



8th – 11th January 2024

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

Milk, Bread & Fynbos Honey	R65
Baby Marrow Noodles, Tomato, Nutritional Yeast	R80
Melfort Stuffed Vine Leaves, Ricotta, Almonds, Olive Oil Leeks	R70
Ryan Boon Sirloin, Chimichurri, Seasonal Greens	R230
Braaiied Karoo Lamb Chops, Gremolata	R210
Chicken Kebabs, Mustard Velouté	R170
Coal Fired Line Fish, Coconut, Lime, Cauliflower Rice	R210
Charred Gem Lettuce, Basil, Nutritional Yeast Sorghum Popcorn	R70
Squash, Fior Di Latte, Sage, Hazelnuts	R80
Potato Wedges, Labneh, Caper Herb Dressing	R70
White Chocolate, Mesquite, Nectarine, Strawberry	R140
Oat Custard Tart, Rhubarb, Raspberry (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 have our own brand of organic Karoo Olive Oil, sauerkraut and farm honey on sale)