

SAMPLE DINNER MENU

* kindly note that our menus change daily depending on what fresh produce is available *



STARTER

Tempura kingklip, baby greens, heirloom tomatoes, pickled baby cucumber, citrus segments, sriracha aioli | R 125

Roasted baby beets, garden rocket, chevin cheese, raspberries, chives, balsamic reduction | R 110

SOUP

Roasted tomato, basil oil | R 75

MAIN

Pan fried cob, charred cauliflower risotto, sugar snaps, young carrots, pineapple salsa | R 270

Cape Malay beef curry, fragrant basmati rice, seasonal vegetables, salsa, poppadums | R 285

Baked butternut, pulse ragout, dukkah spice, field mushrooms, pomodoro sauce | R 165

DESSERT

Malva pudding, meringue, crème patisserie, chocolate brownie ice cream | R 125

Franschhoek Valley cheese selection, water biscuits, estate preserves | R 140

Ice Cream Selection – Caramel ice cream, Vanilla gelato, Lemon verbena & Coconut sorbet | R 95

