

STARTERS & SALADS

PRICES EXCLUDE WINE RECOMMENDATIONS

PRAWN 'N CORN SOUP 95

grilled prawns, blackened baby corn, green chilli oil, coriander - gewürztraminer

CRISPY BABY CALAMARI 85

yuzu emulsion, miso caramel, pickled kohlrabi, sunchoke – sauvignon blanc

STEAMED FRESH MUSSELS 65 / 135

cream, neethlingshof sauvignon blanc, cherry tomato, basil, chilli, spring onion, bruschetta – the six flowers

KUDU CARPACCIO 75

edamame puree, compressed cucumber, spring onion, ponzu gel, sago crisps - merlot

BABY BEETROOT SALAD 70

chevin, white balsamic jellies, sunflower & sesame crumble, orange, kataifi, watercress – the jackal's dance

SPICED CHICKEN SALAD 90

baby gem lettuce, ranch dressing, feta, roast butternut, pumpkin seeds – chenin blanc

GRILLED PEACH & PARMA HAM SALAD 110

compressed melon, ash goats' cheese, rocket, mint, raspberry dressing - gewürztraminer

HALOUMI SALAD 80

baby heirloom tomato, balsamic pearls, walnuts, pesto aioli – unwooded chardonnay

PLATTERS

CHEESE PLATTER 180

superlatif brie, gorgonzola, ash goats' cheese, mature cheddar, marinated olives, honey nuts, crackers, preserves, freshly baked bread

CHARCUTERIE PLATTER 180

parma ham, salami felino, biltong, droëwors, marinated olives, honey nuts, crackers, preserves, freshly baked bread

CHEESE & CHARCUTERIE PLATTER 235

superlatif brie, gorgonzola, ash goats' cheese, mature cheddar, parma ham, salami felino, biltong, droëwors, marinated olives, honey nuts, crackers, preserves, freshly baked bread

BURGERS & BATTERED

PRICES EXCLUDE WINE RECOMMENDATIONS

CHICKEN CHILLI BURGER 135

kimchi, avocado, red cabbage slaw, edamame beans, french fries, sriracha emulsion - gewürztraminer

SA WAGYU BEEF BURGER 160

lettuce, tomato, gherkin, onion marmalade, bacon, cheese, french fries, onion rings, mayonnaise – cbc amber weiss

BEER BATTERED FISH & CHIPS 135

line-caught hake, crushed peas, chips, homemade sweet chilli, tartare sauce – cbc lager

VEGETARIAN, POULTRY & SEAFOOD

PRICES EXCLUDE WINE RECOMMENDATIONS

LENTIL BOBOTIE 110

cape malay spices, savory rice, coconut banana, tomato sambals, homemade fruit chutney - gewürztraminer

THAI GREEN CHICKEN CURRY 135

VEGETARIAN OPTION AVAILABLE

aubergine, broccoli, water chestnuts, shitake mushrooms, bean sprouts, fragrant rice – gewürztraminer

PAN-FRIED LINEFISH 160

saffron velouté, mussels, clams, parisienne potato, baby spinach – the six flowers

PORK, GAME & BEEF

PRICES EXCLUDE WINE RECOMMENDATIONS

PORK BELLY CHAR SIU 180

chilli rice fritter, baby bok choy, charred onion, sesame dressing, pickled red cabbage – the six flowers

RAS EL HANOUT SPICED OSTRICH 185

carrot & cumin puree, charred baby carrot, pomegranate, coriander yoghurt, tabbouleh - shiraz

BEEF RIB EYE 190

king oyster mushroom, romanesco, confit garlic, brown mushroom & truffle sauce, rosemary fries – cabernet sauvignon or Malbec

SOMETHING SWEET

PRICES EXCLUDE WINE RECOMMENDATIONS

ROSE PANNACOTTA 70

pistachio halva, lavender sponge, yoghurt sorbet, dehydrated yoghurt, rose petals – maria noble late harvest

MALVA PUDDING 70

amarula anglaise, spiced apricots, caramel ice cream, raspberries, vanilla crumb - maria noble late harvest

DARK CHOCOLATE MARQUIS MOUSSE 75

fresh summer berries, chocolate feuillantine wafer, tonka bean ice cream, caramelized marshmallow – maria noble late harvest

GRANADILLA & COCONUT PARFAIT 75

coconut crumble, strawberry & lime gel, berry meringues, pineapple crisps, white chocolate aero – maria noble late harvest

DESSERT CHEESE PLATE 80

lavash, poached pear, honey nuts