

Skyfall

RESTAURANT & WINE CELLAR

SKYFALL — A STORY OF CULINARY ALCHEMY

At Skyfall, we don't just serve food — we share the story of Brahman Hills through what we create, how we cook, and the way we care. Every dish starts long before it reaches your plate — in the quiet work of our beehives, the soil of our internationally award-winning gardens, and the discipline of cooking over open flame.

At the centre of our kitchen is a hand-crafted grill — designed specifically for Skyfall. It's where almost every ingredient meets fire in some way. Beef, lamb, chicken, or duck — each is seared, smoked, or slowly finished over the coals. Fire changes everything; it deepens flavour, adds honesty, and reminds us that great food begins with respect for the process.

Our beef and lamb are veld-reared and locally sourced from farms that value both quality and animal welfare. We butcher and age every cut ourselves — a minimum of 28 days, with some maturing for up to 60 days. The result is flavour that speaks for itself: bold, clean, and true. Our poultry is always free-range — raised naturally, prepared carefully, and cooked with the same attention to detail as everything that leaves our kitchen.

The honey we use is harvested from the Brahman Hills hives — pure and raw, straight from our land. You'll find it in our sauces, glazes, and desserts, where it adds natural depth and a connection to the world just beyond these walls. The vegetables on your plate are grown in our internationally award-winning gardens, where our chefs walk each morning to select and pick only the best of what the season offers. Every leaf, root, and bloom that reaches your plate has been chosen by hand — fresh, full of flavour, and true to the land it comes from.

Every plate, every pour, and every pause at Skyfall is designed to connect you to the serenity of Brahman Hills. This is our craft and our commitment — food prepared with honesty, cooked with care, and served with quiet confidence.

As your evening unfolds, take your time. Enjoy the food, the company, and the setting. Our team is here for you — ready when needed, never in the way. If there's anything you require, just ask. We're here to make sure your experience at Skyfall is exactly what it should be — effortless, warm, and unforgettable.



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APPETISERS

Thoughtfully prepared beginnings — ingredients chosen with care, flavours balanced with precision, and each dish crafted to awaken the senses.

Every Skyfall meal begins with intention. These dishes are designed to introduce the flavours and rhythm of our kitchen — each one crafted to spark curiosity and set the tone for what follows. From the first bite, fire, freshness, and detail come together to create balance.

Simple ingredients, treated with care, become something memorable — an opening chapter to your Skyfall experience.

Confit Duck Wontons

R95

Homemade wontons filled with 4-hour confit duck, served with pickled cabbage, brunoise carrots, and a soy reduction.

Charred "Sweetcorn Ribs"

R105

Charred sweetcorn ribs with coriander chimichurri, tempura jalapeños, sun-dried tomatoes, and sweet potato chips.

Senses of Carrots

R115

Hand-picked baby carrots with carrot purée, charred orange, chimichurri, sweet potato chips, and smoked yoghurt.

Korean BBQ Pork Belly

R145

Korean-spiced slow-roasted pork belly with a citrus chicharron crust, homemade butternut purée, stewed apple, and fresh coriander.

Wood-Fired Roasted Leeks

R175

Charred leeks with romesco sauce, roasted pistachios, and creamed feta.

Wild Trout Ceviche

R135

Cured trout with smoked beetroot, charred orange, dill, and sour cream foam.

Rare Rolled Beef Roses

R120

Cold-smoked beef with Japanese rice, Natal avocado, Parmesan crisp, and spicy aioli.

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DRY-AGED, FREE RANGE, VELD-REARED BEEF FROM THE FARM

Our beef is locally sourced, butchered, and aged in-house. Every cut reflects the discipline of time, fire, and craftsmanship — the signature of Skyfall.

At Skyfall, the experience begins with choice. Select your preferred cut — each one aged with patience, respect, and purpose. From veld-reared farms to our own butchery, every portion tells the story of time well spent. Cooked over open fire, the meat develops its own quiet character — tender, smoky, and full of life.

Once chosen, enhance your cut with a Steak Enhancement of your liking and complete your dish with a Steak Accompaniment crafted to complement its flavour. Every element is designed to bring harmony to the plate — a balance between simplicity, craft, and care.

45-Day Dry-Aged Beef

350 g Sirloin on the bone

R235

280 g Picanha

R210

300 g Ribeye

R300

28-Day Dry-Aged Beef

300 g Chateaubriand

R265

250 g Rump

R225

Speciality Cuts

550 g T-bone

R390

750 g Tomahawk

R565

300 g Smoked Lamb Rump

R315

Steak Enhancements

Chilli Béarnaise

R55

Bordelaise

R55

Bourbon Peppercorn

R45

Wild Mushroom

R45

Gorgonzola à la Crème

R60

Chimichurri

R45

Steak Accompaniments

Truffle Parmesan Fries

R65

Masala Fries with Sour Cream

R55

Origanum and Chive Wedges

R55

Baby Hasselbacks

R55

Garlic Confit Pommes Purée

R55

Charred Seasonal Vegetables

R60

Smoked Gouda Roll

R65

Roasted Sweet Peppers

R55

Parmesan and Rocket Salad

R60

Truffle Mac and Cheese

R70

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.

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FREE RANGE SPECIALITY MEATS

Prepared with respect for the land, each dish reflects honest flavours, open-fire cooking, and patient technique.

At Skyfall, we honour every ingredient that reaches our kitchen. Each cut is chosen for its quality and prepared with care — slow-cooked, flame-finished, and guided by time rather than haste. Every dish tells the story of the farmer's hand, the chef's discipline, and the quiet art of balance. From lamb to duck, pork to chicken, what arrives at your table carries both the character of its origin and the craftsmanship of our team.

400 g Rack of Lamb

R340

Three-hour sous-vide rack of lamb with pea purée, confit onions, sun-dried tomatoes, and lamb jus.

6-Hour Slow-Cooked ½ Duck

R350

Slow-cooked duck leg and oat-crusted duck breast with roasted butternut, charred orange, sautéed pak choi, and a pickled cherry and thyme reduction.

Dargle Valley Pork Belly

R265

Three-hour sous-vide pork belly with sautéed garden spinach, crackling, and mustard cream.

Charred Baby Chicken

R245

Charred baby chicken with homemade peri-peri sauce, fresh coriander, and pickled red onions.

FRESH FROM THE HOOK

From river and ocean, each catch is treated with care — prepared with precision, cooked over open flame, and finished with balance and respect. At Skyfall, we work with what the waters provide.

Our fish is sourced responsibly and handled simply — seasoned with restraint, guided by fire, and elevated through craft. Each dish is designed to let the purity of flavour speak for itself, where texture, freshness, and the quiet touch of smoke come together in harmony.

Wild River Trout

R295

200 g wild trout with herbed couscous, wilted spinach, pea purée, and dill beurre blanc.

Poached Kingklip

R350

280 g seared kingklip with roasted cauliflower, cauliflower purée, sautéed prawns, and prawn bisque.

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VEGETARIAN-FRIENDLY

Harvested from our internationally award-winning gardens, each dish celebrates simplicity, freshness, and the natural rhythm of the seasons.

At Skyfall, the garden is where inspiration begins. Our chefs walk through the beds each morning, selecting the finest produce — vibrant, fresh, and alive with flavour. Every dish is built around what the earth provides, using honest techniques and thoughtful combinations to bring out the best of each ingredient. These plates reflect the purity of our gardens and the philosophy that simplicity, when done with care, is its own kind of excellence.

Wood-Roasted Butternut and Peach

R195

Charred butternut and peaches with chimichurri, garlic crostini, and confit onions.

Charred Cauliflower Steak

R220

Charred cauliflower steak with pea and coconut purée, chilli oil, smashed potatoes, wild mushroom ragout, and fresh coriander.

Butternut and Basil Risotto

R115

Toasted arborio rice with butternut purée, fresh basil, toasted pumpkin seeds, and sun-dried tomatoes.

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DESSERTS

To end on a gentle note — thoughtful desserts crafted to comfort, delight, and complete your Skyfall experience. At Skyfall, we believe every meal should end as it began — with care, balance, and a touch of surprise. Our desserts are crafted not to overwhelm, but to bring quiet pleasure. Each one is built on simple foundations — flavour, texture, and restraint — prepared to leave you with a sense of calm indulgence and the lingering memory of something truly well made.

Key Lime Cheesecake	R130
House-baked cheesecake with lemon ice cream, stewed lime, and hazelnut crumbs.	
Brown Butter Banana Pudding	R85
Torched and glazed banana with vanilla gelato, caramel reduction, and toasted hazelnuts.	
Elderflower Panna Cotta	R90
Elderflower panna cotta with compressed and baked orange, sesame cookie crumble, and triple sec sauce.	
Trio of Gelato	R80
Created by our in-house pastry chef, featuring a selection of hazelnut, espresso, and mixed berry.	