

SAMPLE MENU

SOURDOUGH BREAD

Marmite | Biltong | Sweet Butter | Estate Olive Oil

-Paired with Quoin Rock Blanc de Blancs 2017

AMUSE BUSH

WEST COAST OYSTERS

4 | 200 OR 8 | 400

Passionfruit Mignonette | Pink Peppercorn | Rosemary*

-Paired with Quoin Rock Rose 2025

STARTERS

HEIRLOOM TOMATO TART

Olive | Basil Sorbet | Tomato Essence

-Paired with Quoin Rock Semillon 2021

GREEN BURRATA SALAD

Peach | Vine Dried '24 Vinaigrette | Burnt Lemon Olive Oil |

Pine Nut Brittle

- Quoin Rock Sauvignon Blanc 2024

BLESBOK TARTARE

Toasted Brioche | Chives | Duck Fat Confit Egg Yolk*

- Quoin Rock Merlot 2021

OSTRICH AND CHICKEN LIVER PARFAIT

Plum Puree | Bee Pollen | Potato Bun

- Quoin Rock MCC Blanc de Blancs 2020

GRILLED TIGER PRAWN

Avocado | Burnt Leek | Sweet & Sour Sauce | Coriander

-Quoin Rock Brut Rose 2019

RARE ROAST WAGYU

Tonnato | Capers | Black Pepper Parsley Sauce*

-Paired with Quoin Rock White Blend 2022

CURED YELLOWFIN TUNA

Pickled Citrus | Jalapeño | Green Herbs | Crispy Ginger | Masa

-Paired with Quoin Rock Nicobar 2023

SIDES 85

Charred Courgette | Smoked Almond | Feta | Pickled Garlic

Hasselback Potato | Crème Fraîche | Confit Egg Yolk | Chives*

Aubergine | Hummus | Tahini | Harissa Tomato Confit | Parsley

Roast Beetroot | Ginger Biscuit Crumble | Sherry Vinaigrette

Onion | Amazi | Biltong Powder

**Caviar Supplement 360*

Additional Course 320

3 courses 750 [Starter, Main, Dessert]

4 courses 980 [Two Starters, Main, Dessert]

Please note all our menus and their pricing are subject to change.

MAINS

CARROT PANZEROTTI

Goats Cheese Crumble | Fire-Roasted Pumpkin Seeds |

Carrot Bacon

-Paired with Quoin Rock Chardonnay 2021

PEA GNOCCHI

Lemon Stracciatella | Parmesan | Mint*

-Paired with Quoin Rock Nicobar 2023

SPRINGBOK

Parsnip | Beetroot | Cherry | Venison Jus

-Paired with Quoin Rock Simonsberg Blend 2020

CHICKEN LEG CONFIT

Grilled Green Salad | Bacon | Pea Shoots | Chicken Jus

-Paired with Quoin Rock Chardonnay 2021 or Quoin Rock Merlot 2021

CAPE MALAY CRAB CURRY

Linguini | Cherry Tomato Confit | Chives | Crispy Leeks

-Paired with Quoin Rock Shiraz 2018

SEARED LINEFISH

Asparagus | Cauliflower | Almond | Citrus Roe Beurre Blanc*

-Paired with Knorhoek Chenin Blanc 2023

LAMB RIB

Spring Vegetables | Pickled Onions | Apricot | Chive Jus

-Paired with Quoin Rock Merlot 2021

DESSERT

APPLE CARAMEL "TART"

Vanilla Ice Cream

-Quoin Rock Chardonnay 2021

STRAWBERRIES

Lime Sorbet | Basil | Festive Cap Classique

DARK CHOCOLATE NAMELEKA

Chocolate Hazelnut Ice Cream | Kahlua Espresso

-Paired with Quoin Rock Vine Dried 2024

CHEESE

Klein Rivier Gruyere | Ash Goat | Cremonzola | Treacle

Tart | Pickled Raisin

GELATO | 65 PER SCOOP

Caramel | Stracciatella | Chocolate Hazelnut | Vanilla

SORBET | 65 PER SCOOP

Strawberry | Melon | White Peach | Lime

-Paired with Quoin Rock Husk OR Quoin Rock Vine Dried 2024