



MAIN
MENU

NIBBLES

Bread and Butter Selection of grilled artisanal breads, honey roasted butternut butter, sundried tomato pesto butter (N)(V)	55	Tartiflette Gruyere and brie cheese, potatoes, bacon, white wine, cream, served with ciabatta (P)(A)	115	Lamb Koftas Chilli oil, Dukkha spice, cumin and mint yoghurt, mint	95
Seasoned Tallow Selection of grilled artisanal breads, garlic chips, crispy leeks, mint	85	Sweet and Spicy Nuts Chilli flakes, black pepper, cumin, olive oil, rosemary and honey (N)	65	Smoked Paprika and Chorizo Arancini Smoked lime aioli, basil crisps	115
Truffle Cheese Croquettes Parmesan aioli, tomato gel, mint, leek ash	65	Salt and Pepper Prawns Smoked lime aioli, spring onion, smoked garlic and rosemary oil (S)	125	Spicy Falafel Lemon chilli oil, sour cream, chives	80

SMALL PLATES

Dashi Squid Fried squid, dashi mayo, spring onion, pineapple and chilli salsa, crispy basil leaves	120	Steamed Mussels Mussels, parmesan and truffle sauce, sour dough, cream cheese and chives (S)	145	Coal Fired Prawns King prawns, cognac garlic butter, charred pickled onions (S)	175
Sweet and Sour Chicken Taco Spiced tomato chutney, sour cream, crispy onions, coriander	125	Grilled Beef Flank Burnt carrot ginger and orange puree, lime leave yoghurt, braised brussel sprouts, coal fired hazelnuts (N)	165	Beef Romesco Chargrilled dry aged sirloin, capsicum cream, salsa verde, garlic crème fraiche	155
Sticky Asian BBQ Short Rib Bao White sesame seeds, spring onion, parsley, cashew nuts (N)	165	Dukkha Lamb Ribs Baba ghanoush, cottage cheese, chives and crispy onions	155		

VEGETABLES

Chargrilled Cauliflower Lime cottage cheese, chilli oil, caper berries, honey mustard, pine nuts, mint (N)(V)	125	Burnt Cabbage Roasted garlic labneh, candied walnuts, olive tapenade, pickled onions, pomegranate molasses, coriander, chilli oil (N)(V)	120	Fried Artichoke Taco Smoked chipotle aioli, chilli, avocado crema, pickled red onions, lime, coriander (VG)	145
Confit Garlic Hummus Pickled mushrooms, tahini, chickpeas, dill, leek crisps, pine nuts, parsley, toasted sour dough (VG)(N)	145	Wild Mushroom Bao Garlic crème fraiche, crispy onions, pickled daikon, chilli oil, coriander (V)	130		

(V)	Vegetarian	(P)	Pork
(N)	Nuts	(S)	Shellfish
(VG)	Vegan	(GF)	Gluten
(A)	Alcohol		Free

Please notify our service colleagues if you have any known food allergies or intolerance. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently there is no separate concerned allergen-free preparation area.

FRESH OYSTERS

Naked	Two 80	Six 225	Doz 405
Cucumber and Lychee	Two 90	Six 250	Doz 480
Gochujang	Two 90	Six 245	Doz 480
Sriracha	Two 85	Six 235	Doz 440

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RAW & CURED

Springbok Carpaccio Springbok loin, smoked lime aioli, chicory, parmesan twigs and deep fried capers	175	Seabass Ceviche Coconut tiger's milk, lime, chilli oil, red onion, lemon pickle, nori crisp, smoked honey foam	155
Salmon Sashimi Salmon sashimi, dashi mayo, ginger soy dressing, spring onion, mango, avocado, red chilli, toasted black sesame seeds, nori flakes (N)	165	Charcuterie & Cheese Cured meats, karoo cheese, olives, preserved green figs, breads & crackers	170

SALADS

Citrus Burrata Naartjie, ruby grapefruit, shaved fennel, whipped basil mousse, sundried tomato puree, pine nuts, pomegranate molasses (N)(V)	175	Aubergine Salad Truffle marinaded aubergine, poached pears, candied walnuts, grilled celeriac remoulade, baby spinach, honey mustard dressing (N)(V)	145
Cured Pork Belly Caesar Salad Cos lettuce, parmesan, anchovy dressing, toasted pine nuts, garlic croutons, boiled eggs (N)	175	Sirloin, Gorgonzola and Pear Chargrilled beef sirloin, rocket, creamy gorgonzola cheese, pickled pear batons, roasted cashew nuts, pomegranate molasses (N)	170
Salmon Sashimi Salad Salmon sashimi, avocado, broccoli, cucumber, edamame beans, carrots, rocket, pickled ginger, dashi mayo, black sesame seeds, ginger soy dressing (N)	155		

20 X 22

REIGN PLATES

Cured Crispy Pork Belly Slow roasted pork belly, smoked celeriac and lime puree, broccoli, gremolata, crackling, truffle butter sauce	225	Pan Fried Line Fish Torched sweetcorn, smoked mushrooms, truffle sweetcorn emulsion, burnt aubergine puree, pickled daikon, spring onion and leek oil	265
Smoked Beef Brisket Slow roasted brisket, garlic and citrus labneh, sautéed mushrooms, torched spring onions and pak choy, onion puree, walnuts, onion petals, peppercorn jus (N)	275	Seafood Risotto Prawns, mussels, squid, salmon bites, crispy leeks, parmesan (S)	295
Leek and Onion Slow braised leeks, crispy barley, caramelised onion puree, leek ash and oil, charred onions, leek emulsion (VG)	185	Wagyu Burger Wagyu beef patty 200g, Emmenthaler cheese, crispy onions, dill cucumbers, garlic aioli, mushroom sauce, triple fried chips	205
Trio of Duck Duck breast, liver and leg, orange gastric, dehydrated cabbage, cauliflower mousseline, candied walnuts, orange jus (N)	295	Chermoula Lamb Chops Coal fired chermoula glazed lamb chops, caramelised onion puree, charred onions, pickled cauliflower, rosemary sauce	295
Poached Crayfish Crayfish tail, lemon beurre blanc, coconut, chilli, coriander and lemongrass foam, braised leeks and garlic brioche (S)	380	Tomato and Basil Fettuccini Roasted tomato and red pepper sauce, crispy basil and onions, parmesan, smoked bocconcini, horseradish foam (V)	235
Pea and Mint Risotto Pickled garden peas, fromage blanc, crispy leeks, parmesan (V)	215	Coal Fired Prawns 6 King prawns, lime leaf butter, pickled red onions, honey chilli oil (S)	395
Mozambican Peri Peri Chicken Char grilled baby chicken, mango chilli chutney, truffle Parmesan triple fried chips	345	Lamb Vindaloo Spicy Kashmiri chilli, cucumber riata, pilau rice, garlic naan, lentils	275



PRIME GRILLS

<i>Coal fired and served with 1 addition</i>		
	28 Day Dry Aged	Silent Valley * Wagyu
Sirloin 300g	270	795
Sirloin on the bone 500g	385	815
Beef Fillet 300g	340	
Rib Eye 400g	385	975
T-Bone 500g	365	

** Silent Valley produces some of the world's most exquisite beef. Export grade that is hormone and antibiotic free. All beef is source verified. All beef is DNA Wagyu sire certified*

SHARING

Whole Fish Oven Roasted Selection of daily fresh whole fish, grilled in charcoal oven, fennel citrus salad, parsnip crisps	695
Mixed Grill Platter 500g Sirloin on the bone, beef short rib, chermoula lamb chops, choice of 2 additions and 1 sauce	985



FOOD ARTISTRY

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ADDITIONS

Green Salad	60
Smoked Mash	65
Cumin Honey Roasted Carrots	55
Pilau Rice	55
Truffle Parmesan Triple Fried Chips	65
Roasted Seasonal Vegetables	55
Cottage Cheese Crushed Potatoes	55

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SAUCES

Cognac Madagascan Pepper (A)	60
Café de Paris	65
Wild mushroom cream	65
Chimichurri	60
Peri Peri	60