



STARTERS

Line fish ceviche	smoked avocado, textures of corn, black beans and ancho tigers milk	95
Fire roasted pumpkin soup	burnt apple, pork hock bitterballen and feta	85
Charred Kalk Bay octopus	heirloom tomatoes, avgolemono, preserved lemon and chipotle	125
Flaming saganaki	kefalotiri cheese flambéed with brandy and served with roasted bread	80
Avocado tostada	smoked tomatoes, feta mousse and coriander	80
Duck livers	cooked in harissa, burnt onion, labneh and fire toasted bread	85

MAINS

Free range chicken breast	beer glaze, smoked chicken tamale, pawpaw salsa and steamed greens	175
Lamb shoulder "Greek style"	lamb rib, aubergine and lentils	195
Pork neck	slow smoked, apple, kale, mustard and gorgonzola cream	185
Market fish	grilled, cauliflower and coconut puree, curried cauliflower, lemon atchar and cashew	185
Primal spanakopita	our version of the spinach pie with heirloom beetroot; kataifi and yoghurt	135
Wagyu beef burger	on sesame bun, the works with bacon, manchego cheese and bourbon tomato relish	135

BUTCHER'S CUTS

All cuts are served with textures of onion and truffle mustard. Includes one side.

Steaks are subject to change based on availability and quality. Please note, all our meats are cooked over live fire, therefore creating a char.

Fillet 250g 220

Sirloin 300g 210

Sirloin on the Bone 400g 265

SIDES

Chips with oregano and smoked paprika	30
Flame roasted sweet potato	35
Broccoli with sourdough, lemon and feta crumble	45
Baby leaf salad with wood roasted carrots, smoked butternut, radish and tamarind dressing	40
Bahamian mac & cheese	40

SAUCES

Mushroom and bone marrow	35
Primal butter	30
Peppercorn and lemon thyme sauce	35
Chimichurri	30

DESSERTS

Baked Valrhona chocolate	salted caramel & banana ice cream and dulce de leche	85
Deep fried oreos	braaied marshmallow ice cream, peanut butter and strawberry jelly	80
Roasted naartjie cheesecake	Amaretto jellies, honeycomb and kataifi	85
Lemon curd parfait	burnt lemon, passion fruit tapioca, black sesame and coconut sorbet	80

Some foods may contain nuts.

A gratuity of 12% will be automatically included on tables of 8 or more. Regrettably, no split cheques.

Our menu is seasonal and may change accordingly. No corkage. This is a no smoking venue, including the use of e-cigarettes inside.