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Weekly Pick: DeMorgenzon 'Maestro' White Blend, Stellenbosch **64**

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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**

“Braai broodjie” tartlet, tomato, pecorino, pickled shallots **6**

Peri-peri chicken hearts, apricot, pistachio dukkah **7**

Kalahari biltong **7.5**

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

Cured bream, apple, cucumber, aged malt, wakame dressing **12**

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

Scallop, malay chawanmushi, pickled mushrooms, coral tuille **15**

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

Roasted stonebass, english peas, confit lemon, dashi velouté **26**

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

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