



RESTAURANT • HOTEL • CONFERENCING



Starters

Potato and Leek Soup

Herb Oil, Crispy Potato

Fable Jackal Bird

Butternut Gnocchi

Roasted Mushrooms, Spinach, Parmesan

Vondeling Chardonnay

Salmon Gravlax

Savoury Muesli, Beetroot, Basil, Cream Cheese, Balsamic

Mulderbosch Sauvignon Blanc

Mussel and Octopus

Squid Bread, Fennel, Radish

Rijks Chenin Blanc

Duck Terrine

Macadamia Nuts, Tonka Bean Mayonnaise, Orange

The Affair Pinot Noir

Oxtail Tortellini

Parmesan Cream, Pumpkin Seed Pesto, Dukkha spice

Yardstick Pinot Noir



Main Course

Roast Chicken

Broccoli and Barley, Celeriac, Braised Fennel, Orange Puree
Vondeling Sauvignon Blanc

Salmon

Buckwheat, Lemon, Cauliflower, Bok Choy
Fable Mountain Raptor Post

Pork Belly

Honey, Soya sauce, Dukkha Spice, Butternut
Amatra Merlot 2015

Beef Fillet with Red Wine and Pepper

Potato Croquette, Marinated Leeks, Aubergine and Balsamic
Morgenster Lourens River Valley

Braised Lamb Shoulder

Spinach, Sweet Potato, Olives, Beetroot, Jus
Beaumont Pinotage

Mushroom and Buckwheat Broth

Noodles, Bok choy, Wild Mushrooms
Idiom Cape Blend



Desserts

Dark Chocolate

Dulce de Leche and Coffee Ice cream

Eagles Nest Merlot

Milk and Honey

Goat's Milk Panna Cotta, Rooibos Cremeux, Honey Comb

Jack Daniels Tennessee Honey Liqueur

Bread and Butter

Hot Cross Macaron, Chai Mascarpone, Smoked Vanilla Ice Cream

Cointreau

Cheese Board

Local Cheese, Preserve, Lavash, Nuts

Last Temptation Riesling

