



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.

## TEN

saldanha oyster, cape malay cauliflower, tomato sambals

the butcher bird's pantry

*dainty bess pinot noir mcc | bon courage 'jacques bruère' brut reserve*

steamed prawn, cape gamefish, kelp, seaweeds, sesame

*raised by wolves 'meunier' | cape point 'isleidh'*

bread & apricot jam, smoked snoek

chokka 'noodles', lime gel, ink sauce

*thorne & daughters 'rocking horse' | a.a. badenhorst family wines 'white blend'*

boran beef tongue to tail, quinoa, ash aioli,

tomato toffee

*vriesenhof grenache | blackwater carignan 'omerta'*

braai bakkie, coffee carrots, lacquered shallots, mushrooms & sweetbreads

*high constantia cabernet franc | restless river cabernet sauvignon*

chamomile yoghurt sherbet, cherries, mcc jelly, clotted cream

'camembert' cheese cake, pineapple ice cream, pine nut biscotti

*mulderbosch sauvignon blanc nlh | klein constantia 'vin de constance'*

tree of delights

R 1 200 tasting menu

R550 GH wine pairing | R875 premium wine pairing

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

*Regrettably no young children under 12 years allowed*

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

reservations@greenhouserestaurant.co.za

greenhouserestaurant.co.za