

BREAKFAST

AVAILABLE MONDAY TO SATURDAY 09H00 TO 11H00

HEALTH BREAKFAST | 55

muesli, yoghurt, seasonal fresh fruit & berries

PLAIN CROISSANT | 40

cheddar cheese, jam, honey

BREAKFAST CROISSANT | 55 | 65 | 85

egg, tomato, avocado, rocket | add bacon | add salmon

OMELETTE | 60

two egg omelette, filled with mushroom, bacon, cheese, served with toast

CHORIZO SHAKSHUKA | 70

eggs, chorizo, tomato, spring onion, baked in cast iron dish, toast

PETIT BREAKFAST | 55

two eggs, bacon, cherry tomatoes, fries, toast

GRANDE BREAKFAST | 85

two eggs, bacon, beef sausage, mushrooms, cherry tomatoes, fries, toast

STARTERS

PRICES EXCLUDE WINE RECOMMENDATIONS

BABY BEETROOT | 80

macerated baby beetroot, goats cheese mousse, sunflower crumble, watercress pesto, kataifi | unwooded chardonnay

SHITAKE AUBERGINE | 70

DELICIOUSLY VEGAN

miso glazed shitake mushrooms, puffed rice, grilled aubergine purée, teriyaki, spring onion, sesame | unwooded chardonnay

STEAMED FRESH MUSSELS | 65

coconut cream, lemongrass, red chilli, lime leaf, basil, bruschetta | the six flowers

SMOKED SALMON | 125

shaved fennel, caper berries, preserved lime dressing, cucumber, pickled mustard seeds | jackal's dance or the six flowers

KOREAN BBQ PORK BELLY | 95

kimchi, pickled kohrabi, black garlic emulsion, crispy shallots | the six flowers

KUDU CARPACCIO | 85

edamame purée, compressed cucumber, spring onion, ponzu gel, sago crisps | merlot

SALADS

PRICES EXCLUDE WINE RECOMMENDATIONS

GRILLED ARTICHOKE & FINE BEAN SALAD (DELICIOUSLY VEGAN) | 80

balsamic truffle dressing, rocket, pine nut crumble, confit tomato | jackal's dance

CHICKEN CAESAR SALAD | 105

cos lettuce, chicken breast, crisp pancetta, caesar dressing, parmesan, soft boiled egg, lavash viognier

CAPRESE SALAD 2.0 | 75

medley cocktail tomatoes, bocconcini, walnuts, basil, green goddess | riesling

PLATTERS

SERVED WITH MARINATED OLIVES, HONEY NUTS, CRACKERS, PRESERVES, FRESHLY BAKED BREAD

CHEESE PLATTER | 185

superlatif brie, gorgonzola, ash goats' cheese, mature cheddar

CHARCUTERIE PLATTER | 185

parma ham, salami felino, biltong, droëwors

CHEESE & CHARCUTERIE PLATTER | 245

superlatif brie, gorgonzola, ash goats' cheese, mature cheddar, parma ham, salami felino, biltong, droëwors

BURGERS & BATTERED PRICES EXCLUDE WINE RECOMMENDATIONS

CRUMBED CHICKEN BURGER | 135

gem lettuce, tomato jam, avocado, chipotle mayo, green cabbage slaw, fries

SA WAGYU BEEF BURGER | 160

lettuce, tomato, gherkin, onion, marmalade, bacon, cheese, fries, onion rings, mayonnaise

BEER BATTERED FISH & CHIPS | 135

line-caught hake, crushed peas, chips, homemade sweet chili, tartare sauce

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 / VEGAN OPTION AVAILABLE

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

STEAMED FRESH MUSSELS | 135

coconut cream, lemongrass, red chilli, lime leaf, basil, bruschetta | the six flowers

PAN-FRIED LINE FISH | 160

lemon puree, salsa verde, baby potato, pink peppercorn, saffron, mange tout | the six flowers

GAME & BEEF

PRICES EXCLUDE WINE RECOMMENDATIONS

PAN FRIED DUCK BREAST | 195

udon noodles, sprouts, spring onion, pickled shimeji, chilli peanut salsa, aromatic duck broth | the six flowers

GRILLED OSTRICH FAN FILLET | 185

roasted cauliflower puree, dukkha spice, sumac carrots, blueberry gastrique, sweet potato chips | pinotage or the owl post pinotage

BEEF FILLET | 195

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

SOMETHING SWEET

PRICES EXCLUDE WINE RECOMMENDATIONS

BAKED CHEESECAKE | 70

limoncello jelly, almond meringue, raspberry textures | maria noble late harvest

RUM BABA | 70

pistachio crumb, white chocolate crèmeux, peach sorbet | maria noble late harvest

CHOCOLATE PARFAIT | 75

chocolate soil, salted caramel, caramelized banana, coffee financier | maria noble late harvest

CHOCOLATE MOUSSE (DELICIOUSLY VEGAN) | 65

toasted coconut, seasonal fresh berries, berry gel | maria noble late harvest

DESSERT CHEESE PLATE | 80

superlative brie, gorgonzola, ash goats' cheese, mature cheddar, lavash, fruit, honey nuts | maria noble late harvest

