



STARTERS

Mozambiquan Peri Peri Prawn	155
Fragrant giant prawn with carrot atchar, pickled cucumber, dehydrated orange & homemade peri peri sauce	
Crumbed Camembert	125
Warm panko crumbed camembert and confit berry with pickled ginger and preserved fennel	
Egyptian Aubergine	115
Dukkha spiced and chargrilled aubergine with marinated bocconcini, baby tomatoes, basil pesto, fresh basil & balsamic reduction	
Garden Route Mussels	135
Locally sourced mussels in a creamy white wine sauce with chili and toasted ciabatta	
African Lentil Salad	115
Lentil variation with chickpeas, curried butternut, compressed onion, baby spinach, feta crumble and pumpkin seed	
Rooibos Smoked Duck Breast	145
Rooibos infused duck breast accompanied with sun dried tomato, marinated shallots, beetroot and an almond dressing	
Wagyu Beef Carpaccio	155
Tender wagyu beef with a wholegrain mustard emulsion, sprouts. parmesan shavings and tomato dressing	

MAINS

Mustard and Maple Pork Belly 265

Oven braised pork belly with gammon terrine, seasonal vegetables, pork crackling, and a peppery apple cider sauce

Garlic & Thyme Grilled Rib Eye 335

300g Rib Eye steak, served with saffron mash potato, truffle butter, confit tomato, broccoli, smoked aubergine and bordelaise sauce

Chermoula Line Fish 225

Served with pan fried baby potatoes, julienne vegetables, pumpkin puree and a chardonnay cream

Moroccan Salmon 335

Moroccan spiced salmon with clam and baby marrow chowder, fondant potato and tamarind pepper sauce

Venison Duo 275

Venison of the day served with compressed cauliflower, "skilpadjie", asparagus spears and a red wine jus

Walnut Crusted Double Rack of Lamb 295

Tender lamb with bordelaise potato, baby marrow, cauliflower puree and a mint demi glace

Egg Plant Parmigiano 165

Layered vegetarian lasagne with seasonal vegetables

Beef Curry 225

Cape Malay beef curry with jeera & coriander rice, roti and tomato & onion salsa. Also available as a vegetarian option

DESSERTS

Amarula Crème Brulée	125
Amarula infused crème brulée, served with vanilla shortbread and homemade ice cream	
Pear & Almond Tart	105
Pear & Almond tart served with cardamon scented custard, poached pear and roasted almonds	
Cherry Parfait	108
Frozen cherry and pistachio parfait served with saffron and white wine glazed apple and vanilla shortbread	
Malva Pudding	98
Served with creme anglaise and vanilla pod ice cream	
Decadent Triple Chocolate Tart	145
Dark chocolate tarte served with a chocolate florentine biscuit, mint coulis and crème anglaise	

Artisan TRUTH Coffee

Cappuccino	35
Flat white	35
Café latte	38
Espresso (Single shot)	25
Espresso (Double shot)	28
Americano	26
Macchiato	26

TEA

Rooibos, Green Tea, Mint, Camomile, Earl Grey, Lemon, Ceylon	25
--	----

DESSERT WINES

Beaumont Goutte D'Or '14 75/435

This is a pure Chenin Blanc noble late with delicious, dried fruit character and a lovely balance between sweetness and acidity.

Winemaker - Sebastian Beaumont, Botriver