

HEIRLOOM



A CULINARY LEGACY,
WHERE TRADITION FINDS
NEW EXPRESSION

Drawing inspiration from local flavours, our menu commemorates our land, the people, and the culinary practices passed down through generations. We offer a taste of South Africa's cultural lineage while celebrating the legacy of Cape Grace.



À LA CARTE

APPETISERS

6 Freshly Shucked Saldhana Bay Oysters / 200

natural

white wine mignonette

fermented chilli, pickled spekboom crispy garlic

Boschendal Brut Glass / 330

Moët & Chandon Supplement / 250

STARTERS

Newlands Forest Floor / 150

pickled shimeji mushrooms, garlic purée, mushroom soil

Avocado Butternut / 120

feta, rocket, red onion

Smoked Snoek / 140

roasted apricot, smoked Baleni salt & bokkom foam

Pickled Hake / 130

elgin apple, sheep's yoghurt

Kudu Tartare / 130

african birds eye chilli, amagwinya

Grilled West Coast Sardines / 130

foraged seaweed butter, sorrel salad

Cape Malay Mussel Pot / 150

pickled spekboom raita, crisp roti

In-house Charcuterie Plate / 200

Roasted Quail Breast / 150

smoked madumbi, elgin apple sauce, lemon thyme

MAINS

Grilled Black Tiger Prawns / 380

umqombothi, puffed sorghum

Smokey Samp & Beans with 'Meaty Bones' / 300

Braai Lamb Rack / 450

coriander seed, tomato & onion

Charcoal Roasted South Coast Rock Lobster Tail / 800

chef albert's bisque

Pan-fried Linefish / 200

wilted mustard greens, courgette flower, green tomato

Butter Poached Chicken Breast / 220

Mrs. Balls butter sauce, crispy potatoes

Veld-raised Beef Filet / 350

moer koffie & klippies, spring vegetables

Millet Risotto / 180

rye grain crunch, new season vegetables, rye whiskey sauce

DESSERTS

Roasted Apricot Mousse / 125

torched meringue, milk sherbet, oat streusel, milk skins

80% Chocolate Couverture / 160

mucilage, cocoa nibs

Peanut, Cherry & Sheep's Yoghurt Parfait / 140

dacquoise, toasted buckwheat, coffee ice cream

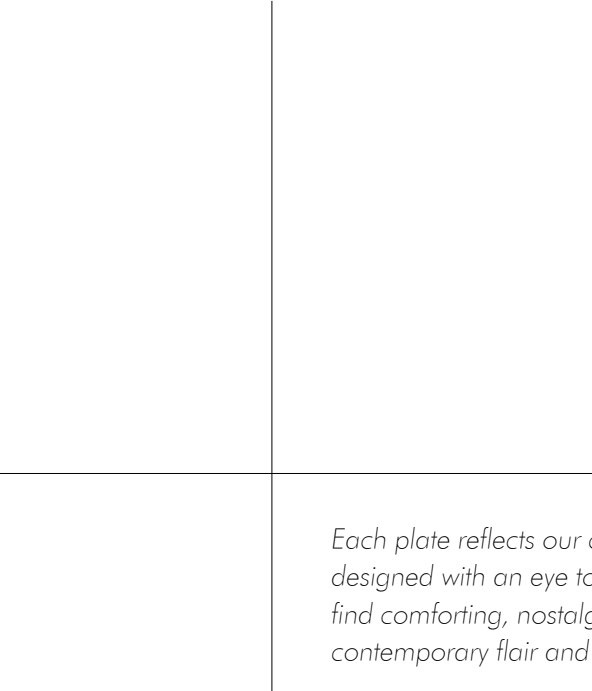
Granadilla Lolly / 110

Orange Sweet Potato Tart / 125

corn frangipane, sage streusel, inkomazi sorbet

Whipped Goats Chevin / 130

*hot fynbos honey, crispy black forest ham, hibiscus vinegar gel,
green fig konfyt, sourdough melba*



*Each plate reflects our connection to the past,
designed with an eye toward the future. Expect to
find comforting, nostalgic flavours discerned by
contemporary flair and refined technique.*

