

Starters

Gin cured Salmon, garden Beetroot and Apple
Oak Valley Beef Tartar, Coal oil and pickled Mustard Seeds
Rabbit-leg Terrine, Cumin and Carrots
Perlemoen Tagliatelle with Dry Vermouth and Chives (supplement R50)
Seven Tomato salad, Tomato consommé, wild Garlic and Sunflower Seeds
Seafood Ravioli with Shellfish Bisque
Provincial Terrine, pickled Garden vegetables, Black Olive & home grown Thyme

Mains

Springbok Loin with Pomme Anna, salt baked Celeriac & Salsa Verde
Pan fried Line fish, curried Pine nuts, Sultanas and Cauliflower
Wild Garlic Risotto, Morel Mushrooms and lemon Confit
Roast Crown of Corn fed Chicken, Asparagus, Morel Mushrooms, Sprouts & roasting juices
Groenveld Duck breast with turnips and Cherry Chutney
Dry Aged Beef fillet flame grilled, Carrots, braised Onions and Red Wine jus

Heirloom Carrots, Mash Potatoes, Kale, Bacon & Pecans

Cheeses

Selection of local artisanal Cheese with accompaniments

Desserts

Fig & Pear Soufflé

Spiced Apple Tart tatin & Vanilla ice cream

Chocolate tart, Passion Fruit, Yoghurt Ice

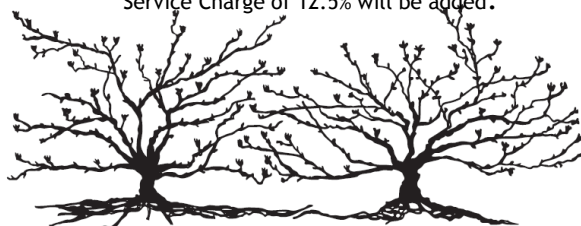
Rhubarb Cheese cake

2 Courses R395

3 Courses R450

4 Courses R495

Service Charge of 12.5% will be added.



mise en place