

## 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

