



MENU

Valentines Day

EIGHT COURSE

REFINED SMALL PLATES

INCLUDING GLASS OF CAP CLASSIQUE

BREAD COURSE

Whipped Butter and Truffle

COAL-SEARED LINEFISH CRUDO

Citrus dressing, shaved radish, sea lettuce crunch, caper berries

SPRING GARDEN TARTLET

Green asparagus, minted peas, lemon labneh, confit shallots,
sunflower seed brittle

MANGROVE BLACK TIGER PRAWN ARANCINI

Smoked tomato aioli, fennel pollen, baby rocket

CARAMELISED CAULIFLOWER & BUCHU VELOUTÉ

Toasted almonds, curry leaf oil, sourdough crisp

MARINATED LOCAL ARTICHOKEs

Olive tapenade, lemon thyme gremolata, whipped feta

SESAME SEARED TUNA TATAKI

Yuzu mayo, pickled cucumber, wild garlic leaf dust

OXTAIL, SPRING PEA & FETA CROQUETTES

Cape wild garlic mayo, citrus zest

DARK CHOCOLATE ROOIBOS TORTE

Amarula anglaise, hazelnut crumble, cocoa nib tuile

