

STARTERS

Confit Pork Croquettes	R 98
Confit pork belly, potato purée, sharp cheddar shallow-fried in Japanese breadcrumbs, topped with homemade garlic aioli.	
Beef Trinchado	R 135
Dry-aged beef in spiced Portuguese sauce, topped with fresh coriander and served with our homemade Parmesan ciabatta bread.	
Popcorn Chicken	R 105
Tempura-battered organic free-range chicken, mandoline cucumbers, toasted sesame seeds, finished with our dynamite sauce.	
Senses of Carrots	R 110
Chargrilled carrots, honey roasted baby carrots, red pepper romesco sauce, chimichurri, with Parmesan tuile.	
Tempura Shrimp	R 195
Tempura-battered king prawns, roasted cauliflower, sweet chilli dressing, with a micro salad.	

MAINS

200g Tallow-Aged Fillet of Beef	R 275
Chargrilled, roasted bone marrow, sautéed tenderstem broccoli, topped with feta, salt and pepper potato wedges, and finished with our bourbon peppercorn sauce.	
300g Dry-Aged Sirloin	R 245
Chargrilled, gratinated garden spinach, organum smashed baby potatoes, served with our chilli Béarnaise sauce.	
24-Hour Marinated Baby Chicken	R 215
24 hour marinated, sous-vide and grilled, pommes purée, sautéed carrots, homemade peri-peri sauce, grilled lemon.	
The Skyfall Burger	R 195
Dry-aged 180g beef, buffalo mozzarella, caramelised onions, crispy pancetta, spiced aioli, wild rocket, and homemade toasted brioche bun, served with hand-cut Parmesan and truffle fries.	
Duck Linguini	R 197
Confit and smoked duck, wild mushrooms, spiced with a Parmesan reduction.	
Kingklip Sorento	R 267
White wine-poached Kingklip, butternut and feta stack, honey and lime leeks, finished with dill oil.	
Herb-Crusted Rack of Lamb	R 345
400g sous-vide and chargrilled rack of lamb, sautéed leeks, coriander chimichuri, with sun-dried tomatoes.	
Dargle Valley Pork Belly	R 245
Confit pork belly, roasted butternut purée, sautéed pak choi, mustard cream, and organum fries.	
Butternut and Basil Risotto	R 115
Toasted arborio rice, butternut and basil purée, roasted pumpkin seeds, with sun-dried tomatoes.	



PREMIUM DINING & WINE CELLAR

LUNCH MENU

DESSERT

Chocolate Lava	R 110
Belgian chocolate, vanilla gelato, and white chocolate tuile.	
Sticky Toffee Pudding	R 85
Homemade date pudding, with a sticky toffee reduction.	
Trio of Gelato	R 85
Made by our in-house pastry chef. Choose from mixed berry, espresso, Belgian chocolate, hazelnut, or vanilla bean.	

DESSERT WINES

Pierre Jourdan Ratafia	R 95
Fleur De Cap Noble Late Harvest	R 55
Paul Clüver Noble Late Harvest Riesling	R 125
Mullineux Straw Wine	R 175

WINES BY THE GLASS

Pierre Jourdan Brut	R 125
Pierre Jourdan Belle Rosé	R 130
De Grendel Rosé	R 65
Simonsig Needless To Say	R 65
Ken Forrester Reserve Sauvignon Blanc	R 75
Ken Forrester Old Vine Reserve Chenin Blanc	R 125
Simonsig Chenin Blanc	R 65
Warwick First Lady Chardonnay	R 90
Haute Cabrière Chardonnay Pinot Noir	R 85
Cederberg Bukettraube	R 85
De Grendel Merlot	R 120
Warwick First Lady Cabernet Sauvignon	R 90
Cape Of Good Hope Riebeeksrivier	R 100
Beyerskloof Pinotage	R 70
Jordan Chameleon	R 65
Simonsig Cabernet Shiraz	R 65

COFFEES

Americano	R 34	Frangelico Coffee	R 75
Cappuccino	R 38	Irish Dom Pedro	R 80
Irish Coffee	R 85	Amarula Pedro	R 80
Kahlúa Coffee	R 80	Ponchos Pedro	R 80
Amarula Coffee	R 70	Frangelico Pedro	R 80

Please Note: We reserve the right to levy a 10% service charge for tables of 8 or more diners (at the discretion of management).
Orders to share are subject to a surcharge of R40. Persons not participating in a meal and no shows will be charged at a fee of R150.