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Weekly Pick: Le Riche 'Richesse' Red Blend, Stellenbosch **49**

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### Kudu Bread

*with melted cultured butter, house cured bacon* **8.5**

*with melted seafood butter, almonds* **9**

*with both butters* **14.5**

“Braaibroodjie” tartlet, tomato, pecorino, pickled shallots **6**

Kalahari spiced biltong **7.5**

Smoked prawn cruller, miso, pickled cucumber, dill **7.5**

Stuffed peri-peri chicken wings, apricot, cumin **8**

Sea bass, apple, pea, horseradish, buttermilk **12**

Ricotta agnolotti, wild garlic, capers, lemon **14.5**

Roasted langoustine, malay chawanmushi, pickled mushrooms **15**

African carrot, ras el hanout, goat’s curd, rooibos pickled carrot **18**

Grilled stone bass, jerusalem artichoke, confit lemon, dashi velouté **26**

Lamb loin, trombetta courgette, aubergine, sultana jus **27**

Braaied whole plaice, lemon and kombu buerre blanc (for two) **25 p/p**

Tomapork chop, red pepper, chimichurri (for two) 650g **27p/p**

Onglet, hispi cabbage, enoki mushrooms, truffled potato mousse (for two) **31 p/p**

Pommes anna, smoked yoghurt, chive emulsion **8**

Dressed escarole leaves, crème fraîche, anchovy, aleppo pepper **10**

### DESSERTS

Salted chocolate ganache, sesame ice cream, chocolate crumble **9**

Tonka bean mousse, toasted coconut ice cream, cashew nut, lime **9**