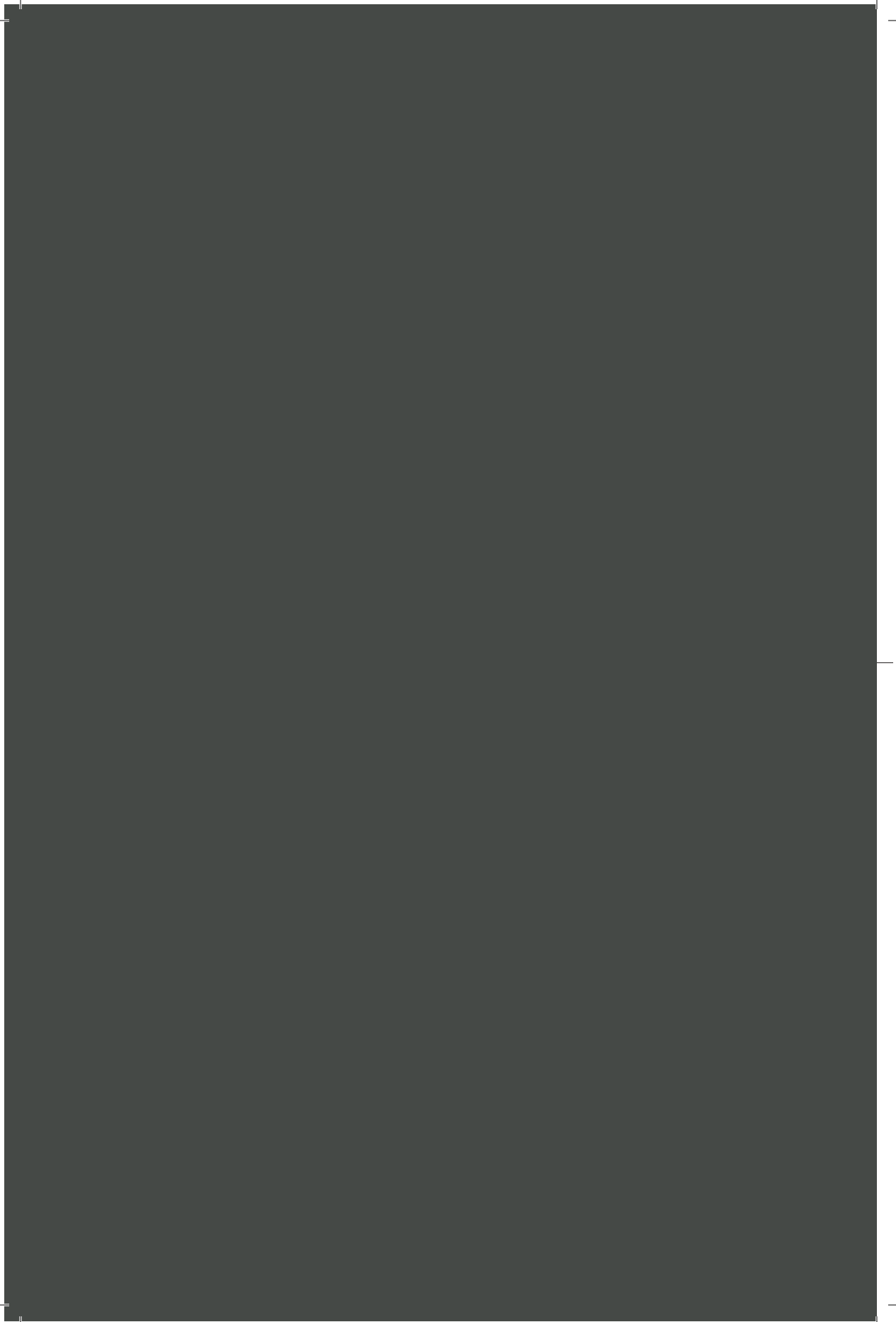


HEIRLOOM



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 / 280

natural
white wine mignonette
fermented chilli, pickled spekboom crispy garlic
C

Boschendal Brut Glass / 330

Moët & Chandon Supplement / 250

 *locally sourced*

G - Gluten | C - Crustaceans | E - Eggs | F - Fish | Lu - Lupin | L - Lactose | M- Mollusc | N- Nuts |
P - Peanuts | S - Sesame | So - Soya | M - Mustard | SD - Sulphur Dioxide | Ce - Celery

*At Cape Grace, our menu items may change and could include common allergens. We recommend that you inform your waiter of any special dietary needs, including intolerances and allergies.

STARTERS

Newlands Forest Floor / 180

pickled shimeji mushrooms, garlic purée, mushroom soil
G

Avocado Butternut / 150

feta, rocket, red onion
L

Smoked Snoek Paté / 160

mustard pickled cherries, lavash
F | L | G | M

Tuna Tartare / 220

waatlemoen konfyt, goats cheese, sourdough crisp
F | L | G

Venison Tartare / 200

african birds eye chilli, amagwinya
G | M

Grilled West Coast Sardines / 150

foraged seaweed butter, sorrel salad
F | L

Cape Malay Mussel Pot / 180


pickled spekboom raita, crisp roti
C | L | G

Local Artisanal Charcuterie Plate / 250

mustard, pickled onions, cornishons
L | M

Roasted Quail Breast / 180

smoked madumbi, elgin apple sauce, lemon thyme
G | L

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MAINS

Grilled Black Tiger Prawns / 450

umqombothi, puffed sorghum
C | L

Smokey Somp & Beans with 'Meaty Bones' / 350

parsley, pickled red onion salad
Ce

Lamb Rack / 500

coriander seed, tomato & onion

Charcoal Roasted South Coast Rock Lobster Tail / 800

chef albert's bisque
C | L | Ce

Pan-fried Linefish / 330

wilted mustard greens, courgette flower, green tomato
F | L

Butter Poached Chicken Breast / 270

Mrs. Balls butter sauce, crispy potatoes
L

Veld-Raised Beef Filet / 400

moer koffie & klippies, spring vegetables
L

Millet Risotto / 220

rye grain crunch, new season vegetables, rye whiskey sauce
L | G

Sides

thick cut fries / 60 *pomme puree / 60*
sweet potato fries / 60 *baby leaf salad / 70*
steamed rice / 60 *steamed vegetables / 80*

 *locally sourced*

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DESSERTS

Roasted Apricot Mousse / 130

torched meringue, milk sherbet, oat streusel, milk skins
G | E | L

Chocolate Mousse / 160

earl grey crèmeux, blood orange sorbet, olive oil sponge, caramel & cocoa nib tuile
L | E

Peanut, Cherry & Sheep's Yoghurt Parfait / 140

dacquoise, toasted buckwheat, coffee ice cream
G | E | L | N

Warm Malva Pudding / 150

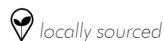
citrus anglaise, buttermilk ice cream
G | E | L

Orange Sweet Potato Tart / 130

corn frangipane, sage streusel, inkomazi sorbet
G | E | L

Selection of South African Cheeses / 300

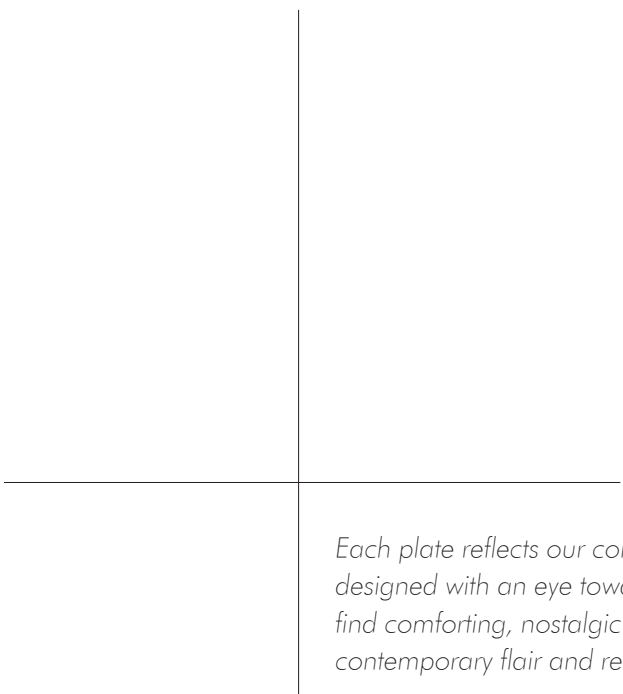
karoo sunset, whipped goats chevin, cremazola, klein river gruberg, hot fynbos honey, crispy black forest ham, hibiscus vinegar gel, green fig confit, sourdough melba
G | L | N



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*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.*

