

CHEF'S TASTING MENU

R700 per person

Textures of butternut

Matilda's secret Rose 2015

Sesame crusted prawn toasties

BC Semillon- sauvignon 2015

Home cured beef brisket

BC Chardonnay 2014

Duck confit

BC Shiraz 2014

Cinnamon donuts and warm chocolate emulsion

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.**