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Weekly Pick: Vilafonte 'Seriously Old Dirt' Red Blend, Western Cape **73**

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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**

Confit leek tartlet, pecorino, marjoram **6**

Smoked prawn cruller, kale, pickled cucumber **7.5**

Kalahari spiced biltong **7.5**

Stuffed chicken wings, peri peri, apricot **7.5**

Cured mackerel, kashmiri, yoghurt, radish, shiso **12**

Burrata, pineapple tomato, plum, basil, anchovy **14**

Confit pressed chicken, dashi, coriander, pickled girolles **14.5**

Smoked scallop ravioli, sweetcorn, miso, chives **14.5**

African carrot, ras el hanout, goat's curd, rooibos pickled carrot **18.5**

Confit trout, cauliflower, nasturtium vadouvan **26**

Grilled vension loin, celeriac, skilpadjie, fernet branca jus **28**

Onglet, hispi cabbage, enoki mushrooms, truffled potato mousse (for two) **31 p/p**

Dry aged sirloin, celeriac dauphinois, cornish herb salad, bordelaise, (for two) 550 gr **39.5 p/p**

Pommes anna, chive emulsion **8**

Raddichio, pear, parmesan, clementine dressing, pecan nut **8**

## DESSERTS

Salted chocolate ganache, sesame ice cream, chocolate crumble **9**

Bruleed figs, cashew, bergamot posset **9**