

## MENU

Two Course I **R425** – Three Course I **R525**

### **STARTERS**

Smoked fish, pickled apple mayo, 63'C yolk and celery  
Colours of beetroot, grapefruit with minted yogurt  
Home cured pork, textures of pineapple and mustard  
Blesbok tartar, cider braised leek, capper jam and bacon

### **MAINS**

“Open mushroom lasagna” mix exotic mushrooms, parmesan and goats cheese  
Local hake, white beans, marinated onions, baby marrow and almond crumble  
“Pap and Duck”  
Braised beef short rib, charred corn, tomato chutney, parsnip and cumin jus

### **SIDES (R40)**

Greens with nut butter  
BBQ cauliflower  
Potato wedges, whole grain mustard aioli

### **DESSERT**

Chardonnay roasted pears, smoked honey ice-cream, lavender, and bee pollen  
Popcorn flavored cheese cake, rose jelly and strawberries  
Temperatures of chocolate  
Selection of local cheese and preserves

**Our menus change based on fresh seasonal produce and the best ingredients we can get.  
We can accommodate most dietary requirements. Please inform us of any serious allergies.  
A discretionary service charge of 12% will be added to tables of 6 or more.**