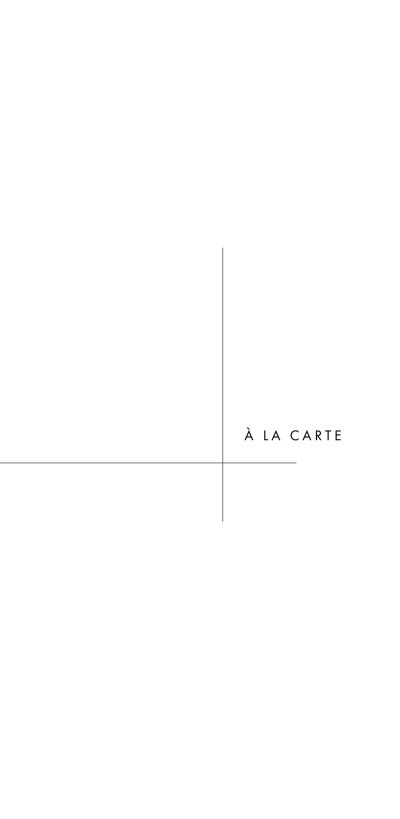




A CULINARY LEGACY, WHERE TRADITION FINDS NEW EXPRESSION

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.



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



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 \mid L \mid 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 $\ensuremath{\mathsf{G}}\xspace\mid \mathsf{L}$



MAINS

Grilled Black Tiger Prawns / 450

umqombothi, puffed sorghum C | L

Smokey Samp & Beans with 'Meaty Bones' / 350

parlsey, 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

Veld-Raised Beef Filet / 400

moer koffie & klippies, spring vegetables

Millet Risotto / 220

rye grain crunch, new season vegetables, rye whiskey sauce L \mid G

Sides

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



DESSERTS

Roasted Apricot Mousse / 130

torched meringue, milk sherbet, oat streusel, milk skins $\mathsf{G} \mid \mathsf{E} \mid \mathsf{L}$

Chocolate Mousse / 160

earl grey crémeux, blood orange sorbet, olive oil sponge, caramel & cocoa nib tuile L \mid E

Peanut, Cherry & Sheep's Yoghurt Parfait / 140

dacquoise, toasted buckwheat, coffee ice cream $G \mid E \mid L \mid N$

Warm Malva Pudding / 150

citrus anglaise, buttermilk ice cream G | E | L

Orange Sweet Potato Tart / 130

corn frangipane, sage streusel, inkomazi sorbet $G \mid E \mid L$

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



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.



