

Orangerie

Traditional French onion soup, home baked baguette, melted Emmenthal cheese	120
Gruyere soufflé, gratinated with a light crème sauce, apple celery salad allow 20 minutes, <i>first course only</i>	120
Iceberg lettuce, smooth Danish feta, roasted butternut, carrots, beetroot, radish, whole grain mustard and sultana dressing	120
Crispy fried Patagonian calamari, Asian style coleslaw with fresh coriander and toasted sesame seeds, Ponzu dressing roasted garlic aioli	120
Brown sugar cured Salmon, cucumber, radish, spring onion salad, toasted sesame seeds, home-made ponzu dressing	145
Duck liver parfait, apple chutney, warm toasted brioche	110
Pork Belly ravioli, black truffle jus, fresh granny smith apples and whipped goat's cheese	120
Grass fed beef tartar, spicy tabasco aioli, crispy hunter chips	130
Trio of wild mushroom and ricotta tortellini, warm mushroom vinaigrette, Grana Padano cheese	120 190
Fresh West Coast mussels, (<i>when available</i>) Steamed in Le Lude Brut finished with a gremolata crème <i>Main portion served with our Neuf chips and roasted garlic aioli</i>	120 200

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Fresh off the boat line fish, crispy pancetta, Wilted baby butter lettuce, petit pois, charred pearl onions, lemon velouté	SQ
Karoo Lamb T-Bones, lemon and olive agrodolce with baby spinach, artichokes, capers, sultanas and a warm lemon vinaigrette	245
Slow Braised Pork Belly with ginger glaze, creamy corn puree, pea, mange tout and apple salad, ginger jus	220
Chicken Fricassee, baby carrots, pearl onions, wild mushrooms, celery, creamy white wine and thyme sauce	220
Duck breast with fennel, orange and coriander crust, roasted pear, buttered baby bok choy, carrot puree, duck jus	250
Beef tagliata, wild mushrooms, roasted cherry tomatoes, arugula salad, Grana Padano	230
Grass fed Oak Valley Fillet of Beef, ossobuco ravioli, butter confit onion, butternut puree, red wine jus	245
Salad greens, mange toute, chives, green beans, lemon yoghurt dressing	55
Warm new potato salad, sundried tomatoes, spring onion, dill, whole grain mustard vinaigrette	65
Triple cooked Pomme Neuf chips, roasted garlic aioli	55
Courgette fritters, sour cream, sumac dust	65

Kindly refrain from using your mobile phone in the restaurant