



SCAPE



TO START

SPRINGBOK CARPACCIO
with capers, Gruberg, and wild rocket

R155

BEEF CHEEK TERRINE
turmeric pickles, on a toasted milk bread,
served with mustard mousse

R165

SMOKED AUBERGINE
with romesco and chilli labneh

R110/R185

CAULIFLOWER RISOTTO
with fried cauliflower florets
and aged Parmesan

R125/R250

CACIO E PEPPE
made with Cavatelli pasta

R125/R250

MAIN

MISO CAULIFLOWER
cauliflower puree, pickled red onion,
almond and chilli crisp

R185

SEABASS
white bean cassoulet and
crispy kale

R375

BABY CHICKEN
potato fondant, baby carrots, charred
onions, green beans, and onion jus

R295

PORK NECK
atchar, baby cabbage, and
mustard foam

R295

SIDES

Fried Zucchini
Crispy Potatoes with Aioli
Baked Brussels Sprouts
Watercress and Beetroot Salad
Spinach and Lemon Salad
Roasted Caesar Salad

R65

R125

R105

R135

R95

R125

WOOD FIRE

GRASS FED BEEF
with peppercorn sauce
Sirloin, 200g

R295

BEEF TAGLIATA
wild rocket and parmesan salad
Angus Sirloin on the bone, 400g

R600

DRY AGED RIBEYE
Brangus beef on the bone, 800g

R1100

WAGYU T-BONE
Reared in the Free State, 1kg

R2450

SAUCES

Peppercorn
Chimichurri
Rosemary Jus

R50

R50

R50

DESSERT

PEAR TARTE TATIN
Caramelised white chocolate namelaka,
pickled pear gel, pear ice cream with
rum butterscotch sauce

R125

WINTER GUAVA
Deconstructed lime cheesecake,
candied Vrymansfontein almonds,
poached guava, and cinnamon sponge

R110

**SIGNATURE CHOCOLATE
AND ALMOND CAKE**

R135

Made with LINDT chocolate and a
touch of orange, served with
chantilly cream

CHEESE BOARD

Nguni Camembert, Klein Rivier
Overberg Boerenkaas, Pickles and
Preserves, Grapes

R250

A DISCRETIONARY 12% GRATUITY WILL BE ADDED TO YOUR FINAL BILL.
WE ARE A CASHLESS ESTABLISHMENT.

