes, Aioli 80

Family Meal
BBQ Pork Belly, Piccalilli Onion, Cucumber, Mustard (Please allow 40 minutes) 195

Desserts & Cheese
Cocoa Barry Pot de Crème, Honey Comb, Vanilla Ice Cream 90
Honey and Cream Cheese Mousse, Somerbosch Strawberries, Ginger Crumb 95
An Ice-Lolly To Make You Jolly, Lemon, Ginger, Vanilla 45