

Starters

Smoked Springbok Carpaccio 150

Confit cherry tomato | fried capers | micro rocket salad | balsamic reduction | poulet eggs

Sous-Vide octopus 180

Asparagus | sea green puree volute | oyster mushroom | fennel bulb | chorizo | herb volute | micro herb | caviar

Beetroot Tartar 120

Roasted beetroot | thyme | smoked salt | parsley | spring onion | avocado | Avo | Avo dressing (VV)

Oysters (Trio) 175

Smoked Salmon, | orange zest | ponzu | sesame seeds | tonka bean mayo
Lemon Pearls | wasabi mayo | pickled ginger | spring onion
Fresh lemon | tobasco

Duck Liver 95

Thai curried butter | coconut cream | basil pesto oil | onion

Venison Tartar 95

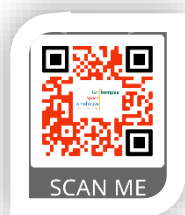
Cured egg yolk | soy | sesame seeds | coriander | Chinese salsa.

Tuna Ceviche 95

Toasted sesame | coriander | tonka bean mayo | pickled ginger | micro herb | pickled onion | Chinese salsa

Bergville Hike 110

Dry button mushroom | dry black mushroom | dry artichoke | mushroom mousse | mushroom sauce (V) *coconut milk substitute for vegans (upon request)



Executive Chef | Sandile Mntambo

(V) = Vegetarian | **(VV)** = Vegan/Vegetarian

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Mains

Lamb Loin 275

Boulangère potatoes | baby carrots | baby onion | brussels sprouts | red cabbage
puree | red wine reduction – (rosemary | garlic | cinnamon)

Seabass 220

Mushroom risotto | shimeji mushroom | thyme | white wine | truffle oil | herb volute |
mussels

Pork Belly 195

Slow cooked pork belly | carrot puree | roasted baby apples | broccoli stem
boulangère potatoes | red wine deduction

Chicken Supreme 120

Stuffed chicken | chorizo | black mushroom | onion | parsnip puree | baby carrots |
boulangère potatoes | madeira jus

Baby Carrots 110

Roasted & smoked baby carrots | roasted parsnip puree | lentils | baby spinach |
roasted dry veg | micro herb | (V) *coconut milk substitute for vegans (upon request)

Beef Fillet 180

Boulangère potatoes | carrot puree | baby carrots | baby onion | brussels sprouts | red
wine reduction | (rosemary | garlic | cinnamon)

Braised White Lamb Shank 260

Butternut & potato mash | green beans | fried onion | micro herb

Braised Springbok Shank 260

Seasonal veg | butternut gnocchi | crispy onion.



Dry Aged Ribeye 350g (445) | Dry Aged Rump 300g (330)

All steaks served with | herbed pommes purée |
seasonal vegetables & cream spinach.



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Sauce

Side Sauces Mushroom Black Pepper Smoked BBQ	45
Side Salad Side Chips Side Mash	45

Desserts

Frozen Pannacotta	95
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Caramel pannacotta | strawberry pannacotta | blueberry pannacotta | berry compote | chocolate soil

Rocky Road	120
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Trio chocolate | caramel mousse | vanilla mousse | chocolate mousse | chocolate sauce

Chocolate Affair	110
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Chocolate mousse | brownie crumbs | chocolate nibs | chocolate ice – cream | strawberries

Indezi Farm Cheese Board	145
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Preserved fruit | syruped tapenades | tomato chutney | biscuits

Grannies Warm Apple Pie	95
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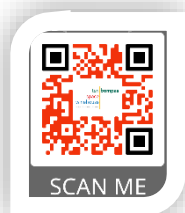
Cold vanilla custard | apple jelly | dry apple zest

Raw Raspberry Slice	85
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Beetroot ice - cream | fresh berries | coulis (VV)



Sweet Sides

Ice - Cream	45
Vanilla Ice – Cream	45
Bubble Gum Ice – Cream	45
Beetroot Ice – Cream	45
Chocolate Ice – Cream	45
Chocolate Sauce	25



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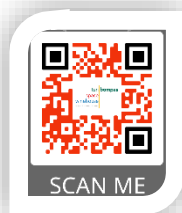
Kids Menu

Mains

Mac & Cheddar Cheese	85
Beef Meatballs, Mac & Cheese parmesan cheese	85
Chicken Strips & Chips sweet chili sauce	85
Fish Fingers & Chips lemon butter sauce	85



Dessert

Vanilla Ice – Cream	25
Bubble Gum Ice – Cream	25
Beetroot Ice – Cream	25
Chocolate Ice – Cream	25
Chocolate Sauce	15



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