

## STARTERS

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<b>CAMISSA SOUP</b> Ask waitron for today's special	<b>R70</b>
<b>WEST COAST MUSSELS</b> Fresh celery, wild garlic, fennel & camissa white wine cream served with grilled sourdough	<b>R90</b>
<b>HOME CURED SALMON</b> Pickled baby beetroot, radish, cucumber ribbons & foraged salad	<b>R130</b>
<b>CONFIT DUCK SAMOOSA</b> Grilled plum, toasted macadamia's, wild green salad, & spicy plum dressing	<b>R125</b>
<b>BEEF CARPACCIO</b> Biltong jam, goat's cheese mousse, radish gel & salad	<b>R120</b>

## SALADS

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<b>ROASTED BUTTERNUT SALAD</b> Fairview goat's cheese, cape Malay pumpkin seeds, warm celery dressing, rocket, red pepper & onion, balsamic reduction	<b>R95</b>
<b>RUSTIC TOMATO SALAD</b> Heirloom tomatoes, roasted rosa tomatoes, marinated bocconcini mozzarella, parmesan crisp, micro salad with garlic & garden basil pesto	<b>R95</b>
<b>CRISPY CALAMARI SALAD</b> Shaved cucumber & carrot, compressed watermelon, fresh melon, jelly & minted dressing	<b>R125</b>
<b>SOUS – VIDE CITRIS CHICKEN &amp; QUINOA SALAD</b> Citrus chicken with spring vegetables, pomegranate & citrus dressing	<b>R110</b>

## HOMEMADE PASTA

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<b>EAST COAST ROCK LOBSTER RAVIOLI</b> Brandy cream, sea lettuce & parmesan cheese	<b>R195</b>
<b>CAMISSA PASTA</b> Beef short rib, handmade pasta ribbons, camissa red wine herb sauce	<b>R125</b>
<b>ROAST VEGETABLE PASTA</b> Tomato & herb handmade pasta, roasted seasonal vegetables wild basil pesto, shaved parmesan & parsley oil	<b>R110</b>



## MAINS

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<b>LINEFISH</b> Buchu, lemon & parsley crusted linefish with warm baby potato salad, shaved fennel, lemon leaf beurre blanc	<b>R180</b>
<b>MASALA CRUSTED FRANSCHOEK TROUT</b> Carrot & coriander jus, carrot raita, masala roasted cauliflower, cumin sweet potato	<b>R180</b>
<b>MALAY CURRIED EAST COAST LOBSTER POT</b> Aromatic rice pilaf & sambals	<b>R240</b>
<b>HIBISCUS CHICKEN SUPREME</b> Sous vide chicken breast filled with wild garlic, cranberry, hibiscus cream cheese, lemon crush potato, wild greens & hibiscus jus	<b>R180</b>
<b>PARMA HAM WRAPPED SPRINGBOK LOIN</b> Butternut & sweet potato puree, green vegetables, crispy bacon dust, pickled red onion & wild sage jus	<b>R190</b>
<b>WILD HERB CRUSTED RACK OF LAMB</b> Pap & chakalaka croquette, roasted pepper puree & summer vegetables	<b>R220</b>
<b>WILD ROSEMARY LAMB SHANK</b> Spring onion mash, sous vide rainbow carrots, caramelized Baby onion & mint jus	<b>R240</b>

## VLEIS

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<b>200G FILLET</b>	<b>R225</b>
<b>500G T-BONE</b> Creamy mushroom sauce with camissa fries, pickled shemiji or sage jus with cucumber, mint & crispy garlic salad	<b>R260</b>
<b>GRILLED KARAN BEEF FILLET</b> Biltong coat, wild garlic potato crush, agave shoots & camissa red wine jus	<b>R240</b>
<b>PRESSED &amp; SOUS – VIDE PORK BELLY</b> Braised red cabbage, pickled baby beetroot, sweet potato puree & wild garlic sage jus	<b>R185</b>

## ON THE SIDE

Hand cut camissa fries	<b>R40</b>
Hand cut cumin spiced sweet potato fries	<b>R40</b>
Spring onion mash potato	<b>R35</b>
Pilaf rice	<b>R35</b>
Wild garlic potato crush	<b>R35</b>
Sautéed spinach, fennel and red onion	<b>R35</b>
Farmstyle Vegetables- Ask your waitron for today's offerings	<b>R40</b>

