



A Gentle Welcome

Bellini

A refreshing peach and prosecco cocktail to toast the women we cherish most.

To Begin at the Table

Crispy Chicken Bites

With aioli, red onion, and bacon crumble — crunchy, savoury, and indulgent.

Snoek Cigars

Filled with smoked snoek, finished with a touch of apricot jam for a sweet-savoury balance.

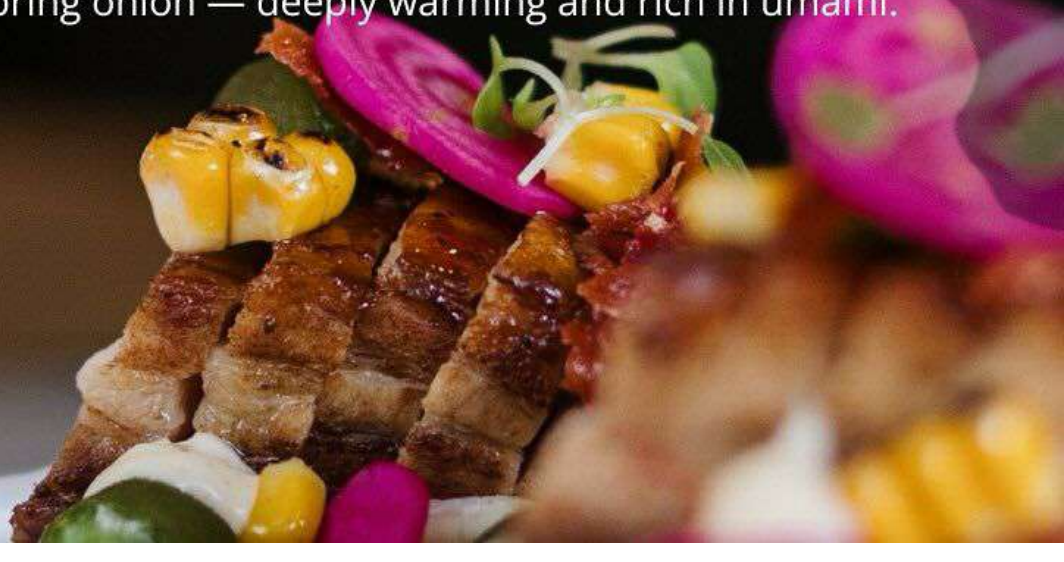
Onion Tartlets

Caramelised onion on buttery pastry, topped with parmesan foam and a crisp parmesan shard.

The Comforting Course

Ginger-Oxtail Broth

A slow-simmered broth with oxtail dumplings, glazed mushrooms, charred corn, and spring onion — deeply warming and rich in umami.





The Heart of the Meal

(A choice of)

Miso Kingklip

Flaky white fish in a fragrant tom kha broth, with sweet corn, bok choy, banana jam, angel hair chilli, and sourdough-bacon crumble.

Pork Fillet & Smoked Belly

Tender pork fillet paired with smoky belly, served with mustard mash, tangy piccalilli, apple purée, cider reduction, and mustard seeds.

Smoked Sweet Potato

Caramelised sweet potato purée, crispy skin, pickled beets, toasted seeds, and vibrant red pepper pesto — earthy and bold.

Duck Two Ways

Duck liver parfait and pan-seared duck breast, with pommes duchess, sugar snap peas, grilled pineapple, and a silky duck jus.

To Refresh

Palate Cleanser

A surprise seasonal creation to revive and awaken the senses.

A Sweet Farewell

Poached Apples

With walnut crumble, golden caramel, buttermilk ice cream, and a pour of warm crème anglaise.