

ENTRÉES

KING OYSTER MUSHROOM AND CAULIFLOWER	225
king oyster mushroom scallop, cauliflower puree, edamame beans, crispy vegan bacon, coffee jus, nasturtiums GF/N	
SMOKED QUINOA AND AVOCADO	225
oak-smoked quinoa, grilled peppers, avocado, sundried tomato, pickled red onion, watermelon radish, lime dressing GF	
SARAPANA SALAD	190
daily harvest of raw vegetable shavings from our garden, baobab mayonnaise GF	
PEA SOUP	185
pea and lemongrass soup, mint, cultured coconut yogurt, crispy lavash	

MAINS

SPELT AND CARROT CURRY	285
crispy onions, burnt onion puree, saffron tomatoes, coriander	
BUTTERNUT AND SAGE FILLED PASTA	285
roasted butternut and sage filled dumplings, spring onion, smoked tomato sauce	
LENTIL, CABBAGE AND SUGAR SNAPS	285
lentil stuffed cabbage, cabbage puree, crispy potato, sugar snaps, asparagus, coffee jus GF	
PISTACHIO CRUSTED SWEET POTATO	285
pistachio crumbed sweet potato, burnt orange, sprout salad GF/N	

DESSERTS

COCONUT, PASSION FRUIT, PINEAPPLE	230
coconut milk rice pudding, apricot jelly, compressed pineapple, passion fruit gel, pineapple sorbet GF	
CHOCOLATE BROWNIE	230
guanaja 70% chocolate and hazelnut brownie, orange gel, charred orange, hazelnut sorbet GF/N	
CASHEW AND RASPBERRY	230
raspberry and cashew 'cheesecake', fresh berries, raspberry sorbet, caramelised popcorn GF/N	
FRUIT SORBET SELECTION	230
raspberry, mango, pear and lime GF	