

SAMPLE MENU

SOURDOUGH BREAD

Marmite | Biltong | Sweet Butter | Estate Olive Oil

Recommended pairing - *Quoin Rock Black Series Cap Classique 2018*

AMUSE BOUCHE

WEST COAST OYSTERS

4 | 200 OR 8 | 400

Passionfruit Mignonette | Pink Peppercorn | Rosemary

Recommended pairing - *Quoin Rock Rosé 2025*

STARTERS

HEIRLOOM TOMATO TART V

Olive | Basil Granita | Tomato Essence

Recommended pairing - *Quoin Rock Semillon 2021*

GREEN BURRATA SALAD V

Peach | Vine Dried Vinaigrette | Burnt Lemon Olive Oil |

Pine Nut Brittle

Recommended pairing - *Quoin Rock Sauvignon Blanc 2025*

SPRINGBOK TARTARE

Toasted Brioche | Chives | Duck Fat Confit Egg Yolk

Recommended pairing - *Quoin Rock Merlot 2021*

CHICKEN LIVER PARFAIT

Plum Purée | Bee Pollen | Potato Bun

Recommended pairing - *Quoin Rock Blanc de Blancs 2020*

GRILLED TIGER PRAWN

Avocado | Burnt Leek | Sweet & Sour Sauce | Coriander

Recommended pairing - *Quoin Rock Brut Rosé 2019*

RARE ROAST WAGYU

Tonnato | Capers | Black Pepper Parsley Sauce

Recommended pairing - *Quoin Rock White Blend 2022*

CURED YELLOWFIN TUNA

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

Recommended pairing - *Quoin Rock Nicobar 2023*

SIDES

CHARRED COURGETTE | Smoked Almond | Feta | Pickled Garlic

HASSELBACK POTATO | Crème Fraîche | Confit Egg Yolk | Chives

ROAST BEETROOT | Ginger Biscuit Crumble | Sherry Vinaigrette

ONION RINGS | Amazi | Biltong Powder

Additional Course 320

3 courses 750 [Starter, Main, Dessert] | With Wine Pairing 1500

4 courses 980 [Two Starters, Main, Dessert] | With Wine Pairing 1900

A 12.5% gratuity will be added to your bill.

Please inform your waitron of any dietary requirements or allergies when placing your order.

MAINS

BASIL RICOTTA RAVIOLI V

Goats Cheese Crumble | Fire-Roasted Pumpkin Seeds |

Carrot Bacon

Recommended pairing - *Quoin Rock Chardonnay 2021*

PEA GNOCCHI V

Lemon Stracciatella | Parmesan | Mint

Recommended pairing - *Quoin Rock Nicobar 2023*

BLESBOK LOIN

Beetroot | Parsnip | Cherry | Venison Jus

Recommended pairing - *Quoin Rock Simonsberg Blend 2020*

CHICKEN CAESAR

Grilled Green Salad | Bacon | Pea Shoots | White Anchovy

Recommended pairing - *Quoin Rock Chardonnay 2021*

CAPE MALAY CRAB CURRY

Linguini | Cherry Tomato Confit | Chives | Crispy Leeks

Recommended pairing - *Quoin Rock Shiraz 2018*

SEARED LINEFISH

Cauliflower | Almond | Citrus Roe Beurre Blanc

Recommended pairing - *Knorhoek Chenin Blanc 2023*

LAMB RIB

Carrot | Onions | Apricot | Chive Jus

Recommended pairing - *Quoin Rock Merlot 2021*

300G SIRLOIN R150 SUPPLEMENT

Truffle Mash | Parmesan | Green Peppercorn Sauce

Recommended pairing - *Knorhoek Cabernet Sauvignon 2021*

DESSERT

APPLE CARAMEL "TART"

Vanilla Ice Cream

Recommended pairing - *Quoin Rock Chardonnay 2021*

STRAWBERRIES

Lime Sorbet | Basil | Festive Cap Classique

DARK CHOCOLATE NAMELAKA

Chocolate Hazelnut Ice Cream | Kahlua Espresso

Recommended pairing - *Quoin Rock Vine Dried 2024*

CHEESE

Klein Rivier Gruyere | Ash Goat | Cremezola |

Treacle Tart | Pickled Raisin

ICE CREAM SELECTION | THREE SCOOPS

GELATO

Caramel | Stracciatella | Chocolate Hazelnut | Vanilla

SORBET

Strawberry | Melon | White Peach | Lime

Recommended pairing - *Quoin Rock Husk OR Quoin Rock*

Vine Dried 2024