

Our June Farm Lunch



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

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

Sourdough, Smoked Jersey Butter, Wild Blossom Honey, Boland Cheese	110
Chicken & Nettle Ravioli, Mushroom & Smoked Stanford Broth	150
Braised Fondant Onions, White Bean Cassoulet, Nasturtium, Jus	120
Waterblommetjie & Preserved Tomato Bredie, Gremolata	120
Gem Lettuce, Green Goddess Dressing, Avocado Chimichurri	120
Mashed Potatoes, Chives, Crispy Potato Skins	120
Braaied Oxtail, Nasturtium, Old Brown Sherry Jus	310
400g Roast Grass-Fed Ribeye, Smoked Carrot Purée, Beef Jus	420
Karoo Springbok Fillet, Caramelised Onion, Herb Butter, Peppercorn Jus	420
Deboned Chicken Thigh, Sorrel Velouté, Buttered Leeks, Garden Greens	240
Date & Oat Shortbread, Jerusalem Artichoke Ice Cream, Bee Pollen	140
Sorghum Sablé, Baobab Cream, Baobab Sherbet, Brittle, Naartjie	140
Orange 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.