



Desserts

Greek yoghurt pannacotta, SA strawberries, honeycomb, elderflower 18

Cream cheese mousse, hazelnut sable, roasted apple puree, thyme 18

Portokalopita, red wine poached pear, mascarpone ice-cream, rosemary crumble 17

Affogato - house made vanilla bean gelato, biscotti, espresso coffee 13
- additional liqueur 8

Cheeses

served with SA honeycomb, quince paste, pickled pears, apple, rye lavosh

Le-Pico Germain, Perigord, France 19

...soft-ripened goat's milk cheese...mild and authentic characteristic flavour

Bleu d'Auvergne, Auvergne, France 19

...cow's milk blue cheese with a creamy texture...salty and tangy flavour

Testun Al Barolo, Piedmont, Italy 21

...cow's and goat's milk cheese coated in Barolo grapes... buttery and sharp!



Desserts

Greek yoghurt pannacotta, SA strawberries, honeycomb, elderflower 18

Cream cheese mousse, hazelnut sable, roasted apple puree, thyme 18

Portokalopita, red wine poached pear, mascarpone ice-cream, rosemary crumble 17

Affogato - house made vanilla bean gelato, biscotti, espresso coffee 13
- additional liqueur 8

Cheeses

served with SA honeycomb, quince paste, pickled pears, apple, rye lavosh

Le-Pico Germain, Perigord, France 19

...soft-ripened goat's milk cheese...mild and authentic characteristic flavour

Bleu d'Auvergne, Auvergne, France 19

...cow's milk blue cheese with a creamy texture...salty and tangy flavour

Testun Al Barolo, Piedmont, Italy 21

...cow's and goat's milk cheese coated in Barolo grapes... buttery and sharp!