

toevlug

Sample Menu

Snacks

Marmite Tart, Chive	R 85
Crispy Artichoke Hearts, Sour Cream & Chive Dip	R 80
A bowl of Venison Biltong & Droëwors	R 95
Crispy Whitebait, Aioli, Lemon	R 70
Crusty Bread by KORS, San Gabriel Butter	R 60

To Start – Small Plates to Share

Hot Smoked Bospoort Trout, Pickled Beetroot, Elgin Apple, Fennel	R 155
Imam Bayildi, Cucumber, Cumin Labneh, Coriander, Macadamia, Sumac Onions	R 135
Shaved Pork Loin, Green Beans, Asparagus, Brown Onion, Salsa Verde	R 140
Terrine de Campagne, Pickled Cucumber, Mustard, Parsley Salad	R 140
Richard Bosman Prosciutto, Homemade Pickled Cucumber	R 135

Main Courses for Yourself or to Share

Roast Geelbek, Thai Green Curry, Coconut, Lime, Coriander	R 295
Sautéed Potato Gnocchi, Mushroom, Parmesan Cream, Chive	R 295
Whole Roasted Baby Chutney Chicken (30-minute waiting period)	R 295
Crispy Confit Pork Belly, Spicy Banger, Sauerkraut, Mustard, Jus	R 325
Braised Eland, Grilled Liver, Creamed Lowerland Maize, Parmesan, Chermoula	R 355

From the Grill

Served with Café de Paris Butter, Confit Garlic & Beef Jus

300g Eland Steak	R 325
300g Free Range Beef Sirloin	R 360
300g Free Range Beef Ribeye	R 365
400g Free Range Beef Rump	R 425

Sides for the Table to Share

Triple Cooked Potato, Bay Leaf & Kombu Salt	R 70
Soetwortels, Star Anise, Organic Honey	R 70
Roast Cauliflower, Harissa Butter, Hazelnut	R 70
Baby Gem Lettuce, Mustard Dressing, Croutons, Parmesan	R 70

Pudding for Yourself or to Share

Two Scoops of Vanilla Ice Cream, Chocolate Sauce	R 85
Lemon Posset, Raspberry Sorbet, Tonka Bean	R 100
Spiced Pear & Almond Tart, Crème Anglaise, Vanilla Ice Cream (15-minute waiting period)	R 120
Pavlova for two -Poached Guava, Coconut, Chantilly, Vanilla Ice Cream	R 130
Tannie Errieda's Malva Pudding, Crème Anglaise, Treacle Ice Cream	R 130
Traditional Peppermint Crisp Tart	R 120
Local Cheese Plate – Simond, Lanquedoc, Preserves, Fresh Fruit, Crusty Bread	R 195

We are a non-smoking restaurant, including E-Cigarettes and vaping. We are cashless. Please be considerate to fellow diners when using your mobile phone. We will always try to accommodate your food allergies; however, due to the small, seasonal, and fresh nature of our menu, which is subject to change, we cannot accommodate all requests. Despite our kitchen's best efforts, dishes may contain traces of allergens, including, but not limited to, nuts, wheat, shellfish, soy products, eggs, and dairy. Please notify your server about any dietary requirements. No split bills. We do not allow for any wine tastings in the restaurant.