



To begin

Marinated olives
House-baked baguette, cultured butter
Natural & battered oysters

Entrées

Corn-fed duck liver pate, fig preserve
Yellowtail Kingfish ceviche, avocado, Vietnamese mint, lemongrass, crayfish oil
Pan-fried prawn tails, garlic butter sauce, lemon, Italian parsley, pappardelle
White gazpacho, roasted grapes (vego)
Smoked Moki rillettes, pickled radish, sourdough crostini

Mains

Potato gnocchi, house-made ricotta, pickled pear, witloof, candied walnut (vego)
Steamed Trumpeter, anchovy butter, peas, fried sourdough, kale
Moki, asparagus, pomme purée, pickled shiitake, chicken broth
Brined & seared octopus, cabbage, almond cream, crispy rice, black bean dressing
Beef fillet, Café de Paris butter, fries

Warm roast beetroot & lentil salad, spiced yoghurt, mint
Mixed leaf salad, celery seed vinaigrette
New potatoes, confit garlic butter, rosemary salt, parsley

for the table

Desserts

Catalan crepes, orange caramel sauce, vanilla ice-cream
Chocolate mousse, toffee pear, milk sorbet, breton butter biscuit
Bush honey panna cotta, roasted tamarillo, almonds

Cheese

Tea and coffee