



Optional Wine Pairing R225pp

Appetiser

Boschendal Brut NV

melitzanes – crisp-fried slices of aubergine with skordalia,
sun-dried tomato & olive breadsticks, mediterranean dip

Starters

-Choice of one of the following-

smoked salmon carpaccio – pickled onions, fried capers, fresh dill,
crème fraiche, soy sesame dressing | Haute Cabriere Rosé

seared ostrich fillet – butternut puree, berry balsamic reduction, goats cheese mousse,
shoestring fries, pickled thyme beets | Fryer's Cove Grenache Cinsault

trio of cauliflower – garlic parmigiano reggiano cauliflower tempura, cauliflower puree,
pickled cauliflower, dukkha & chimichurri | Oak Valley Fountain of Youth Sauvignon Blanc

Main Course

- Vegetarian option available upon request -

-Choice of one of the following-

beef fillet medallions – creamy espagnole jus, potato fondant, onion puree,
garlic green beans & baby corn, crisp onions | Rainbow's End Mystical Corner

porchetta – stuffed with bacon jam & spinach, garlic parmesan mash,
broccolini, vermouth sauce | Paul Cluver Village Pinot Noir

grilled kingklip – prawn & pea risotto, charred corn, lemon velouté
| Stellenzicht Thunderstone Chardonnay

Dessert

-Sharing Platter of the following-

Dessert Wine

white chocolate & raspberry mousse – honeycomb crumble

tiramisu – traditional italian coffee, finger biscuits & mascarpone cheese

key lime pie – american-style tartlet with fresh lime juice custard

