



GREENHOUSE

We live in a complex, joyful, and beautiful country;  
a country where your ideas and preconceptions  
change the longer you look at them.

Peter Tempelhoff, Ashley Moss and their team  
look long and hard at what we eat, and where it's from.

They look to the sea and the garden,  
to the fields and orchards; they open old cellars  
and pantries to find ingredients  
that have meaning.

We invite you into our dining room to take part in a modern,  
South African dining experience.

An experience that's as complex, joyful & beautiful  
as the country, we live in.

## GREENHOUSE EXPERIENCE

seaweed daaltjie, smoked snoek dip

pickled gamefish, sago, mango atchar

hermanus abalone, egg custard, sake

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mushroom, sherry & chocolate 'king kone'

the butcher bird's pantry

—

mielie bread, popcorn butter

bacon brioche & banana cream

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atlantic tuna, kimchi, radish, compression of apple, sesame dressing

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crustacean 'tea' - brewed tableside

—

outeniqua springbok, boontjie slaai, niçoise vinaigrette, bonito flakes, miso

—

salted celery refresher - 'DIY'

—

peking lamb, yuzu gel, tsukudani, asian pesto,

star anise roast leg, roasted garlic, crispy onions, fermented apricot

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chamomile sherbert, dehydrated yoghurt, burnt grapefruit

—

the honeyguide

—

life & death of trees

R1100 tasting menu

R1650 with wine pairing

A discretionary 12% gratuity will be added to tables of 8 or more.

Greenhouse Restaurant, The Cellars-Hohenort Hotel, 93 Broummerstvlei Road, Constantia

reservations@greenhouserestaurant.co.za

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