



# ochre.

## Starters

### CAPE MALAY MUSSELS (GF) (A)

West Coast mussels in a white wine and fennel sauce

### OCHRE LINEFISH SOUP

Local catch of the day linefish and broth served with our home-made sourdough bread

### SEARED SCALLOPS (GF) \*Surcharge R80

Biltong Beurre Noisette, celeriac purée  
Cape gooseberry and yuzu compote

### CAPE OCTOPUS

West Coast mussels, key lime, garlic chips  
and lemon grass sauce

### BUCHU CURED GEMSBOK

Gemsbok tartare, sour figs, Makataan, tomato jam  
wild rosemary and honey dressing

### PRESSED TERRINE OF GOATS CHEESE (GF) (N)

Plum tomatoes, aubergine, cashew crumble  
and honey mustard dressing

### BEETROOT QUINOA (GF) (V)

Marinated tofu, tender stem broccoli, sundried

### CAPE MALAY OSTRICH SAMOOSA (A)

Malay-spiced ostrich, samoosa circle with  
Cape wine lands grape chutney

## House Specialities

Chalmar Beef Sirloin (350g)	R450
Beef Rib-Eye (650g   1kg)	R850   R1250
Roast Lamb Saddle (650g)	R680
Seafood Platter (to share)	R2500

A menu selection of 2 courses R420

A menu selection of 3 courses R490

Please notify our service colleagues if you have any known food allergies or intolerance. Our food is prepared in an environment where peanuts / nuts and other allergens are handled. Currently there is no separate concerned allergen-free preparation area.

## Mains

### LOCAL MARKET FISH (A)

Broccoli and pea gremolata, tomato relish, carrot  
purée and smoked fennel velouté

### PULLED LAMB BOBOTIE (A)

Short crust pastry, sweet potato and banana purée  
brandied raisins, apricot chutney

### PENS & POOTJIES (P)

Braised pork belly, trotter skilpadjies, morogo, pampoen  
poffertjies, Malay curry sauce

### SPRINGBOK LOIN (A) (GF) \*Surcharge R100

Kalahari truffle, Rooibos poached pears, sorrel fricassee  
raisin purée, pickled onion, Venison sauce

### BABY CHICKEN (A)

Creamed savoy cabbage, corn velouté, corn Chakalaka  
sweet potato, forest mushroom and chicken pot sticker

### BRAISED ENDIVE (GF) (V)

Marinated fennel and artichoke, vegetable broth, bean  
sprouts chickpea and roasted red onion

### BUTTER POACHED CRAYFISH (A) \*Surcharge R120

Crayfish Bisque, risotto arancini balls, marinated squid

### CHALMAR BEEF FILLET (A)

Buchu mashed potatoes, eryngii mushrooms, red wine jus

## Dessert

### FOREST-FLORA PEPPERMINT CRISP (N) (A)

Chocolate dome filled with coco soil, Dulce mousse  
coconut rocher, Amarula pearls and mint micro sponge

### MALVA POTBROOD POTJIE

Malva pudding with sweet pumpkin ice cream, roasted  
apricots, spiced crumble served with vanilla crème anglaise

### OUR LEMON MERINGUE (N)

Lemon curd coated in a ginger crumb served  
with meringue kisses, vanilla ice cream and mint dust

### WARM MALAY KOEKSISTER (V)

Caramelized pineapple brunoise, spiced crumble  
infused with Good Leaf CBD oil, coconut ice cream

(N) NUTS

(P) PORK

(GF) GLUTEN FREE

(V) VEGAN

(A) ALCOHOL