TERRARIUM
BY CHRIS ERASMUS

Fauna

R1 095 Excluding Wine Pairing | R1 795 Including Wine Pairing

Oyster
Fresh West Coast oyster | Pickle juice mignonette | Hake roe "toast"
Pieter Ferreira Birdsong Extra Brut

Bone & Yeast
Fire roasted beef bone marrow butter | Parmesan corn flakes | Sourdough

Tomato
Tomato tartar | Peach atchar | Whey vinaigrette | Chilli oil
Gabriëlskloof Rosebud Rosé

Ceviche
Linefish | Herbed tom yum | Daikon radish | Bonito emulsion
The Dog Star - Sur Lie Chardonnay

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
Haut Espoir Cabernet Sauvignon

Tanzanie Chocolate Crémeux
Dark chocolate crémeux | Cranberry | Dulce de leche | Chai ice cream
Dak Wijn Fortified

TERRARIUM
BY CHRIS ERASMUS

Flora

R795 Excluding Wine Pairing | R1 490 Including Wine Pairing

Melon & Seaweed
Winter melon | Cucumber | Seaweed mignonette
Pieter Ferreira Birdsong Extra Brut

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

Tomato
Tomato tartar | Peach atchar | Whey vinaigrette | Chilli oil
Gabriëlskloof Rosebud Rosé

Leek
Slow roasted leek with textures of onion | Vadouvan dust
The Dog Star - Sur Lie Chardonnay

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
Haut Espoir Cabernet Sauvignon

Tanzanie Chocolate Crémeux
Dark chocolate crémeux | Cranberry | Dulce de leche | Chai ice cream
Dak Wijn Fortified

TERRARIUM
BY CHRIS ERASMUS

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

Saldanha Bay Oysters | R190
Lime granita | Coconut | Chilli

Mains

BBQ | R295
16-Hour oak smoked beef brisket | Onions | Potato

Gnocchi | R185
Globe artichoke | Potato | Peas | Vadouvan

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

Lime EVOO Sponge | R135
Textures of blueberry | Lavender meringue | Sherbet

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