



Siyalima

BY

CHEF PHIL CARMICHAEL



To Start

MUSHROOM PARFAIT (V)
marinated and pickled shiitake mushrooms, toasted pumpkin
seeds, mustard seed dressing, mushroom brioche 165

SALT BAKED
BEETROOT SALAD (V,GF)
beetroot and liquorice gel, whipped goat's cheese,
hibiscus and fig leaf dressing, hazelnut 155

SMOKED HAM HOCK AND CONFIT
CHICKEN TERRINE (GF,DF)
fennel and leek salad, mustard seed dressing 190

LIGHTLY CURED
YELLOWTAIL CEVICHE (DF)
lime and jalapeño jelly, radish, watercress, macadamia,
fermented coriander seed dressing 165

GARDEN CARROT SALAD (VG,DF)
pickled and fermented, chermoula dressing,
Hazelnut cream, carrot top pesto 145

CHILLED CUCUMBER SOUP (V,GF)
pickled watermelon and tomato tartare,
toasted almond, basil sorbet 160

SIYALIMA SALAD (VG,DF)
a selection of fresh, pickled and preserved vegetables from
our market garden, with butternut hummus 140

To Follow

ROASTED FRENCH GNOCCHI (V)
artichoke barigoule, sweet corn and asparagus,
barigoule veloute 280

BRAISED CAPE SALMON (GF)
braised fennel, bouillabaisse sauce, Saldanha bay
mussels, samphire 345

DAY BOAT MARKET FISH
green lentil and octopus ragout, braised bok choy,
biryani velouté 340

SLOW ROAST GARDEN TOMATO
AND RICOTTA TORTELLINI (V)
romesco, parmesan tuile, variations of tomato and
balsamic gel 295

SPRINGBOK WELLINGTON
caramelised onion purée, potato purée, roasted beetroot,
juniper and blackberry jus 425

PASTURE RAISED BEEF FILLET
potato and short rib terrine, long stem broccoli, broccoli
purée, stuffed mushroom, Bordelaise sauce 440

SLOW ROASTED
CAULIFLOWER RISOTTO (VG)
textures of cauliflower, walnut XO 240

BRAISED PORK BELLY (GF)
sweet potato fondant, pickled apple and jalapeño ketchup, charred leek,
mustard seed vinaigrette, spiced marsala jus 375

Grills

All our meat is free range and grass fed, free from routine antibiotics and growth hormones.
Served with triple cooked chips and choice of sauce.

500G T-BONE 450
300G SIRLOIN ON THE BONE 380
220G DOUBLE LAMB CHOP 320
300G PORK TOMAHAWK 310

Ask for our cut of the day

Sides

Triple-cooked chips (V) 80
Garden herb salad, fynbos dressing, toasted sunflower seeds (V) 95
Spiced butternut, maple and orange butter, toasted pumpkin seeds (V) 125
Woodfired broccoli, sundried tomato, pecorino and mustard (V) 125

Sauces

Béarnaise 80 • Bordelaise 75 • Peppercorn 75

To Share

KAROO LAMB
SHOULDER NAVARIN
summer vegetables, braised baby potatoes 1200

800G CÔTE DE BOUEF
slow cooked short rib mashed potato,
garden salad 1400

DF Dairy-free

GF Gluten-free

N Nuts

V Vegetarian

VG Vegan