



Trizanne Signature Wines Makeba bubbly / Cape rough skin & vanilla kombucha
Brassica, teff & quail

Mabele & carrot 'root to shoot'

2021 Keermont 'Riverside' Chenin Blanc / Guavadilla
Cauliflower, pineapple & heirloom peppers

2016 Thelema Chardonnay / Pineapple, ginger & cardamon
Pumpkin, molasses & Willowdale Winter truffle

2023 Gedeelte Sauvignon Blanc 'Deel 6' / Lime leaf & chili
Bushman's River trout, spring onion & beurre blanc

2025 Cederberg Bukettraube / Rooibos & marigold
Vanessa's chicken, sweet corn & murgh makhani

2025 Gabrielskloof 'Whole bunch' Grenache Syrah Magnum / Fig leaf kombucha
Vanessa's duck, guava & mangetouts

2021 Winshaw 'Charles Winshaw' / Roselle, marula vinegar & basil
Juvenile Kolbroek pork, sunchoke & winter greens

Umqombothi

2025 Miles Mossop 'Kika' or 2021 Domaine des Dieux 'Claudia' / Pumpkin seeds & masala chai
Mandarin, jersey cream & amaranth

Amathungulu

6 courses R 950

Including pairing (wine, funky or non-alcoholic) R 1700

8 courses R 1250

Including pairing (wine, funky or non-alcoholic) R 2250

Our menu is subject to continuous seasonal changes.

Please let us know regarding dietary requirements on reservation.

Vegetarian: There is always a fully vegetarian 'The LivingRoom experience' on offer.

Halal – We have a long-standing relationship with a halal butchery, The Westville North Butchery, that enables us to serve halal friendly menus on request.