

Our October farm lunch



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

Our Epic Roosterkoek, Smoked Jersey Butter, Melfort Honey, Gruberg	R80
Cape Point Tuna Crudo, Fig Leaf, Wattle Blossom, Labneh	R160
Cape Squid, Foraged Herb Verde, Ricotta	R140
Buffalo Burrata, Honey Rainbow Carrots, Broad Bean & Mint, Pecan	R240
Ember Roast Beetroot, Buchu & Lime Leaf Salsa	R110
Tempura Dune Spinach, Sea Pumpkin Leaves, Green Goddess Dressing	R100
Potato Dauphinois, Pan Con Tomate, Holy Basil Chimichurri	R100
Deboned Chicken Thigh, Waterblommetjie, Tarragon Veloute	R195
Rolled Lamb Breast, Confetti Bush, Tomato Jus	R310
Braised Beef Rib, Dandelion Root Glaze, Red Wine Jus	R295
Big Fat Steak: 650g Ribeye on The Bone, Garden Chimichurri	R650
'Karoo Coffee and Rusk': Flourless Mesquite Chocolate Cake, Muddled Loquats, Fior di Latte Gelato	R130
Olive Leaf White Chocolate Mousse, Mulberries, Toffee, Pumpkin Seed Tuile (V/GF)	R120
Seasonal Sorbet, Lemon Balm Granita	R65

All ingredients are seasonal and sourced from local organic farms. Our dairy comes from happy Jersey cows. Flours are stoneground. Spices are non-irradiated. Our honey is raw and from the farm. We only cook with clarified butter, cold-pressed avocado oil, and our own olive oil. Wine pairings can be suggested by our friendly team.

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