



In our pursuit to source the finest ingredients, this Provenance menu has been created, looking beyond the pantry and into the oceans, farms and orchards of our county, for inspiration.

This menu is a collection of dishes that embrace local culture and flavour while celebrating the passionate people that help bring them to our tables.

It is a tribute to our origins, a nod to the past, but above all a celebration of Africa, her people and their many vibrant flavours.

## PROVENANCE

meuse farm vegetables  
kohlrabi, blue rock, fermented pear  
heirloom tomato, huguenot mousse  
dune spinach, maple pickled pumpkin  
granola

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the butcher bird's pantry

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steamed blue prawn, gamefish  
quinoa, seaweeds, grapefruit

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chokka 'noodles'  
waterblommetjie, sour fig  
ink yuzu sauce

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caramel smoked duck  
truffled liver mousse  
hibiscus beets, cashew & nasturtium crumble

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free range jersey beef  
tsoukadani shiitake, lacquered onion  
asian pesto, samphire

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apple & salted caramel  
chamomile ice cream  
yoghurt crispies

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white chocolate pap  
raspberry, pistachio  
tarragon, guava

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chocolate tapas, madagascan dark  
naartjie, honeybush, rooibos caramelia, salt  
chamomile white chocolate, cherry, blossom

R 1200 tasting exploration

## WINES OF ORIGINS

dainty bess, 2014, mcc, *wellington* 🍷

bon courage 'jacques bruyere', 2011 mcc, *robertson* 🍷🍷

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fable mountain 'belle flower', 2015, swartland 🍷

jean roi 'cape provincial', 2016, coastal region 🍷🍷

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klein constantia organic sauvignon blanc, 2016, constantia 🍷  
steenberg semillon, 2016, constantia 🍷🍷

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thorne & daughters 'rocking horse', 2016, western cape 🍷

aa badenhorst 'white', 2015, swartland 🍷🍷

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eagles' nest shiraz, 2014, constantia 🍷

vriesenhof Grenache, 2011, stellenbosch 🍷🍷

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high constantia cabernet franc, 2011, constantia 🍷

hogan 'divergent', 2016, coastal region 🍷🍷

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waterford 'heatherleigh', stellenbosch 🍷

klein constantia 'vin de constance', 2014, constantia 🍷🍷

R 550 greenhouse wine pairing 🍷

R 875 premium wine pairing 🍷🍷

A discretionary 12% gratuity will be added to tables of 8 or more.  
Regrettably no young children under 12 years allowed