

Cheese & Charcuterie *check with us for the current selection of cheeses and charcuterie*

selection of 3 farmhouse cheeses (50gms each) 35

charcuterie plate, cornichon & mustard (2 cuts, 50gms each) 32

add freshly baked baguette +7

Shared Plates

tarte flambée with crème fraîche & **choice of:**

- bacon, onion and egg 26

- roasted mushrooms, onion and gruyere 26

- roma tomatoes, basil & parmesan 22

bikini sandwich, jamón ibérico, truffle mayonnaise, kumara crisps 18

whole baked camembert, roasted garlic & honey 30

ceviche of cod, prawns, octopus & scallops, salsa verde 35

charred corn salad, shrimp, avocado, mango 16

swimmer crab cakes, cajun spices, lime yoghurt (3pcs) 18

1/2 dozen escargots, sauvignon blanc, roasted garlic & basil butter 20

pan-seared foie gras, apple, pecan & brioche 32

eggs meurette, jamón, haricots, mushrooms, beef & red wine reduction 24

grilled chicken, chipotle rub, mango relish 23

char-grilled squid, harissa rub, bell peppers, saffron-cream 26

risotto, pumpkin, saffron, kale crisps 26

grilled octopus, spiced carrot, olive & caper crisps, curry aioli 28

ibérico pork shoulder, mushrooms, onion-marsala marmalade & mustard jus 40

tagliatelle, tomato-crustacean cream, crab, roasted prawns & squid 35

braised angus beef cheeks, root vegetables, forest mushrooms, mash 40

smoky braai back ribs, habanero & cumin rub, buttermilk corn 38

xinjiang spiced lamb neck, garlic sprouts 38

pacific cod, grilled asparagus, lobster nantua 38

stockyard wagyu ribeye, basil-parsley pesto, roasted vegetables (400gms) 80

add mash +5 add salad +6 add mushrooms +8 add fries +6

Sweets

chocolate cake, hazelnut ice-cream 17

classic crème brûlée 16

caramelized pecan tart, chantilly cream 16

Prices not inclusive of prevailing taxes

