



the COY experience — R 1150 pp

wine pairing — R 750 pp

Maize Chip — Tahini — Roasted Shiitake
Smoked Stanford — Red Lentil — Blatjang — Cashew

Fermented Amadumbe Sourdough — Kefir — Konfyt — Bokkom

Venison — Sour Fig — Pickled Pear
Botanica 'Big Flower' Petit Verdot, 2023

or

Mussels — Fennel — Citrus — Pine Nuts — Baharat
Thorne & Daughters 'Tin Soldier' Semillon, 2019

or

Tuna Tartare — Caramelised Coconut — Sugarcane
House of Hier Chenin Blanc, 2022

Seared Linefish — Cabbage — Spiced Chimichurri — Black Forest Ham
Naude White Blend, 2010

or

Xai-Xai Chargrilled Squid — Pearl Barley — Rum
Winshaw 'Gold Dust to Grapes' Chardonnay 2023

or

Ox Tongue — Ras el Hanout — Black Rice — Beef Tallow
David & Nadia Grenache Noir, 2022

Lamb — Pap — Spinach — Butternut — Skopo Jus — Potjie
Mitres Edge 'Sholto' Red Blend, 2020

or

Mielie Samp — Chakalaka — Aromat
Newton Johnson Albariño, 2023

or

Braaiied Linefish — Mussels — Peri-Peri — Askoek
Thamnus Chardonnay, 2021

Lemon Cream — Strawberry Jam — Ceylon Tea — Spiced Madeleine

Burnt Banana Crème — Milk Stout — Malt
Paul Wallace 'The Nix' Noble Late Harvest, 2021

or

Selection of Local Cheeses — Paaper — Pear
(supplement charge R 150)
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.
