

ALL DAY DINING SPRING CELEBRATION

INSPIRED SALADS

FRESH, LOCALLY SOURCED AND INSPIRED BY THE SEASON
AND REGION

AVOCADO, YUZU KOSHO & MISO DUKKAH SALAD

Charred avocado, yuzu kosho dressing, baby gem,
miso-almond dukkah, burnt lime gel

BOERPAMPOEN & FETA SALAD WITH CAPE CHUTNEY GEL

Roasted Boer pumpkin cubes, brined feta, spiced chutney gel,
pumpkin seed crunch, wild mint

AMAZI & SAMP SALAD WITH CHARRED LEEKS

Chilled samp salad, amazi corn espume, braaied leeks,
wild chive oil, fermented chilli dressing

TABLESIDE CAPE INSPIRED CAESAR SALAD

Prepared tableside with crisp baby gem, poached egg,
anchovy, horseradish, parmigiano-reggiano, garlic, sour dough croutons
finished with wild buchu oil

REFINED SMALL PLATES

(IDEAL FOR SHARING OR LIGHT DINING - SERVES 2 - MINIMUM OF 4 TO BE
SELECTED FOR SHARING)

SPRING GARDEN TARTLET

Green asparagus, minted peas, lemon labneh, confit shallots,
sunflower seed brittle

MANGROVE BLACK TIGER PRAWN ARANCINI

Smoked tomato aioli, fennel pollen, baby rocket

OXTAIL, SPRING PEA & FETA CROQUETTES

Cape wild garlic mayo, citrus zest

CARAMELISED CAULIFLOWER & BUCHU VELOUTÉ

Toasted almonds, curry leaf oil, sourdough crisp

MARINATED LOCAL ARTICHOKEs

Olive tapenade, lemon thyme gremolata, whipped feta

COAL SEARED LINEFISH CRUDO

Citrus dressing, shaved radish, sea lettuce crunch, caper berries

SESAME SEARED TUNA TATAKI

Yuzu mayo, pickled cucumber, wild garlic leaf dust

ARTISAN SANDWICHES

SERVED WITH GARDEN SALAD OR CRISP ROSEMARY FRIES

"CAPE CUBANO"

Pulled free-range Elgin pork shoulder, stanford cheddar, mustard pickles,
apricot glaze, grilled sourdough

JOSPER GRILLED CHICKEN CIABATTA

Basil mayo, roasted peppers, parmesan flakes, rocket

CHALKBOARD FISH TACO

Fresh ABALOBI linefish of the day, lemon tartar, baby cos, soft shell taco

CAPE KOFTA FLATBREAD

Langside Lamb & rooibos koftas, hummus, tomato relish, cucumber pickle

WILD MUSHROOM MELT (VEGAN)

Caramelised onions, herbed cashew cheese, thyme sourdough

ALL DAY DINING

SPRING CELEBRATION

SIGNATURE MAINS

A MORE SUBSTANTIAL OFFERING FOR RELAXED LONG LUNCHES OR
REFINED EVENING DINING

ELGIN CHICKEN BREAST SUPREME

Charred corn puree, spring vegetables, wild herb jus, puffed red millet

COAL-GRILLED ABALOBI LINEFISH

Baby potato & olive salad, warm tomato vinaigrette, spring shoots

RUENS SUMMER LAMB SHOULDER SOUS VIDE

Wild rosemary rub, mieliepap gnocchi, charred corn, fermented chilli jus gras

STUFFED BABY MARROW CANNELLONI PRIMAVERA

Ricotta, lemon zest, morogo, heirloom tomato fondue, basil oil,
pine nut crumb, parmesan air

JOSPER LANGSIDE GRILLED RIBEYE (300G)

Fynbos chimichurri, crispy smashed potatoes, charred broccolini, smoked onion jus

ADD - ON SIDES

KAPOKBOS SALT FRIES

GRILLED SPRING VEGETABLES

BABY GEM SALAD WITH BUTTERMILK DRESSING

SWEETCORN & JALAPEÑO FRITTERS

DESSERTS

LEMON CURD & WILD ROSEMARY TART

Toasted meringue peaks, pine nut sable, buchu sugar dust

GOAT'S MILK CHEESECAKE

Marinated Elgin figs, lavender syrup, honeycomb shards

DARK CHOCOLATE ROOIBOS TORTE

Amarula anglaise, hazelnut crumble, cocoa nib tuile