



Chef Kyle Norris is known for his inimitable flair and contemporary take on favourites.

His cuisine is inspired by the garden, with many of the ingredients grown on the property – expect the plentiful citrus and herbs to find their way to your plate.

He ensures interesting flavour combinations, using ingredients that are carefully prepared from scratch. Infinite care is taken to source the best produce locally. Colourful and playful, Kyle's cuisine is always innovative and excellent.

Starters

FROM THE FOREST

wild mushroom pate | porcini puree | dehydrated mushroom |
truffle soy pearl | brioche de champignon

HONEY BURRATA

charred kale | roasted beets | grilled peach
hazel vinaigrette | textured miso | black garlic ciabatta

SCALLOP CARPACCIO

dashi broth | honey-fermented jalapeno |
cucumber pico de gallo | ponzu | ice flower

FOIE GRAS TERRINE

egyptian amaranth bread | gel d'orange |
popped amaranth and chickpea

The Main Event

SALMON TROUT

rainbow trout | spekboom beurre blanc | sea asparagus |
battered new potatoes and lightly-pickled fennel salad

BREAST OF LAMB

sous vide karoo lamb | braised cauliflower root | romaine hearts |
green puree | truffled lamb glaze and honey-fermented garlic

PAN-FRIED WHITE FISH

malay hollandaise | blackened sweet pepper and trio of asparagus

ROAST DUCK LEG

confit and crispy duck leg | white roots | citrus and watercress
espuma | duck skin and honeycomb popcorn

PORK AND PORCINI

elgin apple-pressed pork belly | truffle and potato fondant |
beetroot meringue shards and blackberry jus

BRAISED VENISON OYSTER

slow-cooked venison shank | honeybush-infused heirloom beets |
preserved apricot | caramelised onion crema and biltong croquette

VEGETARIAN/VEGAN DISH OF THE WEEK

ask your waiter about the best of mother nature's bounty

Dessert

BASIL LEMON DROP

basil-scented white chocolate textures | yoghurt cremeux |
lemon verbena curd and tuile

TEA AND BISCUITS

rooibos posset | lavender-and-camomile poached
pear and lemon cream palmier

FOREST BEETS

cherry blondie | goat's cheese and honey-frozen yoghurt |
raspberry gel and toasted almond

COCONUT AND GINGER ETON MESS

coconut creme brulee | pineapple | ginger | orange blossom |
coconut meringue crumble

Franchise

"When the pastry chef is left unsupervised - magic happens!
A sweet selection of bite-sized morsels to end your meal."

~ Chef Kyle Norris ~

Two courses: R490 | Three courses: R590