



the COY experience — R 895 pp

wine pairing — R690

the two's — R 490 pp

S N A C K S

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

B R E A D

Fermented Amadumbe Sourdough — Kefir — Konfyt — Bokkom

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

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

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

T E A W I T H M A

Lemon Cream — Strawberry Jam — Ceylon Tea — Spiced Madeleine

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.
