

Cheese & Charcuterie check with us for the current selection of cheeses and charcuterie	
selection of 3 farmhouse cheeses (50 gms each)	35
charcuterie plate, cornichon, mustard (2 cuts, 50 gms each)	32
add freshly baked baguette +7	

Shared Plates

tarte flambée, **choice of:**

- bacon, onion & egg with crème fraîche	15
- roasted mushrooms, onion & gruyere with crème fraîche	15
- seasonal vegetables & parmesan with sauce tomate	13
bikini sandwich, jamón ibérico, truffle mayonnaise, kumara crisps	18
ceviche of cod, prawns, octopus & scallops, salsa verde	35
chilled heirloom tomatoes, cervelle de canut, basil pesto	24
swimmer crab cakes, cajun spices, lime yoghurt (3pcs)	18
1/2 dozen escargots, roasted garlic & basil butter, sauvignon blanc	20
eggs meurette, jamón, haricots, mushrooms, red wine reduction	24
bisque of lobster, cream, garlic bread	22
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, squid, roasted prawns	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
<i>add mash +5 add salad +6 add mushrooms +8 add fries +6</i>	

Sweets

chocolate cake, hazelnut ice-cream	17
classic crème brûlée	16
caramelized pecan tart, chantilly cream	16

Prices not inclusive of prevailing taxes

