

Our January farm lunch



Lunch only; Tuesday – Saturday

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

4 More Canapes (The Arrival Bite)	80
Roosterkoek, Smoked Jersey Butter, Melfort Honey, Gruberg	90
Heirloom Tomatoes, Sheep Yoghurt & Black Sheep, Capers, Millet	130
Yellowtail Crudo, Preserved Lemon, Peach Chakalaka, Herbs	140
Fire Roast Kuri Squash, Pumpkin Leaf Salsa, Whipped Feta	110
Marinated Marrow, Charred Spaghetti Beans, Basil, Labneh	110
Rainbow Carrots, Carrot Atchar, Brown Butter, Seeds	110
Seasonal Garden Salad, Plum, Bocconcini, Mint, Almond	120
Pressed Potatoes, Red Chard, Crispy Garlic Chips	120
Braised Beef Back Ribs, Honeybush Glaze, Gravy	340
Deboned Chicken Thighs, Romanesco, Amasi, Early Cucumbers	240
Pan-Roasted Abalobi Linefish, Millet Salsa, Thai Gold Sauce	280
Braai'd Karoo Lamb Chops, Smoked Garden Chimichurri	410
Granadilla Cremeux, Cultured Cream, Buckwheat & Oat Crumble	120
Coconut Lime Leaf Semifreddo, Roast Pineapple, Macadamia	120
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.

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