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**ORIGINS**  
 RESTAURANT

SMALL PLATES  
*TAPAS*

South Atlantic tuna tartare, sesame, pickled kholrabi <i>R85</i>	Charred springbok tataki, young carrots, berries, pickled mushrooms, onion marmalade <i>R85</i>
Pulled winelands pork lettuce wraps, chipotle honey, crackling, Origins' ranch dressing <i>R70</i>	Vegetable crisps, buchu salt, goat's cheese mousse <i>R35</i>
Lamb frikkadel, tomato relish, haloumi, peppadew <i>R75</i>	Spiced fish cakes, chili jam, avocado, macerated tomatoes <i>R60</i>
Cape Malay spiced mussels <i>R80</i>	Chicken thigh yakitori, sticky rice, blackened spring onions, mushroom dressing <i>R65</i>

*We recommend 3 tapas per 2 guests*

SHOOTS, STEMS & LEAVES  
*SALADS*

Origin's salad, pear, gruberg cheese, walnut, celery, bacon bits, croutons, wholegrain mustard vinaigrette <i>R75</i>	Baby gem salad, cauliflower tempura, smoked pepper pesto, sherry dressing <i>R80</i>
Local buratta cheese, grilled peaches, prosciutto, lemon olive oil, rocket <i>R135</i>	Salt & pepper calamari, Vietnamese noodle salad, sweet chilli, coriander <i>R90</i>

HUNTED  
*MAIN*

Free range ostrich burger, exotic mushrooms, onion marmalade, goats cheese, Cajun sweet potato wedges (carb free version available) <i>R120</i>	Origins of land & sea grilled linefish, prawns, Malay mussels, calamari, sirloin steak, chicken thigh yakitori, savoury rice, salad, sauces <i>R380 pp</i>
Craft beer battered hake, triple cooked chips, caper aioli, pickled onions <i>R135</i>	Walker Bay fish curry Local fish & shellfish, coconut, pickled carrots, savoury rice <i>R230</i>
Elgin free range chicken, roast baby beets, quinoa, pine nut & sage emulsion, aubergine cream <i>R145</i>	Grilled LM prawns, fragrant rice, chili jam <i>R250</i>
Grilled free range sirloin steak, rocket, parmesan & tomato salad, chunky café de paris butter <i>R185</i>	Simply roast fish, wok-fried vegetables, coriander & macadamia pesto <i>R165</i>

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GATHERED  
*SIDE ORDERS*

Triple cooked chips, parmesan & beach sage <i>R35</i>	Sticky jasmin rice, peanut satay sauce, bean sprouts <i>R35</i>
Creamy aerated truffle pap, spiced chaka-lakka <i>R30</i>	Wok fried bok choy & shitake mushrooms <i>R35</i>
Steamed vegetables, lemon & fennel butter <i>R35</i>	Whole roast exotic mushrooms, miso cream <i>R55</i>

SWEETNESS  
*DESSERT*

Passion fruit sago, dark chocolate sponge cake, chocolate cremaux, passion fruit sherbet <i>R55</i>	Buttermilk panna cotta, strawberry juice, geranium oil, fudged white chocolate sorbet <i>R65</i>
Upside down Elgin apple & sage tart for two, walnut ice-cream, sage caramel sauce <i>(please note the takes 20 minutes to prepare)</i> <i>R120</i>	Origin's Mess, peanut butter ice-cream, hazelnut ice-cream, peanut meringue, orange chocolate, orange dust, orange caramel <i>R60</i>
	Trio of crème brûlée- chocolate, fruit & spice <i>R65</i>

CHEESE OF OUR LAND

Klein Rivier Gruberg <i>Hermanus</i>	Belnori Chevin <i>Johannesburg</i>	Healey's Cheddar <i>Somerset West</i>	La Petit France Camembert <i>Howick</i>	Cremazola Gorgonzola <i>Pretoria</i>
	3 Cheeses <i>R120</i>	4 Cheeses <i>R150</i>	5 Cheeses <i>R170</i>	

PRESERVES OF ORIGINS

Peach & celeriac chutney	Beetroot & red onion preserve	Pineapple & pepper compote
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THESE INDIGENOUS & ENDEMIC INGREDIENTS HAVE COME  
 TOGETHER TO CREATE THIS MENU; RESPECTFUL OF  
 LOCAL CULTURES & REGIONAL FLAVOURS