

# THE SHED

Focaccia with olive oil and Kalahari salt	110
Cheese board to share - local pastured cheeses, olives, pickle & sourdough	195
Seasonal vegetable crudites with hummus	85
Burratina with agri-garden tomatoes & basil oil	185
Carrot and lentil soup served with grilled sourdough, parsley oil, grana padano	110
Seared beef sirloin with Ethiopian inspired dressing (ginger, lemon, cumin, olive oil)	165
Smoked trout, rocket, caper and pickled red onion salad	142
58 agri-garden salad (a mix of our seasonal produce)	small 75      table 120
Melanzane parmigiana	145
Mild coconut based vegetable curry with brown rice & pickle	168
Hake & kabeljou fishcakes with tartare sauce and cucumber-mint salad	215
Floured seabass fillet with roasted vegetable and salsa verde	265
Grilled paprika chicken skewer on herbed tahina	170
Chicken schnitzel with side salad and aioli	165
Grilled lemon & thyme lamb cutlets with tzatziki & charred carrot	290
Beef fillet al taglio with caper aioli and seasonal garden greens	285
Beef meatballs served with pap, chakalaka and spinach cooked morog style	172
Rosemary salt chips	65
Roasted vegetables	80
Smashed parsley potatoes	65

## Dessert

Malva pudding	90	Seasonal fruit sorbet	58	Chocolate ganache torte	90
Cranberry dessert cheese with preserve & crisped flatbread	110				

