

Starters

VELD FIRE & FENNEL 145

Roasted artichoke | fennel | red pepper rouille

GOATS SUMMER SALAD 225

Peaches | goats' cheese | grapefruit gastique | black pepper dressing

ISIBINDI SEGUSHA 125

Lamb liver | spekboom chermoula | pickled grapes | amasi foam

SALT & EARTH 246

Wagyu carpaccio | truffle oil | mushroom purée | Thai sauce

THE CEDERBERG CATCH 215

Lemon & rooibos broth | poached prawns | kimchi & magwinya croutes

SALDANHA SUNSET 168

Seared tuna | mango | lemon chilli jam | avocado mousse

Mains

SOWETO SUMMER GRAINS 195

Heirloom tomato | samp | chakalaka purée | ponzu melon | basil oil

CATCH OF THE DAY 278

Sautéed tomato | peach | olive | rooibos vinegar gastruie | black sesame tuile

THE ROOTS 225

Rainbow beetroot | baby carrot | cauliflower purée | bulgar wheat

THIRSTY CHICKEN 265

Deboned baby chicken | herbed potato | asparagus | carrot | chicken umhuzi

LAMB FROM THE PAST 355

Lamb rump | braised red cabbage | cauliflower purée | dukkah spice | lamb jus

RIBEYE ON THE BONE 435

Brandy & mustard | broccoli | baby potato

Desserts

UBUNTU 138

Chocolate | coffee biscuits | amarula Mascarpone | caramel | cinnamon

CLOUDS & BERRIES 132

Meringue shards | marshmallow | seasonal berries | mint | candied citrus

1990 RELEASE 165

Fridge cheesecake | dried fruits | almond & ginger jelly | custard

SUMMER BREEZE 135

Strawberry | black pepper | basil gel