

*Ingredients carefully sourced & menu created by Johannes Richter, Chef & Husband*



*7 courses*

**Sourdough bread & butter**

**Beetroot, cucumber & curry leaf**

**Golden nugget pumpkin, Durban-style  
miso & lacto-fermented coconut**

**Midland's cottage cheese, pickled  
aubergine & pomelo**

**Vanessa's chicken, sous sous & sweet  
paprika**

**Guinea fowl, green banana &  
aMathungulu**

**Lamb best bits, mussel & potato onion**

**Dargle valley pork, Jerusalem artichoke &  
tarragon**

**Orange & cardamom chai**

**Madumbe, Madagascar vanilla &  
guavadilla**

**Rhubarb & white chocolate**

*5 courses*

**Sourdough bread & butter**

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miso & lacto-fermented coconut**

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guavadilla**

**Rhubarb & white chocolate**

5 courses R 950 / incl. juice pairing R 1460 / incl. wine pairing R 1575

7 courses R 1250 / incl. juice pairing R 1930 / incl. wine pairing R 2090