



5th – 8th February 2025

This is a sharing menu, 3-4 plates are advised between 2 guests

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| Milk, Bread & Fynbos Honey | R65 |
| Tomato Leaf Agnolotti, Smoked Tomato, Stinging Nettle | R140 |
| Melfort Vine Leaves, Ricotta, Grapes, Almonds | R70 |
| Ryan Boon Sirloin, Pistachio Pesto, Garden Kale | R250 |
| Karoo Lamb Breast, Grape Chutney, Spaghetti Beans | R250 |
| Springbok Sosatie, Strawberry, Raspberry, Baby Leaves | R240 |
| Abalobi Line Fish, Veronique, Globe Grape Salsa | R230 |
| Chicken of the Woods, Melon Salad | R80 |
| Marrow Noodles, Red Pepper, Nutritional Yeast | R90 |
| Smashed Potatoes, Green Chimichurri | R70 |
| Num Num Berry Dacquoise Sponge | R140 |
| Oat Custard Tart, Litchi, Lime Leaf (V/GF) | R140 |

All ingredients used are from local, organic farms and are heavily seasonal. Dairy is from happy Jersey cows. Flours are stoneground.

Spices are non-irradiated. Honey is raw and from our farm.

We think you will love each menu item just as much as we do.

We are a true farm to fork restaurant – no compromises.

*****(We avoid cooking with industrial seed oils. We instead use clarified butter, cold pressed avocado oil and our own Karoo olive oil.)***