

## A LA CARTE

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### SNACKS

gin cured salmon — 13.0  
puffed skins, caviar and sour cream

fried pork belly — 13.0  
pepper sauce, guindilla chili

arrugas potato — 8.5  
chorizo, goats curd, peperonata

corn croquette — 12.0  
corn cream, mulato and spring onion

### SMALLER

char-grilled octopus — 24.0  
kombu cured Kingfish,  
fennel and yuzu

prawn — 32.0  
avocado, jalapeno and 'curry rose'

ponzu marinated tofu — 16.0  
charred broccoli,  
miso eggplant and nori

goat — 22.0  
burghal wheat, date and orange

### LARGER

skate — 31.0  
potato dauphinois, turnip  
and chicken reduction

lamb neck — 38.5  
charred shallots, apples,  
mustard and salt bush

duck — 42.0  
red curry, litchi and thai basil

coral mushrooms — 28.0  
cauliflower and semolina gnocchi

### FROM THE BRAAI

whole peri peri poussin — 39.0  
cuts over the grill — POA  
fair-fish catch of the day — POA

### SIDES

mash potato — 12.0  
charred zucchini — 14.5  
garlic and heirloom tomatoes

chilled broccolini — 13.5  
rocket, parmesan and truffle oil  
grilled cos lettuce — 16.0  
pancetta, anchovy and cured egg yolk

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## TASTING MENUS

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### 5 COURSE — 115

sardines on toast, charred salsa verde  
kabayaki eel, congee, guanciale  
'mielie' bread, house churned butter  
lamb, anchovy and macadamia  
apple skin, pumpkin and salted walnut ice cream  
sweet bites to finish

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### 7 COURSE — 150

chicken skin, crab and corn  
sardines on toast, charred salsa verde  
kabayaki eel, congee, guanciale  
'mielie' bread, house churned butter  
cone bay barramundi, native spiced onions, smoked parmesan cream  
lamb, anchovy and macadamia  
apple skin, pumpkin and salted walnut ice cream  
sweet bites to finish

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