

| s t a r t e r s |

vichyssoise (v)

potato and leek vichyssoise | homemade lemon ricotta | deep fried baby onions | micro greens r75
enjoy with a glass of wild fermented chenin blanc 2018 r55

ostrich carpaccio

textures of beetroot | burnt fig | apple gel | horseradish crème | parmesan wafer r120
enjoy with a glass of hm syrah 2017 r80

franschhoek trout ceviche

cured trout | green mango salad | togarashi | crème of horseradish r90
enjoy with a glass of reserve chardonnay 2017 r115

beetroot salad

white wine vinegar jelly | cheese mouse | roasted baby beets | orange glass | crispy croutons | padano shavings r80
enjoy with a glass of vernissage 2015 r35

| m a i n s |

pork belly

new potatoes | peach gel | shitake mushrooms | vine tomato | good sport jus r225
enjoy with a glass of hm reserve merlot 2016 r150

oxtail

truffle pomme puree | king oyster mushroom | tender stem broccoli | good sport jus r225

local line fish

fennel | rich creamy laksa | toasted coconut | spring onions r225
enjoy with a glass of syrah reserve 2015 r150

butternut risotto (v)

textures of butternut | goat cheese | fried kale r155
enjoy with a glass of syrah 2017 r80

| c h e e s e |

cheese for 2

local selection r115
enjoy with a glass of good sport cape vintage 2014 r35

| s w e e t |

winter apfel

Spiced apple and raisin | kaffir honey jelly | kumquat and cinnamon cigar | marshmallow r95
enjoy with glass of good sport cape vintage 2014 r35

chocolate mousse

triple layer dark and white chocolate mousse | pistachio wafer | textures of berry r85
enjoy with a glass of syrah reserve 2015 r150

lunch | 12h00 – last seating 14h30 [close at 16h00]

dinner | 18h30 – last seating 20h30 [close at 22h30]

| food & wine |

| soup |

vichyssoise (v)

potato and leek vichyssoise | homemade lemon ricotta | deep fried baby onions | micro greens
enjoy with a glass of wild fermented chenin blanc 2018

| salad |

beetroot salad

white wine vinegar jelly | cheese mouse | roasted baby beets | orange glass
| crispy croutons | padano shavings |
enjoy with a glass of vernissage 2015

| choice of main |

oxtail

truffle pomme puree | king oyster mushroom | tender stem broccoli | good sport jus
enjoy with a glass of hm signature red – big g 2014
or

fish

fennel | laksa | coconut | spring onions
enjoy with a glass of hm wild fermented chardonnay 2018

or

butternut risotto (v)

textures of butternut | goat cheese | fried kale
enjoy with a glass of syrah 2017

| cheese |
cheese for 2

local selection | preserves | nuts | seasonal fruits
best with hm big g 2014

| sweet |

winter apfel

spiced apple and raisin | kaffir honey jelly | kumquat and cinnamon cigar
| marshmallow
enjoy with glass of good sport cape vintage 2014

5 course wine pairing menu | R585 |
only available for seating at 12h00 & 19h00

please note : entire table needs to choose pairing menu. Items subject to change