

Food Menu

so subtle.

so subtle.

Breakfast

Rush Hour

Express breakfasts; quick and easy

Egg Benedict 125

English muffin, sautéed spinach, cherry tomatoes, hickory ham, poached eggs, hollandaise sauce.

Egg Royal 128

Sautéed spinach, cherry tomatoes, smoked trout, poached eggs, grilled lemon, hollandaise sauce.

Fry Up 115

Fried eggs, grilled tomato with spicy relish, back bacon, hash brown, beef or pork sausage, mushrooms.

Open Sandwich 95

Sour dough, wild rocket, creamy mushroom, avocado slices, cherry tomatoes, pesto, fried egg.

Homemade Granola 100

Double cream yoghurt, seasonal fruits, a drizzle of honey and toasted mixed seeds.

Omelette 120

Three egg omelette, cheese, mushrooms, bacon, caramelised onions, avocado slices, spicy mayo.

Go Slow

Please allow for extra cooking time

Oatmeal Porridge 95

Oats and chai seed porridge, caramelised apples, apple cream, honey-cinnamon syrup, pecan nuts.

Breakfast Bowl 110

Pan fried potatoes, sliced avocado, glazed mushrooms, grilled tomatoes, hard-boiled egg.

Chilli Con Carne 105

Chilli mince with red kidney beans, poached egg, chilli oil, parmesan mousse, parmesan shavings, sour dough.

Breakfast Bun 115

Boerewors patty, caramelised onion, tomato relish, fried egg, wild rocket, cheddar cheese, bacon.

French Toast 125

Brioche French toast, seasonal berries, caramelised banana, mascarpone crème, honeycomb, ginger crumble, maple syrup.

Extras

Baked beans 15

Egg 12

Mushroom 20

Avocado 30

Hash brown 25

Bubbles

Mimosa 65

Cap Classique 75

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Manna

Not by Bread Alone

Burrata 190

Sundried tomato pesto, sourdough croutons, Serrano ham, heirloom tomatoes, semi-dried tomatoes, green tomato dressing.

Smoked Pork Belly 125

Glazed pear, crackling, bacon mayo, pork jus.

Lamb Gnudi 120

Braised lamb, tomato ragù, smoked parmesan mousse, parmesan shavings.

Seared Tuna 215

Seafood croquette, grapes, Asian dressing, curry-pickled onion, roasted garlic aioli.

Salmon Gravlax 225

Compressed in coriander apples, fennel slaw, avocado mousse, citrus dressing, candy beets.

Deboned Chicken Thigh 115

Cucumber salsa, Masala sauce, yoghurt flatbread, spicy ketchup, crispy chicken skin.

Soil and Seed

Prawn Salad 190

Lettuce, wild rocket, cocktail tomatoes, pickled red onion, avocado slice, mustard dressing, roasted red peppers.

House Salad 135

Seasonal greens, pickled apple, spicy pecan nuts, grapes, free range biltong, feta, spring onion, yoghurt dressing.

Corn Salad 140

Charred corn, grilled avocado, confit tomatoes, bacon, crème fraîche, lettuce, Asian dressing.

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Fulfilled

Cauliflower Steak 190 – V

Brown rice risotto, curry-pickled cauliflower, raisin-nut crumble, pesto.

Wild Mushrooms 210 – V

Wild mushroom arancini, glazed king oyster mushrooms, mushroom jus, parmesan shavings.

Rib-Eye Steak 390

Potato fondants, glazed Maitake, bone marrow curd, shoestring potato, onion crumble, Cognac sauce.

Grilled Kingklip 300

Coriander-lemongrass broth, organic corn, sourdough and bacon crumble, banana jam, pickled curry onions, chilli oil.

Assiette of Pork 225

Fillet, shoulder and trotter sausage roll, glazed belly, date purée, charred onion, cabbage, pork jus.

Rainbow Trout 350

Harissa mash, confit vine tomatoes, braised fennel, red pepper BBQ, sauce Bercy.

Baby Chicken 270

Onion jus, pearl onions, chicken liver parfait, topped with chives and triple cooked crispy potato.

Deboned Roast Lamb 385

Glazed sweet potato, toasted seeds, chermoula, hummus, crispy chickpeas, lamb jus.

By Fire

Served with Café de Paris butter, roasted baby potatoes and seasonal vegetables.

500g Rib-Eye on the Bone 350

300g Sirloin 290

750g 21-Day Aged Wagyu Tomahawk (Marble Score 6-7) 1200

300g 21-Day Aged Wagyu Sirloin (Marble Score 6-7) 750

Please note all our meat is free range.

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Heaven and Earth

Seasonal Fruit Salad 90

Trio of Scoops 110

Brownie Tart 95

Chocolate crumble, almond and whisky ice cream, almond tuile.

Sorbet 90

Bubbly sorbet served with frozen lime raspberries, lime cheesecake mousse.

Coffee & Matcha 105

Matcha ice cream, coconut and espresso sponge, caramel sauce, caramel mousse.

Mascarpone Cigar 105

Mascarpone mousse, spiced apples, fresh apples, oatmeal crumble, brown butter ice cream.

Ginger Pudding 95

Oat crumble, milk and vanilla seed ice cream, ginger tuile, butterscotch mousse, finished off with rum butterscotch.

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Restaurant Operating Hours: Monday – Saturday: Breakfast 06h30 – 10h30 Lunch: 12h00 – 16h00 Dinner: 18h00 – 21h30
Sunday: Breakfast 06h30 – 10h30 Lunch: 12h00 – 16h00 Dinner: Closed

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