TERRARIUM
BY CHRIS ERASMUS

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 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

Venison
Dry aged venison loin | Beetroot pavé | Black garlic | Blackberry
Haut Espoir Cabernet Sauvignon

White Chocolate and Citrus
Zephyr | Cointreau | Citrus | Meringue
Infinite Noble Late Harvest

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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

Beetroot
Bulls blood beetroot | Dukkah | Shimeji | Fennel
Raats Unoaked Chenin Blanc

Leek
Slow roasted leek | Textures of onion | Vadouvan spice
Pilgrim Viura

Sorbet
Seasonal garden sorbet

Pea and Potato
Charred pea | Smoked curd | Pea velouté | Preserved lemon
Haut Espoir Cabernet Sauvignon

White Chocolate and Citrus
Zephyr | Cointreau | Citrus | Meringue
Infinite Noble Late Harvest

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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

Petit Poussin | 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