

ENTREES

- Quail, Fennel & Rocket Salad (gf, df)** 25
Quail marinated in garlic & thyme with fennel and rocket salad, caramelised apple vinegar dressing & Morella Grove Peri Peri Sauce
- Pulpo Gallego (gf, df)** 25
Braised octopus in bay leaf, thyme, garlic & onion served with Desiree Robertson paprika mash in Morella Grove Olive oil & chimichurri
- Pan- Fried Butterflied Whiting (gfo, df)** 25
Pan Fried butterflied whiting, lemon, chilli & capers dressing served with sourdough croutons
- Roasted Vegetables (gf, v)** 18
Roasted purple cauliflower, zucchini, yellow squash, green goddess, Mussett Farm micro herbs, pangrattato, vegan feta cheese & romesco

MAINS

- Bangalore Spiced Lamb Neck (gf)** 40
Spiced slow cooked lamb neck, hulled millet, cucumber, tomato, parsley & mint salad with yoghurt and tahini sauce
- Corn-Fed Chicken (gf, dfo)** 38
Grilled cos lettuce, cured egg yolk, caesar dressing with crispy pancetta & Mussett Farm mushrooms
- Pan Grilled Butterflied Red Snapper (gf, df)** 45
Red chimichurri with chilli, coriander & shallot salad

Chateaubriand (dfo, gf) 45
*Sous-vide beef tenderloin with garlic, thyme & Morella
Grove olive oil, fondant potato, heirloom dutch carrot &
parsnip with Cafe De Paris butter*

Mediterranean Aubergine (vg, gfo) 35
*Grilled aubergine, braised shallots, tahini, pine nuts,
baby leeks & sumac*

S I D E S

BVH Spring Salad (gf, vgo) 15
*Pea shoots, peas, green beans, baby cos, watercress, dukhhah,
radish & lemon myrtle dressing*

Potatoes 15
Robertson fondant potatoes (3 pcs)

Mussett Farm Mushrooms 15
Roasted in garlic & thyme

Fries 15
Umami salt & truffle aioli

D E S S E R T S

Elderflower Panna Cotta (gfo, vegan) 18
*Compressed pear in rosemary syrup, hazelnut biscotti &
blackberry gel*

Quark Mousse (gf) 18
Poached strawberry and rhubarb with basil tuile

Chocolate Hazelnut Tart (gf) 18
Coffee mascarpone & raspberry sorbet