



BETWEEN US

rosemary flatbread 35
Saldanha Big Bay oysters, Rozendal botanical pickled shallots 150
olives al forno 65
bacon wrapped dates with Parmigiano-Reggiano 85
white anchovies 75
crispy silver oyster mushrooms 85

house-cured salmon gravlax and goat's milk chèvre 145
Chalmar beef carpaccio 115
griddled aubergine, goat's curd and holy basil 75
burrata, caponata and tomato confit 165
shaved fennel salad with Castelvetro olives and provolone 95
ricotta and marjoram gnudi 65
charred peppers and white anchovy 85

seared Chalmar beef fillet with a Langbaken Karoo Sunset sauce and charred aubergine 195 | 260
charcoal grilled chicken supreme and warm cornbread salad 200
beef brisket with slow-roasted romano beans and black olive aioli 250
seasonal vegetarian risotto 135
yellow-fin tuna confit and caraway crisp 190
slow-cooked lamb and cannellini with braised courgettes 210
poached salmon in a fennel and cannellini bean broth 260

hand made fresh pasta

linguine with salmon | meatballs 160 | 190
papperdelle, oxtail ragu 165
bucatini, lemon, Parmigiano-Reggiano 135

green salad 65
roast root veg 65
cannellini beans 50
bagna càuda wilted spinach 70
chips 55

baked cheesecake 85
chocolate nemesis 100
pistachio loaf 75
warm date cake and ginger gelato 100