

To Start

DRY AGED BEEF TARTARE
egg yolk gel, liver parfait, toasted sourdough 190

CAPE MALAY PRAWN RAVIOLI
onion soubise, curry sauce 185

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

LEEK AND
SMOKED MUSSEL TART
Welsh rarebit gratin, leek and wild garlic sauce 180

HARVEST GARDEN
JERUSALEM ARTICHOKE SOUP (V)
pickled celeriac, spinach and pumpkin seed pesto,
macadamia, steamed truffle bun 165

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

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

Siyalima

The name Siyalima, which in Xhosa and Zulu means “we are farming,” reflects a shared commitment to the land, with its menus being guided by nature and seasonality. Ingredients are harvested from the estate gardens and handled with restraint and intention, allowing their character to speak with clarity and quiet complexity.

Through thoughtful techniques such as fermenting, pickling, and drying, each dish becomes an authentic expression of place, rooted in what the land provides.

Cellarmaster, Kiara Scott Farmer

Kiara Scott Farmer received formal education in Oenology and Viticulture at the Elsenburg Agricultural Training Institute where her talent was recognised by the Cape Winemakers Guild Protégé Programme. In 2019, Kiara became the head winemaker at a prestigious Estate in Paarl at the age of 26, becoming the youngest head female winemaker in the country.

In 2024 Kiara won the Diners Club Winemaker of the Year award with her 2022 Old Vine Chenin Blanc becoming the first female of colour to hold the important award. In October 2024, two weeks before the announcement of her victory, Hazendal had the honour of welcoming Kiara as the Estate's new cellarmaster.

Kiara's inaugural Hazendal wine collections include Bottelary Hills, featuring Sauvignon Blanc, Syrah and Pinot Noir Rosé, alongside the Estate Collection, presenting Chenin Blanc, a White Blend of Roussanne and Marsanne, Pinotage and Carignan.

To Follow

BBQ RACK OF
KAROO LAMB (A,GF)
slow-cooked lamb shoulder stuffed cabbage, parsnip purée,
roasted pickled onions, mint jelly, saffron lamb sauce 440

SPINACH AND RICOTTA
AGNOLOTTI (V)
roasted pumpkin, toasted seeds, amasi and caper sauce 280

HERB-CRUSTED KUDU LOIN (A,GF)
celeriac dauphinois, poached quince,
braised garden turnips, celeriac purée, cassis sauce 425

CHAR-SIU ROASTED
CAULIFLOWER (VG)
bulgur wheat and roasted mushroom salad,
Hazendal olive oil polenta, pickled vegetables 240

SLOW-COOKED VEAL CHEEKS
BOURGUIGNON (A,GF)
mashed potato, braised shallot, heritage carrot, red wine sauce
410

CHARGRILLED YELLOWTAIL (A)
fennel and horseradish jam, fish finger, bouillabaisse sauce 345

CHARGRILLED DAY BOAT
MARKET FISH (GF)
samp risotto, marinated aubergines, charred peppers,
harissa butter sauce 365

Grills

All our meat is free-range and grass-fed, free from routine antibiotics and growth hormones.
Served with baby Hasselback potatoes, house salad and a 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

To Share

STUFFED LAMB SADDLE (GF)
braised root vegetables, Hasselback potatoes, lamb sauce
1200

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

Sides

Triple-cooked chips (GF,V) 80
Garden herb salad, fynbos dressing, toasted sunflower seeds (GF,V) 95
Wood-fired cauliflower, crispy bacon, pecorino, honey and mustard dressing (GF) 120
Mashed potato, braised short rib, bone marrow crumble (A) 125

Sauces

Béarnaise 80 • Bordelaise 75 • Peppercorn 75