



La Colline egg spooma

Trout caviar, onion bacon jam
Pierre Jourdan brut NV

Organic pea and ham Soup

Coconut and lemongrass foam,
Haut Espoir sauvignon blanc 2022

Leeu Dassenberg beetroot(v)(s)

Chilli crunch, goats' cheese
Lynx blanc de noir 2025

Free range beef tartare

Smoked brie, radish, aioli
Holden Manz White blend 2024

Pan seared Three steams trout (N)

Cape Malay puree, granola, lentil ragu
Atlas Swift Chardonnay 2024

OR

Franschhoek wild mushroom ravioli (V)

Tomato and cabbage relish, Mushroom beurre blanc
La Roche Reserve Pinot noir 2021

La Combe pork belly

Organic sweet potato, charred apple, truffle jus
Glenwood Merlot 2025

OR

Braised beef shoulder

Pomme puree, crispy onion, beef jus
La Motte Syrah 2024

Huguenot dark chocolate opera cake (N)

Orange, marmalade, coffee ice cream
Rickety Bridge noble late harvest

*Please consult with your host for any allergens or dietary
requirements*

*Menu **R1250** with wine pairing **R750**
Please note that we are operating cashless*