

the COY experience — R1590 pp

wine pairing — R1295 pp

Lunch 12:00 - 14:30 (Last kitchen order at 14:45)

Dinner 17:30 - 20:00 (Last kitchen order at 20:30)

Snacks

Fermented Amadumbe Sourdough — Kefir — Konfyt — Bokkom

Beef Tartare — Doro Wat — Quail Egg

Springfield Méthode Ancienne Chardonnay, 2021

or

Linefish Sashimi — Hemp — Almond — Baharat

David & Nadia 'Aristagos' White Blend, 2024

or

Tuna — Mesaka'a — Sultana — Foxenberg Crottin

Thorne & Daughters 'Snakes & Ladders' Sauvignon Blanc, 2024

False Bay Chokka — Cauliflower — Piri Piri — Millet

Mosi 'Tinashe' Chenin Blanc, 2022

or

Linefish — Tomato Smoortjie — Merguez

Kumusha 'The Flame Lily' White Blend, 2022

or

Chargrilled Ox Tongue — Yassa — Olive — Bay Leaf

Saurwein 'Chi' Riesling, 2024

Beef Fillet — Carrot — Black Pepper

Minimalist 'Stars In The Dark' Syrah, 2021

or

Mielie Samp — Karoo Saffron — Beef Shin

Momento Grenache Noir, 2023

or

Braaiid Linefish — Fresh Tumeric — New Potato

Sijnn White Blend, 2016

Bay Leaf Sombi — Coconut — Tiger Nut

Burnt Banana Crème — Milk Stout — Malt

Paul Wallace 'The Nix' Noble Late Harvest, 2016

or

Selection of Local Cheeses — Paaper — Pear

(supplement charge R150)

Boplaas Cape Vintage, 2012

A discretionary service charge of 13% will be added to all tables. 15% Gratuity for tables larger than 8 guests.

Menu & Price Subject To Change.

Items on this menu may, despite the best efforts and care of Executive Chef Ryan Cole and his kitchen staff, contain traces of allergens including, but not limited to: nuts, shellfish, soy products, eggs, dairy and wheat.

the COY experience — R1490 pp
wine pairing — R1295 pp

Lunch 12:00 - 14:30 (Last kitchen order at 14:45)
Dinner 17:30 - 20:00 (Last kitchen order at 20:30)

VEGETARIAN MENU

Snacks

Fermented Amadumbe Sourdough — Cultured Butter — Konfyt

Zucchini — Mesaka'a — Sultana — Foxenberg Crottin
Thorne & Daughters 'Snakes & Ladders' Sauvignon Blanc, 2024

Chargrilled Cauliflower — Yassa — Olive — Bay Leaf
Saurwein 'Chi' Riesling, 2024

Mielie Samp — Karoo Saffron — Chakalaka
Momento Grenache Noir, 2023

Bay Leaf Sombi — Coconut — Tiger Nut

Burnt Banana Crème — Milk Stout — Malt
Paul Wallace 'The Nix' Noble Late Harvest, 2016
or

Selection of Local Cheeses — Paaper — Pear
(supplement charge R150)
Boplaas Cape Vintage, 2012

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the COY experience — R1490 pp
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VEGAN MENU

Snacks

Fermented Amadumbe Sourdough — Vegan Butter — Konfyt

Zucchini — Mesaka'a — Sultana — Cucumber
Thorne & Daughters 'Snakes & Ladders' Sauvignon Blanc, 2024

Chargrilled Cauliflower — Yassa — Olive — Bay Leaf
Saurwein 'Chi' Riesling, 2024

Mielie Samp — Karoo Saffron — Chakalaka
Momento Grenache Noir, 2023

Bay Leaf Sombi — Coconut — Tiger Nut
Joostenberg Noble Late Harvest, 2023

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