

Where fire meets sea; a contemporary take on South Africa's culinary heritage. Built on fynbos, fermentation and local produce, this menu brings together coastal brightness with the rich depth of the Karoo.

Canapé in the Vineyard

Smoked Snoek (F)(M)(G)(Ga)(Mu)(Sp)

Three Streams smoked snoek, meebos, sweet pickled mustard, phyllo cigar

Mont Rochelle Sauvignon Blanc

Amuse-Bouche in the Cellar

Saldanha Bay Hidden Gem (Mo)(Ga)(Mu)(Sp)

Saldanha Bay oyster, lightly smoked apple foam, compressed apple, biltong dust, homemade apple cider vinegar, wakame granita

MIKO Chardonnay

Bread Upon Seating

Roosterkoek (G)(M)(Sp)(Ga)

Onion marmalade butter, watermelon preserve

Mont Rochelle Chardonnay

Starter

Heritage Trout Stack (F)(G)(M)(Sp)(Ga)

Locally sourced Franschhoek trout, cream cheese, charred fennel, brined beetroot and apple, smoked amasi kaleidoscope

Mont Rochelle Rosé

Frikkadel (G)(M)(Sp)(Ga)

Ostrich mince, homemade spice blend, caramelised onion, charred tomato gel, rehydrated cranberry

Mont Rochelle Syrah

Palate Cleanser

Smoky Apple (Vg)

Apple jelly, apple leather, lemon gel

Mains

Karoo Lamb Rack (M)(Ga)(Sp)(C)

Buttered mash, heirloom carrots, mushroom, garden peas, smoked jus

MIKO Red

Sweet Treat

Smoked Beehive (M)(E)(Sp)(V)

Pine needle bavaois, vanilla-whipped honey jelly, smoked honeycomb, porcini gel, bee pollen

MIKO Straw Syrah

Our menus celebrate the finest ingredients that have made a short journey from source to your fork, so when you dine with us, think of it as you helping the environment, one bite at a time!