

starters

FRESHLY SHUCKED OYSTERS, SAMPHIRE & KIWI CEVICHE

ROAST TOMATO & TARRAGON SOUP VEGAN / GLUTEN FREE

tomato raisins, tomato & red onion salad

HOT & SOUR TOM YUM PESCATARIAN / GLUTEN FREE

grilled tofu, shiitake, peas, lemon grass & coriander with grilled prawns

AUBERGINE GOAT'S CHEESE TORTELLI VEGETARIAN

romesco, basil pistou

CAULIFLOWER VEGAN / GLUTEN FREE

coconut cauliflower purée, curry cauliflower couscous, burnt cauliflower with tamarind gel, toasted coconut flakes

- pair with cured rainbow trout or poached prawn

MUSHROOM TATAKI VEGAN / GLUTEN FREE

seared and marinated, served with sesame mayo, popped black rice, spring onion, kimchi, coral tuille

- pair with seared beef

mains

MUSHROOM VEGAN / GLUTEN FREE

grilled king oyster, fricassée of gourmet mushrooms & lentils, vichyssoise, pickled onion petals

- pair with sustainable fish of the day or free range chicken breast

PEA, LEMON & COCONUT RISOTTO VEGAN / GLUTEN FREE

coconut cream cheese, pea shoots, leek ash

- pair with line fish or grilled prawns

SAAG WITH GRILLED PANEER VEGETARIAN

a leafy green vegetable curry served with soft Indian cheese, Bombay potatoes, chickpea tomato & cucumber salsa with a roti

- pair with masala rubbed free range chicken breast or line fish or prawns

WILD SAGE CAVATELLI VEGAN

pasta shells with salt roasted beetroot hummus, baby heirloom beetroot, puffed quinoa, beetroot jus

- pair with semi-cured ostrich or beef fillet

CAPE MALAY DHAL VEGAN

a traditional lentil dish served with roasted butternut, cumin naan, spiced cucumber & curry leaf riata

- pair with roasted lamb shoulder or line fish

CORN LAKSA VEGETARIAN

spicy nero noodles, pak choi, bean sprout, spring onion

- pair with line fish or chicken breast or marinated sesame tofu or cured pork belly

GRILLED BEEF FILLET

textures of onion & thyme jus, paired with any of these side dishes:

- hand cut fries

- gruyere & garlic crispy new potatoes

- steamed broccolini with sesame

- wild rocket, red onion & tomato salad with balsamic glaze

desserts

CITRUS GLUTEN FREE

olive oil & lemon semifreddo with olive & lemon curd

CHOCOLATE FONDANT

chilli namelaka, strawberry gel & vanilla ice cream

HAZELNUT, CARAMEL & GINGER GLUTEN FREE

hazelnut caramel mousse & candied ginger

RASPBERRY GLUTEN FREE

ruby raspberry cheesecake & raspberry sorbet

GROOTBOS FYNBOS HONEY ICE CREAM

single blossom honey ice-cream from the Erica irregularis fynbos which grows almost exclusively at Grootbos



CHOCOLATE TORTE VEGAN

vanilla crème chantilly, hazelnut & coconut ice cream

ICE CREAMS VEGAN

vanilla / chocolate / mango / hazelnut

SELECTION OF LOCAL CHEESE

locally produced from neighbouring Klein River farm & other local delights, served with our homemade chutney