



Fauna

R1 095 Excluding Wine Pairing | R1 795 Including Wine Pairing

Oyster

Fresh West Coast oyster | Pickle juice mignonette | Hake roe "toast"
Domaine des Dieux Claudia Brut

Bone & Yeast

Fire roasted beef bone marrow butter | Parmesan corn flakes | Sourdough

Tomato

Tomato tartar | Peach atchar | Whey vinaigrette | Chilli oil
Delaire Graff Rosé

Ceviche

Linefish | Herbed tom yum | Daikon radish | Bonito emulsion
Radford Dale Chenin Blanc

Kingklip

Charred kingklip | Sweetcorn | XO | Fermented blueberry
Neethlingshof Owl Post Pinotage

Sorbet

Seasonal garden sorbet

Venison

Roasted venison loin | Sweet potato | Black garlic | Porcini | BBQ gastrique
Waterford Estate Cabernet Sauvignon

Tanzanie Chocolate Crèmeux

Dark chocolate crèmeux | Cranberry | Dulce de leche | Chai ice cream
Dak Wijn Fortified



Flora

R795 Excluding Wine Pairing | R1 490 Including Wine Pairing

Melon & Seaweed

Winter melon | Cucumber | Seaweed mignonette
Domaine des Dieux Claudia Brut

Sourdough

Crispy fried artichoke hearts | Forest mushroom emulsion | Lactic pickled plums | Sourdough

Tomato

Tomato tartar | Peach atchar | Whey vinaigrette | Chilli oil
Delaire Graff Rosé

Leek

Slow roasted leek with textures of onion | Vadouvan dust
Radford Dale Chenin Blanc

Florets

Broccoli | Charred cauliflower parfait | Sprouts | Watermelon BBQ sauce
Neethlingshof Owl Post Pinotage

Sorbet

Seasonal garden sorbet

Fennel & Potato

Kale & potato | Braised fennel | Green olive | Vanilla
Waterford Cabernet Sauvignon

Tanzanie Chocolate Crèmeux

Dark chocolate crèmeux | Cranberry | Dulce de leche | Chai ice cream
Dak Wijn Fortified



Starters

Grains & Gravy | R195

Fried sourdough | Beef drippings | Bone marrow

Beef Tataki | R215

Tamarind XO | Smoked emulsion | Curry leaf

Mushroom | R165

Coriander | Tigers' milk | Pommes de terre

Ceviche | R270

Linefish | Charred tomato | Atchar | Chilli oil

Bull Blood Beets | R155

Raw milk cheese curds | Fennel pollen vinaigrette | Burnt broccoli stems

Braaied Lambs Tail | R255

Citrus | Micro herb salad

Mains

BBQ | R295

16-Hour oak smoked beef brisket | Onions | Potato

Allium | R185

Leek | Banana shallot | Vadouvan | Coconut

Steak & Caesar | R360

Wild Kalahari rib-eye | Anchovy salad | Chipotle butter

Risotto | R245

Butternut | Ginger | Local Pecorino | Seeded beurre noisette

West Coast Catch | R295

Potato | Fish bone velouté | Braised fennel

Karoo Lamb Rib | R285

Harissa | Roasted turnip | Inhouse ricotta

Sweet

Tanzanie Chocolate Crèmeux | R145

Dulce de leche | Chai ice cream

Hertzoggie | R135

Coconut ice cream | Lemon syrup

Charred Fruit Cake | R125

Rooibos stewed fruit | Vanilla bean | Orange

Local Cheeses | R220

Lavache | Hive honeycomb

At Terrarium, we don't follow the status quo – we follow seasons and ethical ingredients. We forage what nature offers, grow in our own garden, and source from local suppliers who care as much as we do.

Our food is honest and unexpected.

Thank you for sharing our passion.

Chris Erasmus + Team Terrarium

