

SUNDAY BRUNCH

TASTING TABLES

SAXON BAKED BREADS

with house dips, butters and spreads...

hummus V

tapenade GF/DF/V

smoked eggplant GF/DF/V

roasted garlic GF/DF/V

nut brown butter GF/V

FILLET STEAK TARTARE GF/DF

ground beef fillet, onions, garlic, parsley,
quail egg yolk and caper berries

GARDEN FRESH

sarapana leaf and herb salad GF/DF/V

heirloom and buffalo mozzarella, salsa verde V

caramelised baby onions GF/DF/V

roasted root vegetable salad GF/DF/V

butter lettuce, anchovies, shaved parmesan and
crispy bacon crumbs GF

roasted butternut feta and pinenuts GF/V

tabbouleh of buckwheat, garlic, tomatoes, garden
parsley and mint GF/DF/V

marinated slow-roasted tomatoes DF/V

paw-paw, red onion, coriander, roasted cashews,
nam jim dressing GF/DF/V

red and white quinoa, chargrilled baby marrow and
roasted peppers GF/DF/V

CHARCUTERIE AND PRESERVES

hams... black forest, gypsy, smoked hickory and parma

biltong, drywors and bresaola GF/DF

cajun spiced venison loin, berry vinaigrette GF/DF

chicken satay skewers DF/N

beef carpaccio, shaved parmesan and garden rocket GF

saxon pickled onions, pepperdews and mango atchar GF/DF/V

MINI PRAWN VERRINES GF/DF/N

mozambique prawns, paw-paw, garden greens,
roasted macadamia nuts and chili mayonnaise

FROM THE SEA

selection of sushi and sashimi, wasabi, pickled ginger,
soya sauce GF/DF

seared sesame crusted yellowfin tuna, feta cheese,
green beans and tomato GF/DF

namibian oysters, tabasco, black pepper and lemon GF/DF

marinated natal lobster, garlic and lemon dressing GF/DF

pickled fish, tomato and herb herrings GF/DF

beetroot salmon gravlax GF/DF

smoked salmon GF/DF

peppered hot smoked trout GF/DF

GF GLUTEN FREE

DF DAIRY FREE

V VEGETARIAN

N NUTS

M A I N S

S P R I N G B O K , E G G & P A R M A H A M GF
corned springbok leg, potato and springbok hash, parma ham, fried egg,
garden kale, red pepper and cranberry chutney

S C O T T I S H S A L M O N & S E V R U G A C A V I A R GF
smoked salmon, baby spinach, poached egg, sevruga caviar, herb crème fraiche

O X T O N G U E ' N T A I L GF
pickled ox tongue and braised oxtail, preserved lebanese cucumber, duck fat potatoes

S P R I N G H A R V E S T V/GF/DF
house-smoked cashew cheese... saxon garden braised daikon, beetroot and warm carrot salad

S E A B A S S & O C T O P U S
oven-roasted seabass, charred octopus, warm panzanella salad of white anchovies,
slow-roasted tomatoes, croutons and artichoke puree

S P R I N G R O A S T O N T H E W E B E R

W E T - A G E D R O A S T S I R L O I N
roasted baby butternuts, red onion, sweet potato, yorkshire puddings

R O A S T C H I C K E N
toasted brioche, olive, chicken livers, sage, roasted onion, carrots

L A M B N O I S E T T E S GF
roast onion, baby carrots, parsnips and roast potatoes



D E S S E R T T A B L E

a delectable selection of decadent
sweets and desserts, which showcase
our talented pastry team

T E A A N D C O F F E E

we have a variety of local and international
teas and coffees available. please discuss
these with your waitperson.

C H E E S E B O A R D

local and international cheese selection,
seeded crackers, lavash, red onion
marmalade, fig and ginger preserve

E X E C U T I V E C H E F
jane-therese mulry

E X E C U T I V E P A S T R Y C H E F
nathan jacobs