



Fauna

R1 095 Excluding Wine Pairing | R1 795 Including Wine Pairing

Oyster

Fresh Saldanha Bay oyster | Seaweed mignonette | Lime granita | Hake roe
Malherbe Jessica Cap Classique

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 | Kombucha dashi | Daikon radish | Red onion
Pilgrim Viura

Kingklip

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

Sorbet

Seasonal garden sorbet

Duck

Roasted duck breast | Beetroot pavé | Black garlic | Blackberry
Haut Espoir Cabernet Sauvignon

Tanzanie Chocolate Crèmeux

Dark chocolate crèmeux | Cranberry | Dulce de leche | Chai ice cream
Infiniti Noble Late Harvest



Flora

R795 Excluding Wine Pairing | R1 490 Including Wine Pairing

Melon & Seaweed

Winter melon | Cucumber | Seaweed mignonette
Malherbe Jessica Cap Classique

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
Pilgrim Viura

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 Crèmeux

Dark chocolate crèmeux | Cranberry | Dulce de leche | Chai ice cream
Infiniti Noble Late Harvest



Starters

Grains & Gravy | R200

Fried sourdough | Beef drippings | Bone marrow

Beef Tataki | R225

Tamarind XO | Smoked emulsion | Curry leaf

Mushroom | R170

Coriander | Tigers' milk | Pommes de terre

Ceviche | R275

Linefish | Charred tomato | Atchar | Chilli oil

Bull Blood Beets | R170

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

Saldanha Bay Oysters | R195

Lime granita | Coconut | Chilli

Mains

BBQ | R300

16-Hour oak smoked beef brisket | Onions | Potato

Gnocchi | R195

Globe artichoke | Potato | Peas | Vadouvan

Steak & Caesar | R370

Wild Kalahari rib-eye | Anchovy salad | Chipotle butter

Risotto | R255

Butternut | Ginger | Local Pecorino | Seeded beurre noisette

West Coast Catch | R320

Potato | Fish bone velouté | Braised fennel

Karoo Lamb Rib | R295

Harissa | Roasted turnip | In-house ricotta

Sweet

Lime EVOO Sponge | R140

Textures of blueberry | Lavender meringue | Sherbet

Hertzoggie | R160

Coconut ice cream | Lemon syrup

Charred Fruit Cake | R135

Rooibos stewed fruit | Vanilla bean | Orange

Local Cheeses | R230

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 + Anlou Erasmus + Team Terrarium

