



BETWEEN US

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|---|-----------|------------------------------|
| rosemary flatbread | 45 | |
| Saldanha Big Bay oysters, Rozendal botanical pickled shallots | 230 | |
| olives al forno | 70 | |
| bacon wrapped dates with Parmigiano-Reggiano | 85 | |
| white anchovies | 120 | |
| crispy silver oyster mushrooms | 120 | |
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| house-cured salmon gravlax and goat's milk chèvre | 165 | |
| mussels with red and green pepper, fennel, feta and star anise | 120 | |
| heirloom Caprese with organic sun-gold dressing and a parsley salsa verde | 265 | |
| Chalmar beef carpaccio | 140 | |
| seared yellow-fin tuna carpaccio | 130 | |
| griddled aubergine, goat's curd and holy basil | 120 | |
| baked peperonata and cannellini | 120 | |
| burrata, caponata and tomato confit | 230 | |
| shaved fennel salad with Castelvetro olives and Manchego | 160 | |
| poached plum and beet salad with Prosciutto di Parma | 110 | |
| ricotta and marjoram gnudi | 90 | |
| blood orange and hazelnut, goat's milk chevre, dijon vinaigrette | 150 | |
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| seared Chalmar beef fillet with watercress crème fraîche | 210 260 | |
| charcoal grilled chicken supreme and warm cornbread salad | 220 | |
| beef brisket with slow-roasted romano beans and black olive aioli | 290 | |
| seasonal vegetarian risotto | 160 | |
| bowl of beluga lentils with wilted spinach and goat's curd | 175 | |
| heirloom spelt and steamed leeks with pine nut and cavolo nero pesto | 165 | |
| whole roasted pepper with tuna confit, artichoke and sweet rocket | 230 | |
| slow-cooked lamb and cannellini with braised courgettes | 260 | |
| steamed mussels with fennel and white wine | 180 | |
| poached salmon in a tomato and cannellini bean broth | 280 | |
| vegan array of caponata, roast root veg, peperonata etcetera... | 190 | |
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| handmade fresh pasta | | Caesar salad 130 |
| | | green salad, Grana Padano 80 |
| pappardelle, oxtail ragu, Parmigiano-Reggiano | 210 | roast root veg 80 |
| bucatini, lemon, Parmigiano-Reggiano | 135 | cannellini beans 65 |
| linguine with meatballs | 250 | curried cauliflower 85 |
| | | chips 55 |
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| baked cheesecake | 95 | |
| chocolate nemesis (gf) | 120 | |
| pistachio loaf | 90 | |
| warm date cake and ginger gelato | 120 | |
| cheese plate...enough for two | 160 | |
| Thelema Vin de Hel, Muscat late harvest | 90 | |

* 12% gratuity on tables of 8 or more

* 1 bottle of your own special wine for every 4 guests (provided we haven't it in our cellar!)