

Pâtisserie

Freshly baked

Cakes

BASQUE CHEESECAKE (GF)
deeply caramelised top and creamy centre — 85

CAKE OF THE DAY — 70

CHOCOLATE AND PEANUT
BUTTER TART (A, N)
almond crust, milk chocolate cremeux — 75

Baked

CLASSIC CROISSANT
cultured butter, harvest garden jam — 45

HAM AND CHEESE CROISSANT
horseradish aioli — 70

CHOCOLATE CROISSANT
milk chocolate ganache — 60

Individual delight

PASTÉIS DE NATA — 35

SUMMER BERRY AND ALMOND MUFFIN (GF) — 45

SALTED CARAMEL CRONUT — 65

MINI HAZELNUT PARIS-BREST (N) — 50

Salads

*Inspired by the seasons and our estate
harvest garden.*

FINE BEAN &
GRILLED PEACH (N, VG)
cashew nut cream, chilli flakes, red wine vinaigrette — 165

BOKKOM (N)
dried apricots, toasted almond, Parmesan — 140

CAPRESE (V)
heirloom tomato, bocconcini, basil,
fynbos vinaigrette — 160

WATERMELON & STRAWBERRY (V)
feta, basil, toasted pumpkin seeds,
hibiscus dressing — 145

Sandwiches

*Freshly filled house-baked breads with
triple-cooked chips.*

FREE-RANGE BEEF BURGER
garden lettuce, smoked pork relish, crisp shallots,
Emmental cheese — 185

CHAR-SIU CHICKEN
pickled slaw, siracha mayo (milk bread) — 175

GRILLED SHORT RIB (A)
red wine-braised onion, horseradish aioli, white
cheddar, garden salad — 180

C.L.T. (V)
toasted seed loaf, confit garlic, goats' cheese,
heirloom tomato, garden lettuce — 120

To Start or Share

Small plates to begin, or to pass around the table over good conversation.

SLOW-ROASTED PORK BELLY (A, GF)

steamed cabbage, compressed apple, fresh and pickled
fennel, apple cider sauce — 135

BURRATA (V, N)

grilled heirloom tomato, spinach & jalapeño gazpacho,
basil, toasted hazelnut, chilli oil — 175

COLD SMOKED-TROUT (GF)

pickled cucumber, shallots, horseradish, buttermilk &
lemon dressing, dill oil — 175

MUSHROOM PARFAIT (A, V)

marinated and pickled mushrooms, toasted pumpkin seeds,
mustard seed dressing, mushroom brioche — 95

SIYALIMA SALAD (GF, VG)

a selection of fresh, pickled and preserved vegetables from
our harvest garden, with butternut hummus — 80

CAP CLASSIQUE STEAMED MUSSELS (A)

toasted baguette — 130

FRENCH GNOCCHI (A, V)

garden peas, steamed asparagus, crispy onion, wild
garlic and leek velouté — 120

To Follow

*Thoughtfully crafted dishes showcasing the best of our kitchen,
best enjoyed with a glass of wine.*

CHARGRILLED LINE FISH (A, GF)

samp risotto, marinated aubergines, charred peppers,
harissa butter sauce — 230

HERB-CRUSTED KUDU LOIN (A)

potato dauphinois, poached pear, braised garden turnips,
parsnip purée, cassis sauce — 245

SPINACH AND RICOTTA AGNOLOTTI (V)

roasted pumpkin, toasted seeds, amasi and caper sauce — 170

ASPARAGUS & BABY MARROW TAGLIATELLE (V)

sage, chilli, lemon, parmesan — 160

ROASTED HALF CHICKEN (A, GF)

ratatouille, fennel, chicken jus — 220

STEAK FRITES (A, GF)

cut of the day, triple-cooked chips, peppercorn sauce — 295

GRILLED OXHEART CABBAGE (VG, N)

harvest garden artichokes, smoked chestnuts, pickled
shallots, black garlic puree, lemon &
miso emulsion — 165

Brunch

Served from 8am, and enjoyed at your own pace.

CREAMY AVOCADO (VG, GF)
quinoa, grilled tender stem broccoli, spinach & pumpkin
seed pesto, apple & cabbage slaw — 120

STRAWBERRY CRÊPES
vanilla Chantilly, harvest garden strawberries — 110

FERMENTED SORGHUM
PORRIDGE (GF, VG, N)
fresh seasonal fruits, peanut praline, maple syrup — 95

COCONUT LABNEH (GF, DF)
home-made granola, seasonal fruits, fynbos honey — 125

SOURDOUGH AVOCADO TOAST
two poached eggs, bacon, hollandaise — 140

FRESH CRUMPET
boerewors, chakalaka, fried egg, garden leaves — 115

SIYALIMA HASHBROWN (GF)
wild garlic aioli, crispy bacon, parmesan — 155

OPEN SOUFFLÉ OMELETTE (GF)
cold-smoked trout, lemon & chive crème fraîche,
garden leaf salad — 170

CROISSANT LOAF FRENCH TOAST
bacon, maple syrup — 150

THE ESTATE BREAKFAST
two free-range eggs (poached, fried, scrambled), bacon, pork sausage, roasted vine
tomatoes, garlic & thyme sautéed mushrooms, toast — 165

Pâtisserie

Freshly baked

Cakes

CAKE OF THE DAY — 70

BASQUE CHEESECAKE (GF)
deeply caramelised top and creamy centre — 85

CHOCOLATE AND PEANUT
BUTTER TART (A, N)
almond crust, milk chocolate creux — 75

Baked

CLASSIC CROISSANT
cultured butter, harvest garden jam — 45

HAM AND CHEESE CROISSANT
horseradish aioli — 70

CHOCOLATE CROISSANT
milk chocolate ganache — 60

Individual delight

PASTÉIS DE NATA — 35

SALTED CARAMEL CRONUT — 65

MINI HAZELNUT PARIS-BREST (N) — 50

SUMMER BERRY AND ALMOND MUFFIN (GF) — 45