



*the COY experience — R 895 pp*  
*wine pairing — R690*

S N A C K S

Maize Chip — Tahini — Roasted Shiitake  
Smoked Stanford — Red Lentil — Blatjang — Cashew

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B R E A D

Fermented Amadumbe Sourdough — Kefir — Konfyt — Bokkom

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C O L D S T A R T E R S

Venison — Sour Fig — Pickled Pear  
*Radford Dale 'Vinum' Pinot Noir, 2023*

*or*

Mussels — Fennel — Citrus — Pine Nuts — Baharat  
*Groote Post 'Seasalter' Sauvignon Blanc, 2024*

*or*

Tuna Tartare — Caramelised Coconut — Sugarcane  
*Longridge Chenin Blanc, 2023*

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H O T S T A R T E R S

Seared Linefish — Cabbage — Spiced Chimichurri — Black Forest Ham  
*Newton Johnson Albariño, 2023*

*or*

Xai-Xai Chargrilled Squid — Pearl Barley — Rum  
*Winshaw 'Gold Dust to Grapes,' Chardonnay 2023*

*or*

Ox Tongue — Ras el Hanout — Black Rice — Beef Tallow  
*Dr. Goodvine 'Matters of the Head' White, 2023*

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M A I N S

Lamb — Potjie — Spinach — Butternut — Skopo Jus — Pap  
*Mitres Edge 'Sholto' Red, 2020*

*or*

Mielie Samp — Chakalaka — Aromat  
*Strandveld Viognier, 2023*

*or*

Braaiied Linefish — Mussels — Peri-Peri — Askoeek  
*Remhoogte 'Free To Be' Riesling, 2023*

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T E A W I T H M A

Lemon Cream — Strawberry Jam — Ceylon Tea — Spiced Madeleine

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D E S S E R T

Burnt Banana Crème — Milk Stout — Malt  
*Paul Wallace 'The Nix' Noble Late Harvest, 2021*

*or*

Selection of Local Cheeses — Paaper — Pear  
*(supplement charge R 250)*  
*Boplaas Cape Vintage, 2022*

A discretionary service charge of 13% will be added to all tables. 15% Gratuity for tables larger than 8 guests.

Menu & Price Subject To Change.

Items on this menu may, despite the best efforts and care of Executive Chef Ryan Cole and his kitchen staff, contain traces of allergens including, but not limited to: nuts, shellfish, soy products, eggs, dairy and wheat.

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