

G R A N I T A



S U N D A Y L U N C H M E N U

Amuse bouche

Chef's choice

Starter

Grilled buffalo mozzarella with rocket and watercress on toasted bruschetta,
topped with Pica Di Gallo salsa and basil pesto

Tormentoso Bush Vine Chenin Blanc 2013

Granita

Chef's choice

Main

Grilled beef fillet with braised oxtail and texture of onions
(grilled baby onion, onion marmalade, spring onion)

Laibach Ladybird Red (Organic) 2011

Dessert

Chocolate tart served with white chocolate and roasted almond ice cream

Thelema "Vin de Hel" Muscat Late Harvest