

Ingredients carefully sourced & menu created by Chef Johannes Richter



7 courses

Sourdough bread, cucumber, M19 mango & marigold

Watermelon, Gourmet Greek feta & chipotle

The return of the 'ordinary' carrot, dahl miso & mint

Bushmans river trout, amasi & herbs out the garden / Radish, amasi & herbs out the garden

Vanessa's whole chicken, zucchini & apricot / Heirloom peppers, zucchini & apricot

Wagyu beef, heirloom tomato & imbuya / Heirloom tomato & imbuya

Warthog, leek & foraged mushrooms / Gourmet Greek Halloumi, leek & foraged mushrooms

Paw-paw & ginger

Plum, jersey milk & old bread

Mango & pumpkin seeds

R 1250 / incl. non-alcoholic pairing R 1930 / incl. wine pairing R 2090

5 courses

Sourdough bread, cucumber, M19 mango & marigold

Watermelon, Gourmet Greek feta & chipotle

Bushmans river trout, amasi & herbs out the garden / The return of the 'ordinary' carrot, dahl miso & mint

Vanessa's whole chicken, zucchini & apricot / Heirloom peppers, zucchini & apricot

Warthog, leek & foraged mushrooms / Gourmet Greek Halloumi, leek & foraged mushrooms

Paw-paw & ginger

Plum, jersey milk & old bread

Mango & pumpkin seeds

R 950 / incl. non-alcoholic pairing R 1460 / incl. wine pairing R 1575

Please let us know regarding dietary restrictions on reservation. We try to accommodate all our guests!