

## Our March Farm Lunch



Lunch only; Wednesday – Saturday; Last Order @ 16h30

Designed for sharing. Portions are generous – we recommend 3-4 plates for 2 people.

Melfort Roosterkoek, Smoked Jersey Butter, Melfort Honey, Gruberg	110
Cape Bream Sashimi, Green Apple, Ginger, Amasi, Olive Oil	140
Smoked Ricotta, Charred Pear, Spiced Walnut, Hot Honey, Apple Vinegar	120
Charred Sprouting Broccoli, Sweet Potato Hummus, Crispy Potato Skins	120
Blistered Cabbage, Tomato Fondue, Basil Pesto	100
Fennel, Pepino, Snap Pea, Bean Sprout & Sesame Salad	120
Seasonal Garden Salad, Fig, Bocconcini, Mint, Almond	120
Smoked Stanford Potato Gratin, Nasturtium Chimichurri	120
Braised Karoo Lamb Shank, Bishop's Crown & Sauerkraut Salsa, Jus	390
400g Roast Grass Fed Ribeye, Cucumber Kimchi, Fresh Plum	420
Pan-Roasted Abalobi Line Fish, Brown Butter, Stir Fried Seaweed	280
Tempura Deboned Chicken Thigh, Amasi Lemon-Carrot-Cabbage Slaw	240
Millionaire Chocolate Fig Tart, Fig Ice Cream, Almond, Marshmallow	140
Roast Pear, Whipped Cheesecake, Olive Oil Cake, Frozen Yoghurt	140
Seasonal Sorbet, Verbena Granita	65

We cook seasonally and source as locally as possible from small farms and producers. Our dairy comes from Jersey cows; our honey is raw and from the farm. We cook with clarified butter, cold-pressed avocado oil, and our own olive oil. Ask our team for wine pairings.

Please do let us know about allergies or dietary requirements.

If you have any questions, please ask, we are here to make you happy.