

Our philosophy is Simple.

Experience a dozen different taste sensations that will surprise and delight your palate. Each dish has been stripped down to its essence, using new cooking techniques that ensure flavours enhance their counterparts without upstaging them.

Fewer ingredients mean they have to be the best. Which means they have to be fresh: sourced as close to our farm as possible. You can expect our menu to change regularly according to the freshest ingredients and ideas.

You are encouraged to experiment with a diversity of dishes. For the full experience we recommend at least four to five dishes per person.

It's a new approach to dining, pure and simple.





- 3 course R395 / R595 with wine pairing
 - 4 course R495 / R795 with wine pairing
 - 5 course R595 / R950 with wine pairing
 - 6 course R645 / R1045 with wine pairing
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Dine

Dexter carpaccio, endive, chipotle

Camembert, hanepoot, rhubarb, sansho

Trout, potato, dill, seaweed, crème fraiche

Mussels, peas, orange, coriander

Tuna, umeboshi, chive

Prawn, ajo blanco, sorrel, horseradish

Octopus, naartjie, curry leaves, green curry

Dexter raw beef, mustard leaf, smoked cheddar, Shiraz

Chicken, romesco, brussels

Kohlrabi, curry, spinach, macadamia, ricotta

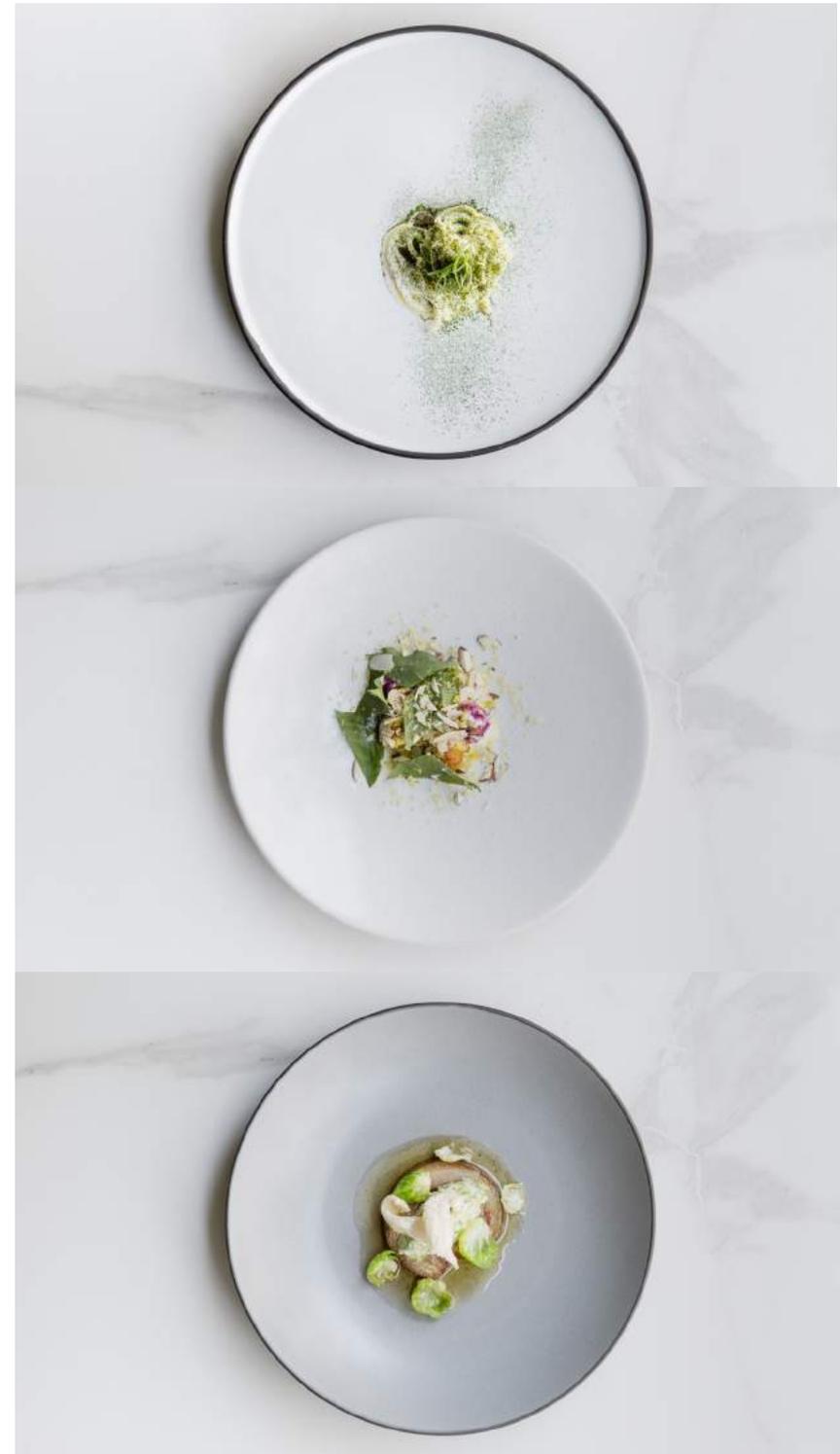
Line fish, seaweed, ink, potato

Chokka, klipkometers, springonion, cream

Dexter ravioli, beurre noisette, bokkom

Suckling pig, pea, spiced crackling, lemon

Kudu, beetroot, radicchio, jus





Dessert

Naartjie, coffee, sorrel

Chocolate, avo, date, sour mango

Hazelnut, waffle, milk chocolate, tonka

Lime, meringue, biscuit, curd

Dark chocolate, passionfruit, cocoa nibs, almond

Cheese charcuterie

Home cured, pasture reared
pork charcuterie

Cheese selection:

Boland cheese, linseed Huguenot cheese,
sesame and poppy-seed Gorgonzola,
peanut and tahini, mature goat Buche,
citrus marmalade

195

195





Wine - Maison

Maison Chenin Blanc	80/255
Maison Chenin Blanc Reserve wooded	80/295
Maison Blanc de Noir	80/245
Maison Chardonnay	80/295
Maison Viognier	80/295
Maison Shiraz	80/325

MCC

Maison Méthode Cap Classique 2010	395
Solitaire	60/250
Morena Brut rosé	60/250

Chris Weylandt's wine selection

Iona Sauvignon Blanc	320
Reyneke Biodynamics Reserve	630
Springfield Life from Stone Sauvignon Blanc	300
Strandveld Sauvignon Blanc	320
Sadie Family Pofadder Cinsaut	700
Bouchard Finlayson Galpin Peak Pinot Noir	695
Stony Brook Ghost Gum Cabernet Sauvignon	695
Waterkloof Cinsaut	300
Rustenberg Peter Barlow Cabernet Sauvignon	900
Stony Brook The Max Cabernet/ Merlot	420
GM & Ahrens vintage Cuvee Cap Classique	1000

Black Elephant Vintners & Co:

Timothy White – Sauvignon/Semillon/Viognier	250
Two dogs a peacock & a horse Sauvignon Blanc	280
Amistad Pinotage	420
The Backroads Grenache	530

Rainbow's End Wine Estate:

Merlot	85/350
Family Reserve	690
Cabernet Franc	420
Cabernet Sauvignon	85/350



From the bar

Dalla Cia grappa	75
Inverorroche gin classic	65
Belvedere vodka	65
Joseph Barry 5yr pot still brandy	65
Glenmorangie 10yr Highland single malt whisky	65
De Krans 2010 Cape vintage port	45

Craft beers & ciders

Striped Horse craft pilsner & lager	55
Lakeside Weiss beer	60
Everson pear and apple cider	55
Freshly squeezed estate naartjie juice	40
Sxollie pear and apple cider	55





Glossary

- **Fromage blanc**

Meaning white cheese in French, this is a smooth creamy cheese that is made in-house.

- **Perlemoen**

This slow-growing ocean mollusc, also known as Abalone, has a soft but chewy texture.

- **Dexter cattle**

A dual purpose breed, Dexter cattle are a breed of miniature cattle originating in Ireland.

- **Tonka bean**

A flowering plant from the pea family, after flowering the seed is harvested and dried.

- **Kombucha**

A refreshing, healthy, fermented tea drink, made from organic black and green teas.

Fermenting using bacteria and yeast that forms a mushroom-looking organism.

- **Naartjie**

Citrus unshiu is a seedless and easy-peeling citrus species.

- **Chokka**

A local name given to Calamari caught on our coast.

- **Ajo blanco**

This is a traditional Spanish sauce, also known as 'white gaspacho', an almond based sauce.

- **Hanepoot**

Muscat of Alexandria is a white wine grape that is a member of the Muscat family of Vitis vinifera.

It is considered an "ancient vine", and wine experts believe it is one of the oldest genetically unmodified vines still in existence.

- **Kllip kombers**

A brown seaweed that grows on rocks in shallow waters close to shore, harvested fresh by our chefs.

- **Umeboshi**

Umeboshi are pickled ume fruits common in Japan. The word "umeboshi" is often translated into

English as "Japanese salt plums," "salt plums" or "pickled plums."

- **Black garlic**

Very slow caramelization process, 60 Celsius for up to 2 months.

- **Romesco**

Is a nut and red pepper based sauce with a little tomato, traditional Spanish sauce.

- **Chipotle**

A smoked dried chili pepper.

- **Sansho**

A Japanese pepper, very citrusy in flavor and leaves a tickling sensation in your mouth.