



LET'S LUNCH

house-made bread rolls	50	
Saldanha Big Bay oysters, Rozendal botanical pickled shallots	230	
house-cured salmon gravlax and goat's milk chèvre	165	
burrata, caponata and tomato confit	230	
Chalmar beef carpaccio	140	
seared yellow-fin tuna carpaccio	130	
blood orange and hazelnut, goat's milk chevre, dijon vinaigrette	150	
ricotta and marjoram gnudi	90	
poached plum and beetroot salad with Prosciutto di Parma	110	
soup of the day	150	
griddled strip steak sandwich with tomato confit and red onion caper aioli	190	
burrata and roast root veg with a caper berry vinaigrette	255	
artichoke and in-house hot smoked salmon with Maison Farm garden greens	270	
heirloom Caprese, organic sun-gold dressing, parsley salsa verde...enough for two	265	
yellow-fin tuna niçoise	240	
deep crusted spinach and mustard leek quiche	130	
house-made chicken pie	160	
vegan array of caponata, roast root veg, peperonata etcetera...	190	
slow cooked cavolo nero and black rice, with bagna càuda and a poached egg	170	
oxtail ragu and fresh pappardelle with Parmigiano-Reggiano and pecorino	210	
seasonal vegetarian risotto	160	
bowl of beluga lentils with wilted spinach and goat's curd	175	
meatballs al forno with rosemary mash garden greens or handmade linguine	230 250	
seared Chalmar beef fillet with watercress crème fraîche and roast potato wedges	230 280	
charcoal grilled chicken breast with roast radishes and baby potatoes	195	
grass fed beef burger on house-made brioche bun, Saturday special!	160	
	Caesar salad	130
	green salad, Grana Padano	80
	roast root veg	80
	cannellini beans	65
	curried cauliflower	85
	potato wedges	55
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