



15th – 18th January 2024

This is a sharing menu, 3-4 plates are advised between 2 guests

Milk, Bread & Fynbos Honey	R65
Baby Marrow Noodles, Tomato, Nutritional Yeast	R80
Melfort Stuffed Vine Leaves, Ricotta, Almonds, Olive Oil Leeks	R70
Ryan Boon Sirloin, Chimichurri, Seasonal Greens	R230
Braaied Karoo Lamb Chops, Gremolata	R210
Karoo Chicken Kebabs, Mustard Velouté	R170
Lowerland Pork Belly, Mango Salsa, Broth	R200
Pulled Beef Short Rib, Jus, Garden Herbs	R230
Abalobi Line Fish, Cashew Penang, Cauliflower Rice	R210
Charred Cabbage, Garden Chili Crisp, Spring Onion	R70
Smoked Carrots, Labneh, Walnut	R80
Crispy Potato Stack, Capers Herb Dressing, Flowers	R70
Lowerland Pecan Nut Tart, Num Num Caramel	R140
Oat Custard Tart, Rhubarb, Strawberry (V/GF)	R140

All ingredients used are from local, organic farms and are heavily seasonal. Dairy is from happy Jersey cows. Flours are stoneground.

Spices are non-irradiated. Honey is raw and from our farm.

We think you will love each menu item just as much as we do.

We are a true farm to fork restaurant – no compromises.

(We have our own brand of organic Karoo Olive Oil, sauerkraut and farm honey on sale)