Two courses 360 / Three courses 495

Starters
Butternut soup, lentils, coconut flakes, chilli
Mushroom bitterballen, wholegrain mustard aïoli, angel hair vegetables
Rice paper roll, cabbage, carrots, red pepper, cucumber, mint, basil, togarashi spice, spicy butternut aïoli
Roasted tomato salad, prosciutto, asparagus, labneh, basil pesto, olive-infused croutons
Pan-seared beef, baby marrow spaghetti, wakame broth

Mains
Quinoa, flash-fried greens, sticky chilli tofu, peanuts, tobacco onions
Szechuan-crusted white fish, chilli and soy broth, julienne vegetables, rice noodles, bok choy, black beans
Chimichurri chicken paillard, cabbage slaw, cashew nuts, yoghurt dressing
Ribeye steak, potato fondant, asparagus, butternut crisps, béarnaise sauce
Slow-braised Karoo lamb shoulder, cauliflower three ways, curried lentils, mebos atchar

Individually priced
Wagyu beef burger, tomato chutney, mature cheddar, jalapeño, root vegetable chips 145

Sides
Truffled root vegetable chips 30
Bokkie Garden salad, pickled onions, toasted seeds 35
Seasonal wok vegetables 51

Desserts
Chocolate fondant, chocolate soil, honeycomb ice cream, candied orange
Sweet potato pie, meringue, cinnamon ice cream
Pear and blueberry crumble, walnut, cardamom ice cream

Prices and product availability are subject to change without notice. E&OE. All specials and promotions are limited to stock on hand. Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SOY and DAIRY. Should you have any allergens please speak to the manager who can advise on all ingredients used. Please also be aware that fish dishes may contain small bones and olives may contain stones.