spring
2026

harvest

lunch menu

smaller plates

Whipped Local Feta - estate olive oil - herbs - garlic - lemon zest - toasted bread (v)		125
Burrata - grilled pear - rocket - estate olive oil - lavash crackers (v)		180
Pan Con Tomate - toasted bread - grated tomato - garlic - white anchovy		75
Carrot Soup - pickled ginger - pumpkin seeds - estate olive oil (v)		80

mains / big plates

Chickpea Falafel - lemon tahini - za'atar - pickled cabbage - herbs (v)	*Pair with Clos Simond White Blend*	155
Roast Chicken Marbella - date - caper sauce - estate olives - smashed potatoes	*Pair with Simonskop Cinsault*	175
Braised Lamb Shank - white wine jus - roasted leeks - smashed potatoes	*Pair with Estate Reserve Red Blend*	220
Seared Tuna Niçoise - salad of potato - green beans - egg - estate olives	*Pair with Clos Simond White Blend*	280

aside

Smashed Potatoes - aioli - herbs (v)	60
Green Beans - capers - lemon (v)	60

for after

Olive Oil Cake - citrus - thyme - cream cheese	85
Baked Cheesecake	75
Salted Flourless Chocolate Cake	75
Assortment Of Local Cheeses - estate olives - preserved fig - lavash crackers (v)	220

(v) suitable for vegetarians · please inform your server of any dietary restrictions
please note that our kitchen closes at 15.30