

## **CHEF'S TASTING MENU**

R700 per person

Colours of beetroot

*BC Semillon Sauv blanc 2015*

Home cured Pork

*BC Chardonnay 2015*

Local hake & Escargot

*M. S Red*

“Pap and Duck

*BC Shiraz 2012*

Strawberries and cheese cake

*BC Noble late harvest 2015*

Selection of local cheeses and preserves

*Personal selection*

**To be enjoyed by the whole table.**

**Our menu changes 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.**