

Contemporary class at Luke Dale-Roberts' Salsify

 By [Ruth Cooper](#)

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Can Luke Dale-Roberts slow down already?! Not only content with establishing and being involved with the wildly successful Test Kitchen, Pot Luck Club, and Shortmarket Club, his now, not even latest endeavour (that honour goes to new street food inspired eatery The Commissary) but still recent venture Salsify is yet another finger in the Cape Town culinary scene pie.

And those fingers seems like they can do no wrong, turning anything they touch into delicious trendiness.



General Manager Markus Fiedler, Chef Ryan Cole and Luke Dale Roberts - ©Andy Lund

Salsify, which takes over the historic Roundhouse, is no exception and promises exquisite fine-dining in a classy yet hip decorated space with views for days.

Graffiti meets antiques

Including lavish chandeliers, antique pieces as well as graffiti by international street artist Louis de Villiers, aka Skull Boy, and even a selfie booth, Salsify is a charming mix of class and contemporary.





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The food follows suit. Head Chef Ryan Cole, who moves over from The Test Kitchen, offers a delightful seven-course set menu, with the option of a wine pairing, or a la carte menu.

I recently attended a media launch and we were treated to the decadent, yet manageable, seven-course set menu.



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Absolute highlights include the fresh spring minestrone broth with octopus tentacles, oyster, and sea herbs, a perfect summer starter.

While the spice-fired tuna with smoked tomato and lemon atchar was declared an all-around winning dish by our entire table, a wonderful blend of char-grilled meaty tuna and zingy accompaniments.



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Honourary mentions and standing ovations

Honourary mention goes to the aged beef sirloin with onion gravy, porcini pudding, and burnt turnip. Rich, buttery, and comforting.



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However, the best was most definitely saved for last, the dessert of chewy roasted pineapple, coconut cake, super thin meringue shards, and goat's cheese kefir ice has me drooling at the memory. Such a spot on balance of flavour and texture, I give a standing ovation to you roast pineapple dessert!



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Pretty much any meat under the sun is offered; duck, lamb, springbok, line-fish, suckling pig, and roasted quail dishes are all on the menu while the veggie options include fire-roasted asparagus with sunflower pesto and celeriac tart with baked mushrooms and goat's cheese cream.

Next time you need a special celebration type meal head to the satisfying Salsify!

Salsify is situated at Roundhouse Road, Camps Bay, Cape Town. To make a booking call 021 010 6444 or email , alternatively head to www.salsify.co.za.

ABOUT RUTH COOPER

Ruth is the production manager at Bizcommunity. ruth@bizcommunity.com

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