

STARTERS

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MUSHROOM PORT SOUP (V)

textures of wild mushrooms

LEMONGRASS CHICKEN BROTH

chicken dumplings, Udon noodles, market vegetables

BACON & EGG SALAD

soft poached duck egg, Parma ham, asparagus, artichoke, truffle aioli

CANDIED BEETROOT TARTE TARTIN (V)

salted honeycomb, goat's cheese mousse, citrus fruit

HAM HOCK TERRINE

garden peas, charcoal brioche, anchovy wafer

PRESSED OXTAIL

charred cauliflower puree, broccoli tempura, roast garlic jus

SEARED PRAWNS

corn bisque puree, salty nori, burnt corn, coconut spuma

SPICED TUNA LOIN

sesame, cucumber, avocado, soy lime dressing

MAINS

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BILTONG DUSTED BEEF RIBEYE

coriander braised leek, caramelized parsnip gratin, sauce bordelaise

CHERMOULA LAMB WELLINGTON

mushroom duxelle, braised red cabbage, asparagus, sauce béarnaise

SEARED SALMON

saffron mash, fennel bulb, mussel tomato beurre blanc

ROOIBOS SMOKED RISOTTO (V)

buffalo mozzarella, basil pesto, petit herbs

CLEMENTINE DUCK BREAST

ginger corn puree, Shimeji, carrot fondant, star anise jus

HERB CRUSTED VENISON LOIN

mustard rub, cumin beetroot polenta, onion puree, zucchini, berry jus

SOUS VIDE CHICKEN BREAST

miso pomme puree, honey roasted butternut, sage, chorizo sauce

DESSERT

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CHOCOLATE GELEE MOUSSE

chocolate almond streusel, mixed berry sorbet, macerated berries

COCONUT LIME PANNA COTTA

poached peaches, peach sorbet, candied pistachio, mint coulis

AMARULA CRÈME CARAMEL

hazelnut financier, roasted hazelnuts, candied lemon rind, butterscotch,
chocolate nib ice cream

CHEESE BOARD

local cheeses, preserves, biscuits