

SMALL PLATES

<p>South Atlantic tuna tartare, sesame, pickled kholrabi R75</p> <p>Charred springbok tatakai, young carrots, cherries, pickled mushrooms R70</p> <p>Grass fed beef & peppadew sosatie, fermented shiitake, monkey gland sauce R75</p> <p>Braai wings, grilled corn slaw, peri-peri, cucumber raita R65</p>	<p>Pulled winelands pork lettuce wraps, chipotle honey, crackling, Origins' ranch dressing R70</p> <p>Parsnip crisps, buchu salt, goat's cheese mousse R35</p> <p>Spiced fish cakes, chili jam, avocado, macerated tomatoes R60</p> <p>Cape Malay spiced mussels R60</p>
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We recommend 3 tapas per 2 guests

SHOOTS, STEMS & LEAVES

<p>Origin's salad, pear, gruberg cheese, walnut, celery, bacon bits, croutons, Dijon vinaigrette R75</p> <p>Buratta cheese, grilled peaches, prosciutto, lemon olive oil, rocket R135</p>	<p>Gem hearts, cauliflower tempura, romesco sauce, truffled Xeres dressing R70</p> <p>Salt & pepper calamari, sweet chili coriander dressing, Asian greens R90</p>
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HUNTED

<p>Free range cheese burger, bacon, onion marmalade, umami ketchup, triple-cooked chips R120</p> <p>Craft beer battered hake, triple cooked chips, caper aioli, pickled onions R135</p> <p>Elgin free range chicken, roast baby beets, quinoa, pine nut & sage emulsion, aubergine cream R145</p> <p>Grilled free range sirloin steak, "onions in all their glory" R185</p> <p>Grilled LM prawns, fragrant rice, chili jam R210</p>	<p>Origins of land & sea West Coast crayfish, prawns, Malay mussels, calamari, sirloin steak, wings, steamed rice, salad, sauces R475 pp</p> <p>Thai red fish curry Local fish & shellfish, coconut, pickled carrots, savory rice R230</p> <p>Grilled West Coast crayfish, garlic lemon mayo, charred broccoli, side salad R495</p> <p>Simply roast fish, wok-fried vegetables, Thai pesto R165</p>
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GATHERED

<p>Triple cooked chips, parmesan & wild sage R35</p> <p>Creamy aerated truffle pap, spiced chaka-lakka R30</p> <p>Wok-seared vegetables, Asian pesto R35</p>	<p>Sticky jasmine rice, chili black bean sauce R35</p> <p>Steamed young cabbage, lemon & fennel butter, blue cheese R35</p> <p>Whole roast exotic mushrooms, miso cream R55</p>
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SWEETNESS

<p>Madagascar chocolate parfait, hazelnut yoghurt, blueberries R55</p> <p>Upside down Elgin apple & sage tart for two, walnut ice-cream, sage caramel sauce <i>(please note the takes 20 minutes to prepare)</i> R120</p>	<p>Buttermilk panna cotta, strawberry juice, geranium oil, fudged white chocolate sorbet R65</p> <p>Coconut & white chocolate sponge, passionfruit bavarois, cashew snap, lime ice cream R60</p> <p>Trio of crème brûlée- chocolate, fruit & spice R65</p>
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CHEESE OF THE REGION

<p>Klein Rivier Gruberg <i>Hermanus</i></p>	<p>Belnori Chevin <i>Johannesburg</i></p>	<p>Healey's Cheddar <i>Somerset West</i></p>	<p>La Petit France Camembert <i>Howick</i></p>	<p>Cremazola Gorgonzola <i>Pretoria</i></p>
		3 Cheeses R120	4 Cheeses R150	5 Cheeses R170

PRESERVES OF ORIGINS

<p>Peach & celeriac chutney</p>	<p>Beetroot & red onion preserve</p>	<p>Pineapple & pepper compote</p>
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THESE INDIGENOUS & ENDEMIC INGREDIENTS HAVE COME
 TOGETHER TO CREATE THIS MENU; RESPECTFUL OF
 LOCAL CULTURES & REGIONAL FLAVOURS